



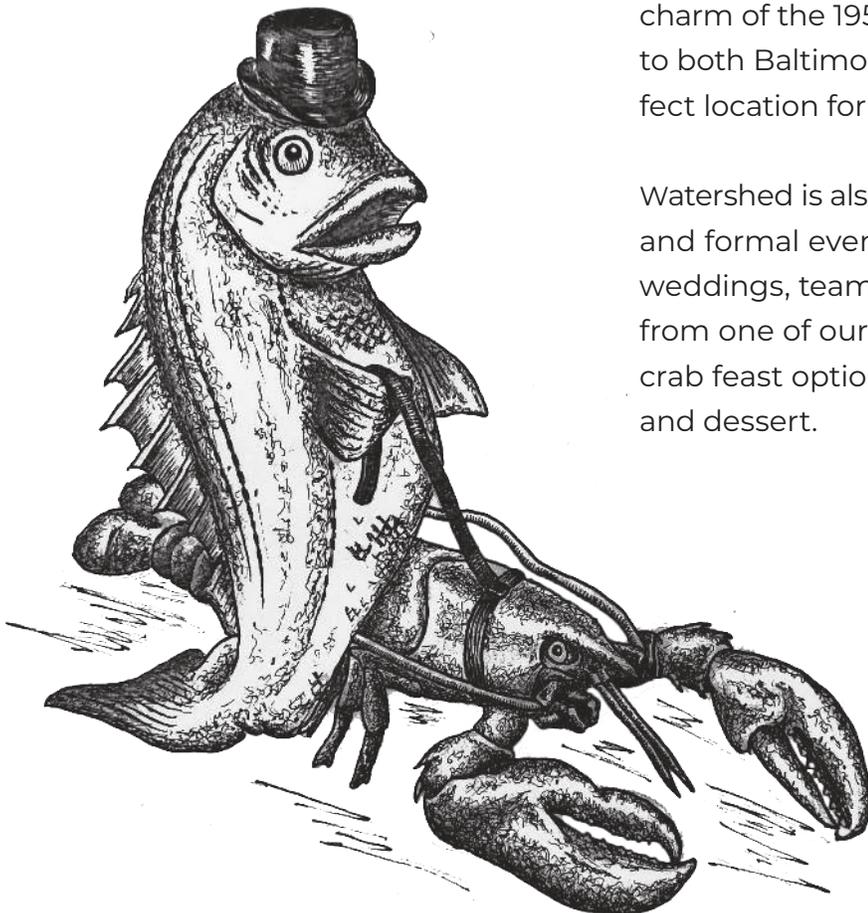
PRIVATE DINING



Opened in May in the historic Cross Street Market, Watershed is a classic Maryland Seafood House located in the heart of Federal Hill.

This renovated venue offers amazing rooftop views of the city while conserving the historic charm of the 1950's marketplace. A short walk to both Baltimore Stadiums. Watershed is a perfect location for pre and post game gatherings.

Watershed is also an excellent location for casual and formal events, celebrations, showers, weddings, team building and more! Choose from one of our plated dinner packages or our crab feast options inclusive appetizers, sides, and dessert.





## FOOD & BEVERAGE MINIMUMS

### **SMALL GROUPS**

20 to 50 Guests - Priced per Guest

MONDAY-THURSDAY | \$75 ++

FRIDAY-SUNDAY | \$100 ++

### **PARTIAL BUYOUT**

Up to 75 Guests

MONDAY-THURSDAY | \$7,500 ++

FRIDAY-SUNDAY | \$12,500 ++



DINNER PACKAGES

# RUTH

\$65 PER PERSON

## APPETIZERS

### Maryland Crab Dip

artichoke, sherry, old bay, toasted baguette, petite vegetables

### Watershed Wings (family style)

Choice of buffalo, honey old bay, korean bbq, celery & carrot sticks, ranch, blue cheese

### Fried Calamari

lemon, parsley, fra diavolo

## ENTREE

CHOICE OF ONE

### Jumbo Lump Crab Cake Platter

(single or double)  
coleslaw, house cut fries, chili remoulade, lemon

### Eastern Shore Fried Chicken

cole slaw, house cut french fries, also available tossed in Nashville Sauce

### Pan Seared Scottish Salmon

andouille sausage, chicken livers, dirty rice, cajun crawfish cream sauce

### Watershed Burger

smash patties, white american cheese, caramelized onions, special sauce served with house cut fries

## DESSERT

### Key Lime Pie

graham cracker crust, classic custard, lime

## ADD ONS

### Crab Cake

chili remoulade, lemon  
+ \$12 Per Person

### Raw Bar

Shrimp Cocktail, U-15 shrimp, cocktail sauce

Ceviche, coconut, burnt tomatoe, lime, cilantro, fish of the day

Local East & West Coast Oysters, cocktail, mignoette, horseradish, lemon

+ \$25 Per Person

# UNITAS

\$85 PER PERSON

## APPETIZERS

### Blue Crab Egg Roll

local crab, shrimp, ginger, scallion, cilantro, spicy aioli

### Watershed Wings (family style)

Choice of buffalo, honey old bay, korean bbq, celery & carrot sticks, ranch, blue cheese

### Fried Calamari

lemon, parsley, fra diavolo

## SOUP/SALAD

CHOICE OF ONE

### Maryland Crab Soup

veggies, spiced tomato broth, lump crab

### Caesar Salad

sweet gem, croutons, sec tomato, creamy black pepper emulsion

## ENTREE

CHOICE OF ONE

### Jumbo Lump Crab Cake Platter

(single or double)  
coleslaw, house cut fries, chili remoulade, lemon

### Moroccan Spice Rubbed Chicken

carrots, chickpea, currants, arugula, herb yogurt

### Wagyu Flat Iron Steak

roasted red potatoes, atlas assorted veggies, house steak sauce

### Pan Seared Scottish Salmon

andouille sausage, chicken livers, dirty rice, cajun crawfish cream sauce

## DESSERT

### Chocolate Cake

6 layer, whipped cream, snipped mint

## ADD ONS

### Crab Cake

chili remoulade, lemon  
+ \$12 Per Person

### Raw Bar

Shrimp Cocktail, U-15 shrimp, cocktail sauce

Ceviche, coconut, burnt tomatoe, lime, cilantro, fish of the day

Local East & West Coast Oysters, cocktail, mignoette, horseradish, lemon

+ \$25 Per Person

# WEAVER

CRAB FEAST  
\$100 PER PERSON

## APPETIZERS

FAMILY STYLE

### Maryland Crab Dip

artichoke, sherry, old bay, toasted baguette,  
petite vegetables

### Watershed Wings (family style)

Choice of buffalo, honey old bay, korean  
bbq, celery & carrot sticks, ranch, blue  
cheese

### Fried Calamari

lemon, parsley, fra diavolo

## SOUP

### Maryland Crab Soup

veggies, spiced tomato broth, lump  
crab

### Cream of Crab

sherry, rich crab stock, chili oil, old bay  
lump crab

## ENTREE

SHARED

### Steamed Maryland Blue Crabs

served with clarified butter

### Sides (Choice of 3):

hand cut fries  
mac and cheese, 5 cheese blend, au gratin  
house coleslaw  
caesar salad  
corn on the cob, butter

## DESSERT

### Creme' Brulee'

ask your servers for chefs  
creation

## ADD ONS

### Crab Cake

chili remoulade, lemon  
+ \$12 Per Person

### Raw Bar

Shrimp Cocktail, U-15 shrimp,  
cocktail sauce

Ceviche, coconut, burnt tomatoe,  
lime, cilantro, fish of the day

Local East & West Coast Oysters,  
cocktail, mignoette, horseradish,  
lemon

+ \$25 Per Person

# RESTAURANT POLICIES

## PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event
- All private dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption
- Watershed is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

## CONTACT

To book your event or inquire for more information, please contact:

**Kristen Hladky**  
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