



WATER'S EDGE

STEPS FROM THE WATER. MILES FROM ORDINARY



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](#)

All food and beverage packages are subject to 6% Maryland sales tax, 9% on alcohol, and 23% service charge.
Prices in our packages are priced per person unless otherwise stated.

WATER'S EDGE

BUTLERED HORS'D OEUVRES

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 \$230 per 50 pieces

SCALLOP LARDONS, BALSAMIC REDUCTION

Diver sea scallops wrapped in applewood-smoked bacon, glazed with aged balsamic. \$230 per 50 pieces

SHRIMP COCKTAILS

Poached Gulf shrimp (2) served in tasting glasses with classic cocktail sauce \$230 per 50 pieces

MALIBU COCONUT SHRIMP, CHILI GASTRIQUE

Jumbo shrimp in a coconut crust, paired with a Malibu rum red chili sauce \$230 per 50 pieces

MINI CRAB CAKES, CITRUS BEURRE BLANC MP

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



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LAND & SMOKED FAVORITES

BEEF SHORT RIB EMPANADAS, CHIPOTLE CREAM

Slow-braised short rib encased in golden pastry, served with smoked chipotle crème fraiche. \$200 per 50 pieces

PHILADELPHIA CHEESE STEAK SPRING ROLLS

with horseradish aioli dipping sauce \$175 per 50 pieces

NORTH INDIAN TANDOORI CHICKEN SKEWERS

Char-grilled yogurt-marinated chicken, infused with tandoori spices and served with a tzatziki drizzle. \$200 per 50 pieces

KOREAN BULGOGI SPRING ROLL, PICKLED DAIKON & CHILI

Sweet soy-marinated beef in spring roll wrappers with house-pickled vegetables and sesame-chili aioli. \$200 per 50 pieces

THAI CHICKEN SATAY, PEANUT-LIME SAUCE

Lemongrass-marinated skewers, spiced peanut satay and lime zest \$175 per 50 pieces



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ARTISANAL VEGETARIAN

FIRE ROASTED VEGETABLE EMPANADA

With cheddar and pepper jack. \$175 per 50 pieces

PEACHES & BRIE IN PHYLLO, RASPBERRY SAUCE

Flaky Phyllo pastry parcels filled with brandied peaches and creamy Brie, with a brush of peach reduction. \$175 per 50 pieces

SPANAKOPITA

Golden Phyllo triangles with baby spinach, barrel-aged feta, and herbs, served with chilled tzatziki \$140 per 50 pieces

TOMATO, BASIL & MOZZARELLA CROSTINI, AGED BALSAMIC

Heirloom tomato, buffalo mozzarella, basil oil, and balsamic glaze on toasted baguette. \$140 per 50 pieces

DISPLAYS & ACCENTS

SEASONAL FRUIT DISPLAY WITH FRESH MINT

Seasonal and tropical fruit display arranged with honey-lime and coconut cream sauces \$7 per person



FARM VEGETABLE CRUDITÉ, TRIO OF DIPS

A composed garden display with the chef's choice of house dips: spinach dip, ranch and hummus, \$7 per person

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CARVING STATIONS

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

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

MANNY'S PIT BEEF CARVING STATION \$25

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

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INTERNATIONAL ACTION STATIONS

ADDITIONAL OPTIONS PER HOUR

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

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MARYLAND ACTION STATIONS

ADDITIONAL OPTIONS PER HOUR

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

OYSTER BAR (MP)

Freshly Shucked Oysters with Mignonette & Lemon

Oysters Rockefeller

Mini Oyster Po' Boys on Slider Buns

\$250 Shucker Fee

WATER'S EDGE



PLATED DINNER

3-COURSE MENU \$54

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

FIRST COURSE : CHOOSE ONE

HEIRLOOM CAESAR

Romaine and Little Gem lettuce, shaved parmesan, garlic croutons, and lemon Caesar dressing

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



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PLATED DINNER

MAIN COURSE: CHOOSE ONE

FILET MIGNON +\$15

Grilled tenderloin, bordelaise sauce, whipped potatoes, asparagus

BEEF SHORT RIBS

Porter-braised, garlic mash, roasted root vegetables

TUSCAN CHICKEN

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

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

VEGETABLE PESTO PASTA

Seasonal vegetables, basil pesto cream, shaved parmesan

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PLATED DUET DINNERS

MAIN COURSE: CHOOSE ONE

HERB ROASTED ORGANIC CHICKEN WITH BRAISED BEEF SHORT RIB \$54

lemon beurre blanc, port wine natural juice

PAN-SEARED ATLANTIC SALMON & CHICKEN CHESAPEAKE \$56

sun-dried tomato chive beurre blanc

PAN-ROASTED HALIBUT & STEAK AU POIVRE \$58

Oyster and button mushroom fricassee, lemon beurre blanc
peppercorn brandy cream sauce

THE PERFECT PAIR

GRILLED BEEF TENDERLOIN & MARYLAND CRAB CAKE \$64

cabernet sauvignon reduction, crispy leeks
whole grain mustard beurre blanc

CLASSIC SURF & TURF

GRILLED FILET MIGNON & LOBSTER TAIL \$74

Port wine bordelaise, lemon beurre blanc

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DINNER BUFFET

\$62

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

Spinach & Feta Tart

Savory Lattice Tart, Greek Tzatziki



ENTRÉES (Choose Two)

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

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)

Potatoes Au Gratin with Garlic Cream & Cheese Crust

Mashed Potatoes with Cream & Cracked Pepper

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

Roasted Root Vegetables with Rosemary

Collard Greens with Smoked Ham

Asparagus with Lemon Zest

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DESSERTS

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 dusted with cocoa.

ICE CREAM SUNDAE BAR +\$7

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

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DESSERTS

ULTIMATE DESSERT TABLE

\$17

- CHOCOLATE MOUSSE CAKE
- NEW YORK CHEESECAKES
- TIRAMISU
- STRAWBERRY SHORTCAKE
- COOKIES & CANNOLI
- MINIATURE GOLDEN CUPCAKES
- MINIATURE FRUIT TARTS
- MINIATURE MOUSSE CUPS

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SPIRITS & BARS

PLEASE SELECT ONE
PRICING IS BASED ON A 4 HOUR EVENT

CLASSIC WINE & BEER

\$21

WHITE & RED WINES

Chardonnay, Pinot Grigio, Moscato

Pinot Noir, Merlot, Cabernet Sauvignon

Selection of Imported Beer, Domestic and Craft Draught

CLASSIC SPIRITS , BEER & WINE

\$26

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

+ \$5

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

+ \$9

Add Super Premium Selections: Belvedere Vodka,
Hendricks Gin, Knob Creek Bourbon, The Glenlivet,
Patron Tequila, Grand Marnier

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LATE SNACKS & BREAKS

\$7 PER SELECTION PER HOUR

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-crusted 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 dijonaise.

MINI GRILLED CHEESE

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

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