

The background of the menu is a light cream color with vibrant watercolor splatters in shades of green, yellow, orange, red, and purple. In the lower-left quadrant, there is a clear glass filled with several light-brown, cylindrical cork wine stoppers. The text 'WATER'S EDGE' is centered in the upper half, with 'WATER'S' in a blue serif font and 'EDGE' in a bold, dark blue sans-serif font. Below it, 'CATERING MENU' is written in the same blue serif font.

WATER'S **EDGE**

CATERING MENU

4687 MILLENNIUM DRIVE
BELCAMP, MARYLAND 21017

8-1-2025

WELCOME TO THE WATER'S EDGE EVENTS CENTER



One of Maryland's premier waterfront destinations, Water's Edge Events Center is a sophisticated, full-service catering venue overlooking the scenic Bush River. Known for refined cuisine, exceptional service, and stunning design, Water's Edge offers an elevated experience for weddings, corporate gatherings, and social celebrations alike.

From elegant ballrooms to contemporary breakout spaces, each event is thoughtfully curated by our expert team—combining seasonal, chef-driven menus with seamless planning and hospitality. Whether you're hosting a gala for hundreds or an intimate dinner, our venue is designed to impress at every turn.

Conveniently located near I-95 in Belcamp, Water's Edge is just minutes from Baltimore and centrally positioned between Washington, D.C. and Philadelphia. With sweeping waterfront views and versatile indoor-outdoor space, it offers a timeless escape from the ordinary. To begin planning your event, Call 410-297-9467 or [Contact Us](#)

PRIVATE DINING ROOMS

Bright, refined, and effortlessly elegant, our private dining rooms offer an intimate setting with scenic views of the Bush River.

Our versatile spaces accommodate 50 to 300 guests for seated dining experiences, and up to 500 guests for cocktail receptions or galas, making them ideal for corporate training, weddings, or anything in-between.

TIMING

Breakfast: Our breakfast menus are available Tuesday through Sunday, 8:00 AM–11:00 AM.

Lunch: Our lunch menus are available Tuesday through Sunday from 11:00 AM - 4:00 PM.

Dinner: Our dinner menu and reception menus are available Tuesday through Sunday, 11 :00 AM – onward

PRICING

At the Water's Edge Events Center, we proudly offer two exclusive event sessions each day to accommodate your booking needs.

Daytime session availability runs from 8:00 AM to 4:00 PM, and our evening sessions span from 6:00 PM to midnight. If your event requires access or event time outside of these windows, you will be charged for an exclusive rental.

Each booking includes up to four hours of dedicated event time within your selected session.

Please refer to our menu pages for food and beverage pricing. Food and beverage minimums will apply. All food and beverage prices are plus applicable Maryland State taxes and a 23 % service charge.



OSPREY ROOM



GRAND BALLROOM

WATER'S EDGE VENUE CHARGES

Create an unforgettable experience at Water's Edge Events Center! Your guests will be welcomed through our private waterfront entrance and greeted in our elegant pre-function space. From there, they'll transition into our Grand Ballroom, where floor-to-ceiling windows reveal breathtaking views of the Bush River—offering a stunning backdrop for a day full of exceptional cuisine and hospitality.

NUMBER OF GUESTS

50 minimum -Seated
500 maximum -Standing

SESSION TIMING

AM Session from 8am - 4pm
PM Session from 6pm - 12pm

IN SEASON PRICING

April, May, June, September, October, December

- Monday through Thursday: \$500 per ballroom
- Friday: Grand Ballroom rental only, \$2,000
- Saturday: Grand Ballroom rental only, \$4,000
- Sunday: Grand Ballroom rental only, \$2,000

OFF SEASON PRICING

January, February, March, July, August, November

- Monday through Thursday: \$500 per ballroom
- Friday: Grand Ballroom rental only, \$1,500
- Saturday: Grand Ballroom rental only, \$3,000
- Sunday: Grand Ballroom rental only, \$1,500

CELEBRATE YOUR WAY

At Waters Edge Events Center, we are proud to offer full-service catering for every occasion.

We also welcome approved outside caterers specializing in Kosher, Indian, Nigerian, and other authentic cultural cuisines, ensuring your traditions are honored with care.

All outside caterers must be licensed, insured, and approved in advance to meet our quality and safety standards.

- **Bar services remain exclusively provided by Water's Edge.**

LAWN CEREMONIES

AM Session \$500
PM Session \$1,000

EVENTS

Each event booked at Water's Edge starts with 4 hours of event time. Up to 2 hours are allowed for set up prior to the event. Up to 1 hour is allowed for strike after the event. For extended event times, set up or strike times, please inquire for pricing.



BREAKFAST

\$25 PER PERSON

BREAKFAST BUFFET

Includes Coffee, Tea and Orange Juice

Served for up to 2 hours

FARM FRESH EGGS & CLASSICS

Scrambled Farm Eggs with chives and cheddar

Applewood Smoked Bacon

Maple Sausage Links

Old Bay Home Fries with caramelized onions and herbs

Buttermilk Biscuits with whipped butter, honey, and jams

EASTERN SHORE FAVORITES

Mini Crab Cake Sliders on potato rolls with lemon aioli + \$12

BAKERY & FRUIT DISPLAY

Seasonal Fruit & Berry Platter

Assorted Breakfast Breads: Scones, Danish Pastry, Croissants

Butter & Jams

Bagels with Whipped Cream Cheese + \$3

PLATED: CHOOSE ONE*

Served with Fresh Baked Bread & Pastry Basket, Coffee, and Fresh Juice

CHESAPEAKE CRAB BENEDICT + MP

Jumbo lump crab cake, folded egg, Old Bay hollandaise, grilled tomato, toasted English muffin, microgreens

BUTTERMILK FRIED CHICKEN & CORNBREAD WAFFLE

Crispy herb-brined chicken tenders, sweet cornbread waffle, hot honey, pickled green tomato, whipped butter

PIT HAM & FARM EGG HASH

Smoked pit ham, fingerling potatoes, roasted peppers, caramelized onions, scrambled eggs, chive crème fraiche

ROCKFISH SCRAMBLE + MP

Local rockfish, scrambled eggs, sweet corn, leeks, tarragon, lemon beurre blanc, grilled sourdough

SMOKED BACON & GRITS BOWL

Maple-smoked bacon, stone-ground cheddar grits, folded egg, sautéed spinach, pickled shallots

LUNCH

3-COURSE MENU \$33 PER PERSON

FIRST COURSE : CHOOSE ONE

HEIRLOOM CAESAR

Romaine and Little Gem lettuce, shaved parmesan, garlic crouton, lemon Caesar

CAPRESE

Marinated tomato, mozzarella, basil oil, aged balsamic

GREEK ORZO SALAD

Cucumber, tomato, feta, olives, oregano vinaigrette

CHESAPEAKE CRAB SOUP

Blue crab, sweet corn, tomato broth, Old Bay

ROASTED VEGETABLE SOUP

Root vegetables, fresh herbs, savory broth

MAIN COURSE: CHOOSE ONE*

GRILLED FLANK STEAK

Chili-marinated flank steak, flame-seared and sliced, topped with chimichurri.
Served with roasted herbed potatoes and garlic-haricots verts.

CHICKEN PICCATA

Pan-seared chicken breast in a lemon-caper beurre blanc.
Paired with wild rice pilaf and seasonal asparagus.

CITRUS-GRILLED ATLANTIC SALMON

Fresh Atlantic salmon, grilled and glazed with citrus-herb vinaigrette.
Served with tricolor quinoa and seasonal vegetables

JAMBALAYA

Louisiana-style jambalaya with andouille sausage, shrimp, and pulled chicken simmered with peppers, tomatoes, and Creole spices. Served over long-grain rice.

JERK CHICKEN WITH MANGO SALSA

Char-grilled Caribbean-spiced chicken breast topped with mango-pineapple salsa.
Accompanied by coconut rice and sautéed seasonal vegetables.

MEDITERRANEAN CHICKEN

Lemon and oregano-marinated chicken breast with blistered cherry tomatoes, olives, and feta.
Served with herb couscous and grilled zucchini

ROASTED CAULIFLOWER STEAK (VEGAN)

Charred cauliflower steak with chimichurri over a bed of beluga lentils and roasted carrots.
Finished with tahini drizzle and microgreens.

LUNCH BUFFET

\$38 PER PERSON

Includes Freshly Baked Bread Basket, Iced Tea, Water, and Coffee
Dessert Included (See Dessert Menu)

STARTERS (Choose One)

Heirloom Caesar Salad with Shaved Parmesan & Garlic Crumb

Greek Orzo Salad with Tomato, Cucumber, Feta & Oregano Vinaigrette

Chesapeake Crab Soup (+\$3 per guest)

ENTRÉES (Choose Two)

Grilled Flank Steak with Chimichurri

Chicken Piccata with Lemon-Caper Beurre Blanc

Citrus-Glazed Atlantic Salmon

Jerk Chicken with Mango-Pineapple Salsa

Roasted Cauliflower Steak with Lentils & Tahini (Vegan)

SIDES (Choose Two)

Starches (Choose One)

Macaroni & Cheese with Five-Cheese Blend & Golden Crust

Jasmine, Wild, or Yellow Rice with Aromatics

Roasted Red Potatoes with Garlic & Rosemary

Creamy Grits with Butter & Cheddar

Potatoes Risssole with Herbs & Clarified Butter

Vegetables (Choose One)

Seasonal Vegetable Medley (Chef's Choice)

Asparagus with Sea Salt & Lemon Zest

Honey-Glazed Rainbow Carrots

Green Beans Almondine with Pearl Onions

Sautéed Zucchini with Garlic & Olive Oil

DINNER

3-COURSE MENU \$53 PER PERSON

FIRST COURSE : CHOOSE ONE

HEIRLOOM CAESAR

Romaine and Little Gem lettuce, shaved parmesan, garlic crouton, lemon Caesar

CAPRESE

Marinated tomato, mozzarella, basil oil, aged balsamic

SPINACH & FETA TART

Savory lattice tart with Greek Tzatziki

CHESAPEAKE CRAB SOUP

Blue crab, sweet corn, tomato broth, Old Bay

BABY ARUGULA & SHAVED FENNEL SALAD

strawberries and lemon vinaigrette

MAIN COURSE: CHOOSE ONE*

FILET MIGNON +\$15

Grilled tenderloin, bordelaise sauce, whipped potatoes, asparagus

BEEF SHORT RIBS

Porter-braised, garlic mash, roasted root vegetables

CRAB CAKES +\$15

Jumbo lump Maryland-style, remoulade, charred corn succotash, red potato mash

HALIBUT PICCATA

Pan-seared, lemon caper beurre blanc, vegetable bundle, parmesan risotto

CHICKEN CHESAPEAKE

Grilled breast, lump crab imperial, lemon butter sauce, green beans, roasted red potatoes

TUSCAN CHICKEN

Sun-dried tomato cream, wilted spinach, polenta, grilled squash

VEGETABLE PESTO PASTA

Seasonal vegetables, basil pesto cream, shaved parmesan

PERFECT PAIR + \$10

Tenderloin of beef, Maryland crabcake, bordelaise sauce, garlic mash, asparagus

*Menu items may become subject to change based upon seasonal availability.

DINNER BUFFET

\$61 PER PERSON

Includes Freshly Baked Bread Basket, Iced Tea, Water, and Coffee Service
Dessert Included (See Dessert Menu)

STARTERS (Choose One)

Heirloom Caesar Salad with Shaved Parmesan & Garlic Crouton

Baby Arugula & Fennel Salad with Strawberry & Lemon Vinaigrette

Caprese Salad with Basil Oil & Aged Balsamic

Spinach & Feta Tart

Savory Lattice Tart, Greek Tzatziki

Chesapeake Crab Soup (+\$3 per guest)

ENTRÉES (Choose Two)

Prime Rib of Beef with Bordelaise with Asparagus (+\$10 per guest)

Braised Beef Short Ribs with Roasted Root Vegetables

Chicken Chesapeake with Lump Crab Imperial & Lemon Butter

Halibut Piccata with Parmesan Risotto

Tuscan Chicken with Sun-Dried Tomato Cream with Squash

Vegetable Pesto Pasta with Shaved Parmesan (Vegetarian)

SIDES (Choose Two)

Starches: (Choose One)

Potatoes Au Gratin with Garlic Cream & Cheese Crust

Parmesan Risotto with Seasonal Accents

Mashed Potatoes with Cream & Cracked Pepper

Pasta (Fettuccine, Penne, or Linguine) with Alfredo, Scampi, or Marinara

Corn Relish with Red Pepper & Cider Vinaigrette

Vegetables: (Choose One)

Caramelized Brussels Sprouts with Balsamic & Pancetta

Roasted Root Vegetables with Rosemary

Collard Greens with Smoked Ham

Steamed Broccoli with Olive Oil & Pepper

Asparagus with Lemon Zest

WATER'S EDGE

DESSERTS

\$7 PER PERSON PER SELECTION

SELECT ONE

CHOCOLATE MOUSSE CAKE

Layers of rich chocolate cake and airy mousse, finished with ganache and chocolate curls.

SEASONAL SHORTCAKES

Strawberry, Blueberry, Peach, Mixed Seasonal, Whipped Cream

NEW YORK CHEESECAKE

Creamy and dense, topped with seasonal berry compote.

TIRAMISU

Espresso-soaked ladyfingers layered with mascarpone cream and dusted with cocoa.

ICE CREAM SUNDAE BAR (+\$7 PER PERSON)

A full-service sundae station with premium vanilla and chocolate ice cream. Oreo crumble, vanilla cookie crumble, candy crumble, maraschino cherries, whipped cream, fudge sauce, strawberry sauce

BAKERY

\$6 PER PERSON PER SELECTION

HOUSE-BAKED COOKIES

Chocolate Chip

Raisin Oatmeal

Bakery Cookie Special

CANNOLI

Crisp pastry shells filled with sweet ricotta cream and chocolate chips, dusted with powdered sugar

GOLDEN VANILLA & CHOCOLATE CUPCAKES

Buttercream frosted with sprinkles

PASTRY BASKET

Croissants, Scones, Danish Pastry

Bagels & Whipped Cream Cheese + \$3

APPETIZERS

\$7 PER PERSON PER SELECTION PER HOUR

SEAFOOD SELECTIONS

AHI TUNA WONTON CRISP, WASABI AIOLI

Sesame-crusted ahi tuna, seared and served on a crisp wonton with a wasabi-lime aioli and microgreens

SCALLOP LARDONS, BALSAMIC REDUCTION

Diver sea scallops wrapped in applewood-smoked bacon, glazed with aged balsamic, topped with microgreens

SHRIMP & GRITS SPOONS, CAJUN ESSENCE

Wild Gulf shrimp on creamy cheddar stone-ground grits, served in tasting spoons with scallion and crispy shallot.

MALIBU COCONUT SHRIMP, CHILI GASTRIQUE

Jumbo shrimp in a coconut crust, paired with a Malibu rum and red chili sauce

MINI CRAB CAKES, CITRUS BEURRE BLANC MP

Lump Maryland crab cakes, lightly broiled, resting on artisan cracker

LAND & SMOKED FAVORITES

BEEF SHORT RIB EMPANADAS, CHIPOTLE CREAM

Slow-braised short rib encased in golden pastry, served with smoked chipotle crème fraiche.

PEACH BBQ BRISKET BITES, CRISPY PORK BELLY

Smoked brisket glazed in peach BBQ, wrapped in rendered pork belly, and finished with barbecue glaze.

NORTH INDIAN TANDOORI CHICKEN SKEWERS

Char-grilled yogurt-marinated chicken, infused with tandoori spices and served with a tzatziki drizzle.

KOREAN BULGOGI TACOS, PICKLED DAIKON & CHILI

Sweet soy-marinated beef in mini flour tortillas with house-pickled vegetables and sesame-chili aioli.

THAI CHICKEN SATAY, PEANUT-LIME SAUCE

Lemongrass-marinated skewers with spiced peanut satay and lime zest

ARTISANAL VEGETARIAN

GOAT CHEESE-STUFFED MEDJOOL DATES

Warm dates filled with whipped goat cheese

PEAR & BRIE IN PHYLLO, RASPBERRY SAUCE

Flaky Phyllo pastry parcels filled with poached pear and creamy Brie, finished with a brush of raspberry reduction.

SPANAKOPITA

Golden Phyllo triangles with baby spinach, barrel-aged feta, and herbs, served with chilled tzatziki

TOMATO, BASIL & MOZZARELLA CROSTINI, AGED BALSAMIC

Heirloom tomato, buffalo mozzarella, basil oil, and balsamic glaze on toasted baguette.

DISPLAYS & ACCENTS

SEASONAL FRUIT DISPLAY WITH FRESH MINT

Seasonal and Tropical fruit display arranged with honey-lime and coconut cream sauces

FARM VEGETABLE CRUDITÉ, TRIO OF DIPS

A composed garden display with the chef's choice of house dips: spinach dip, ranch and hummus,

APPETIZERS

ADDITIONAL OPTIONS PER HOUR

BEEF TENDERLOIN STATION (MP)

Wood-fired tenderloin carved to order with a cognac demi-glace

Accompaniments:

Truffle Whipped Potatoes

Crispy Leeks

Horseradish Crème

CHICKEN & WAFFLES STATION – \$27

Buttermilk-fried boneless chicken on your choice of:

Belgian Waffle or Cheddar & Chive Waffle

Served With:

Braised Collard Greens

Hot Honey · Bourbon Maple Syrup · Sweet Cream Butter

MARYLAND CRAB STATION (MP)

A regional seafood favorite

Mini Crab Cakes with Mustard Beurre Blanc

Warm Crab Dip with Toasted Baguette

Fried Green Tomatoes with Citrus Aioli & Lump Crab

LAMB CARVING STATION (MP)

Two presentations of premium lamb

Herb-Crusted Lamb Lollipops

Grilled Lamb Skewers with Charred Vegetables

With:

Jasmine Rice · Mint Yogurt · Tamarind Chutney

GLOBAL TACO BAR – \$28

Hand-pressed corn & flour tortillas with choice of two proteins:

Birria de Res · Bulgogi Beef · Achiote Chicken

Toppings Include:

Pico de Gallo · Oaxaca Cheese · Lime Crema · Pickled Onion · Guacamole

FINE PASTA STATION – \$28

Live sautéed pasta station with choice of:

Garlic Shrimp · Lemon-Herb Chicken · Charred Vegetables

Sauces:

Scampi · Roasted Tomato Basil · Alfredo

Pasta: Penne or Gemelli

OYSTER BAR (MP)

Freshly Shucked Oysters with Mignonette & Lemon

Oysters Rockefeller

Mini Oyster Po' Boys on Slider Buns

BEVERAGE MENU

Guests are welcome to select a beverage package outlined below. Beverage package pricing is reflective of the items that will be served. All package options include unlimited non-alcoholic beverages such as Soda, Juices, Coffee & Tea, Still & Sparkling Water. Zero-Proof mock cocktails to be charged upon consumption. Spirit Bars include the appropriate mixers. Beverage service is available and included from the contracted arrival time to the contracted end time of your event.

LUNCH & DINNER EVENTS

PLEASE SELECT ONE

PRICING IS BASED ON A 4 HOUR EVENT PER PERSON

CLASSIC WINE & BEER

\$19 PER PERSON

WHITE

Chardonnay, Pinot Grigio, Moscato

RED

Pinot Noir, Merlot, Cabernet Sauvignon

BEER

Selection of Imported Beer, Domestic and Craft Draught

CLASSIC SPIRITS , BEER & WINE

\$25 PER PERSON

Chardonnay, Pinot Grigio, Moscato

Pinot Noir, Merlot, Cabernet Sauvignon

Selection of Imported Beer, Domestic and Craft Draught

Smirnoff Vodka

Gordon's London Dry Gin

Bacardi Rum

Malibu Coconut Rum

Captain Morgan Spiced Rum

Jim Beam Bourbon

Johnny Walker Red Scotch

Seagrams 7 Whiskey

Jose Cuervo Tequila

ADDITIONAL OPTIONS

\$4 PER PERSON

Add Premium Selections: Titos Vodka, Tanqueray Gin,
Makers Mark Bourbon, Johnny Walker Black Scotch,
Jack Daniels Whiskey , Crown Royal Canadian Whiskey

**Please inquire regarding current consumption pricing

SNACK MENU

\$7 PER PERSON PER SELECTION PER HOUR

SNACKS

ASSORTED KETTLE CHIPS

Sea Salt

Barbecue

Salt & Vinegar

Jalapeno

served with salsa, blue cheese dipping sauce
hot and cheesy dip with poblano & jalapeno peppers

CRISPY MAC & CHEESE BITES

Fried panko-crust macaroni fritters with a smoked
tomato dipping sauce.

FRENCH FRY CUPS

Jersey - cut fries served in fry cups with malt vinegar,
special sauce, and Old Bay ketchup.

ANGUS BEEF SLIDERS

Served on slider buns with aged cheddar, bread &
butter pickle, and a dollop of dijonnaise.

MINI GRILLED CHEESE

Toasted sourdough with aged cheddar, cut into
triangles. Served with tomato soup shots

ADDITIONAL OPTIONS

OYSTERS - \$52 PER DOZEN

lemon wedges, cocktail sauce, mignonette
\$250 shucker- minimum order 12 dozen

MANNY'S PIT BEEF CARVING STATION \$25 PER PERSON

shaved pit beef, ham, and turkey, made to order with your choice
of horseradish, raw onion, tiger sauce, barbecue sauce, on hearth-
baked rolls with sides of cole slaw and potato salad
50 guest minimum

all food and beverage prices plus Maryland sales tax and a 23% service charge

COSTS & BILLING

DEPOSITS

To confirm your event reservation, the following deposit and payment terms apply based on your booking timeline:

A 20% deposit is required at the time of booking. Please review the terms of your contract for required payment and deposit schedules.

All remaining balances are due 14 calendar days before the event.

Deposits are non-refundable

MINIMUM GUARANTEE

All events are subject to a minimum guarantee of 80% of the total estimated contract value at the time of booking.

BEVERAGES

Guests are welcome to select a beverage package outlined above.

SOFT DRINK BAR ONLY

\$6 per person for a 4 hour event

CASH BARS

\$250 labor charge for each bartender.

Soft Drinks : \$3 each

Beer Selections: \$8 each

Wine Selections: \$10 each

Spirits : \$12 each

Premium Spirits \$14 each

Cash bar pricing subject to market changes

TAXES

A 6 % Maryland state sales tax will be collected on all food, beverage, and service charges. A 9% Maryland State tax will be collected on all alcoholic beverages and packages.

WE LOOK FORWARD TO WELCOMING YOU TO WATER'S EDGE

Thank you for considering The Water's Edge Events Center for your private event. For questions or booking inquiries, please contact our events team at 410-297-9467 or contact us via our online [Inquiry Form](#)

