

Prestige Cocktail Hour

At the Watermill all of our cuisine is prepared fresh on premises by our award winning European Chefs. Our menus are individually designed and prepared specifically to your personal preference.

Hot & Cold Hors D'Oeuvres

Sesame Crusted Tuna on Wonton Crisp

Steamed Vegetable Dumplings

Crispy Vegetable Spring Rolls

Shrimp-Gazpacho Cocktail

Chianti Braised Short Ribs

Spinach Puffs

Chicken Sôte

Mini Pulled Pork Sliders

Pigs in a Blanket

Bruschetta

Chicken Noodle Stir Fry Box

Trio of Mini Beef Sliders

Fried Ravioli

Mozzarella en Carrozza

Rice Croquettes

Homemade Chicken Sausage

Focaccia Romano

Shrimp Wrapped w/ Potato Strings w/ Honey Chipotle

Potato Pancakes

~ To also include a variety of chef's special selections ~

Gourmet Pasta Station

(Select One)

Penne ai Gamberetti

Rigate style pasta sautéed with select baby shrimp, imported sun dried tomatoes, and fresh arugula in a garlic and extra virgin olive oil sauce

Rigatoni al la Vodka

Rigatoni pasta sautéed with Parma prosciutto, pancetta, onions, imported Italian plum tomatoes, heavy cream, and a touch of vodka

Farfalle al Pesto

Bowtie pasta lightly tossed in a puree of fresh basil, garlic, pignoli nuts, and extra virgin olive oil

Linguine Aglio & Olio

Linguine pasta cooked al dente tossed in a garlic, extra virgin olive oil, and fresh basil

Tortellini Alfredo al la Romano

Homemade pasta dumpling stuffed with a blend of imported Italian cheeses and tossed in a traditional cream sauce

Penne ai Funghi

Penne pasta sautéed porcini mushrooms, rigate style pasta, and imported Italian plum tomatoes lightly tossed with fine herbs

Fettuccine Carbonara

Sautéed pancetta, sweet onions, and fresh June peas tossed in a classic Alfredo sauce

Orecchiette Buttera

“Little ear” pasta tossed with homemade Italian sausage in a traditional pink tomato sauce accompanied by fresh June peas and imported Parmesan cheese

Chef's Carving Board

(Select One)

Vermont Turkey

Roasted to perfection and accompanied by jellied cranberries and giblet gravy

Stuffed Loin of Pork

Boneless loin filled with our Chef's special blend of apricot and fig bread stuffing roasted golden brown and served with its natural juices

Smoked Virginia Ham

Honey roasted and lightly brushed with a pineapple glaze

****Sirloin of Beef***

Center cut marinated London broil grilled and then roasted on a bed of select garden vegetables

Bakers Bread Basket

A beautiful display of assorted freshly baked French, Italian, mini gourmet cocktail ryes, and brick oven breads accompanied by imported breadsticks, flatbreads, extra virgin olive oil, and freshly whipped butter.

*This menu can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

San Gennaro Table

An elaborate display of regional Italian specialties presented on our authentic style Roman cart.

Caprese

Homemade mozzarella cheese and sliced vine ripe beefsteak tomatoes accompanied by marinated Boccaccini salad tossed with imported sun dried tomatoes, fresh basil and aged balsamic vinegar

Funghi alla Griglia

Grilled button mushrooms marinated in imported champagne vinaigrette dressing accompanied by select hot cherry peppers

Insalata di Finocchio

Marinated fennel finely sliced with julienne carrots, imported white wine vinegar, crushed red pepper, and extra virgin olive oil

Insalata di Carciofi

Braised baby artichokes tossed with garlic, crushed red pepper, fresh basil and house vinaigrette

Melenzane Napoletane

Select baby eggplant cooked in imported white wine vinegar marinated with garlic, basil leaves, fresh mint and extra virgin olive oil

Zucchini Siciliana

Select baby garden squash seared until golden brown marinated with garlic, crushed red pepper, basil leaves, fresh mint, and extra virgin olive oil

Peperoncini alla Giuseppe

Tuscan green peppers pickled in imported white wine vinegar

Olive Di Gaeta

Exquisite small black olives imported from Italy

Formaggio Provolone

Imported Auricchio brand, aged to perfection

Peperoncini Caldi

Select red and green hot cherry peppers pickled in imported white wine vinegar

The East End Cold Display

From our renowned Garde Manger Chef, a vast display of artistic food sculptures.

Iced Vegetable Crudités

Fresh julienne carrots, zucchini, crisp celery sticks, select bell peppers, cucumbers, florets of broccoli and cauliflower, vine ripe cherry tomatoes, and assorted seasonal garden vegetables accompanied by Parisienne and Gorgonzola dipping sauces

Imported and Domestic Cheeses

Assorted wheels, wedges, and slices of select aged specialties from around the world

Gorgonzola – from Italy **Jalapeno Havarti** – from Holland
Swiss – from Switzerland **Cheddar** – from Vermont **Goat cheese** – from France

Carousel of Fresh Fruit

A beautiful array of sliced seasonal ripe melons accompanied by Florida oranges, California assorted berries, golden Hawaiian pineapple, and Chef's selection of tropical fruit

Prestige
HOT CHAFING DISHES

(Select Eight)

Fruitti di Mare Fra Diavolo

An assortment of Little Neck clams, mussels, select baby shrimp, bay scallops, and scungilli sautéed with garlic, imported Italian plum tomatoes, crushed red pepper, and fresh parsley

Eggplant Rollatini

Sautéed baby eggplant slices rolled and stuffed with ricotta, mozzarella cheese, and imported Parmesan baked in a fresh basil tomato sauce

Young Chow's Rice

Jasmine style stir-fried with assorted traditional spices and accompanied by select beef, baby shrimp, tender chicken, roast pork and a variety of fresh garden vegetables

Fried Calamari

*Tender rings of domestic calamari fried to a crispy golden brown,
Served with fresh lemon wedges and spicy marinara sauce*

Chicken Francese

*Lightly battered breast of chicken, sautéed in a classic butter,
lemon, and white wine sauce*

Sausage & Peppers

Homemade pork meat sautéed with sweet onions, red and green bell peppers, and a touch of fresh basil tomato sauce

Beef & Broccoli

*Sautéed thinly sliced sirloin steak tossed with fresh broccoli florets,
ginger root, and a garlic soy sauce*

Pasta Primavera

*Rotini pasta tossed with a variety of fresh garden vegetables
in a garlic and extra virgin olive oil sauce*

St. Louis Ribs

*Marinated and roasted baby back Danish ribs,
glazed in our homemade barbeque sauce*

Steak Teriyaki

Sliced sirloin steak sautéed with fresh ginger root, roasted garlic, topped with a traditional Asian style sauce

Duck a L'Orange

*Select Long Island duckling crispy roasted and topped
with a traditional Grand Marnier sauce, garnished with fresh Florida orange*

Vegetable Lasagna

*Assorted fresh garden vegetables and a blend of select imported Italian cheeses,
prepared in layers of homemade semolina noodles baked in a fresh basil tomato sauce*

Chicken Scarpariello

*Select chicken on the bone, prepared with caramelized garlic,
fresh lemon, white wine and a touch of fresh rosemary*

Hawaiian Chicken

Select tenders sautéed in a sweet and sour tropical island sauce, garnished with chunks of seasonal pineapple

Veal Cacciatore

Milk fed natured veal sautéed with onions, imported Italian plum tomatoes, red and green bell peppers in a fresh basil white wine sauce

Arroz Con Pollo

Select chicken on the bone roasted with fresh garden vegetables and served over a bed of saffron rice

Spanakopita

Sautéed chopped leaf spinach, traditional spices, and imported feta cheese baked in a flaky phyllo dough crust

Beef Bourguignonne

Thinly sliced sirloin sautéed with shallots in a classic French red wine sauce garnished with select button mushrooms and baby pearl onions

Mussels Posillipo

Prince Edward Island mussels sautéed with garlic, imported Italian plum tomatoes, fresh basil, and extra virgin olive oil

Kielbasi

Smoked Polish sausage thinly sliced and served on a bed of pickled sauerkraut

Noodle Kugel

Egg noodle pasta baked in traditional custard with apricots and raisins

Seafood Newburgh

Select baby shrimp, bay scallops, and snow crab sautéed in a classic sherry cream sauce

Escarole and Beans

Fresh garden escarole sautéed with garlic, cannellini beans, and extra virgin olive oil

Tripe

Honeycomb beef tripe sautéed with onions, Italian plum tomatoes, fresh basil and assorted traditional spices simmered to perfection over slow flame

Oriental Stir Fry

Select chicken tenders sautéed with bok choy cabbage, baby corn, snow peas, select bell peppers, ginger root, and garlic in a light soy sauce

Stuffed Cabbage

Tender poached leaves rolled with a traditional beef and rice stuffing, then braised in a sweet sour tomato sauce with raisins

Steak Pizzaiola

Sliced sirloin of beef sautéed with garlic, imported Italian plum tomatoes, fresh basil, and white wine

Spanish Paella

Traditional blend of select chicken pieces, Chorizo sausage, and assorted seasonal shellfish tossed in saffron flavored rice

Blackened Salmon

Fresh Norwegian fillet lightly coated in a traditional Louisiana Cajun spice and prepared in a cast iron pan

Mousaka

Select baby eggplant sautéed and layered with a traditional ground beef stew, lightly baked in a tomato cinnamon sauce and topped with a classic béchamel glaze

Lamb Stew

Prepared with sautéed onions, carrots, turnips, celery, vine ripe tomatoes, and a variety of other select garden vegetables

Prestige Dinner Reception

Champagne Toast

Cold Appetizers

Appetizer - Salad Combinations

***In lieu of a separate appetizer and salad course
(Hosts choice of one)***

Long Island Grilled Vegetable Tower

***Served over a bed of mesclun greens with a balsamic vinaigrette
or***

Chilled Poached Seckel Pear

***Field greens tossed with walnuts, raisins, gorgonzola and a pear poached in white zinfandel wine
&***

Intermezzo

(Included with combination appetizer and salad only)

Alternating combination of both Lemon and Raspberry Intermezzo

Lemon

Served in a chilled glass and topped with Midori liqueur and a sprig of fresh mint

Raspberry

***Served in a chilled glass and topped with
Chambord liqueur***

~~~~~**OR**~~~~~

#### ***Long Island Vegetable Tower***

***Marinated and grilled sliced select baby eggplant, green zucchini, yellow squash, sliced vine-ripe  
beefsteak tomato, homemade mozzarella, a large portabella mushroom, all topped with a fresh sprig of  
rosemary and painted with a vinaigrette drizzle***

#### ***Hawaiian Pineapple Royale***

***Fresh golden ring topped with select seasonal melons, imported grapes, and California strawberries***

#### ***Antipasto Freddo***

***Selection of marinated and grilled vegetables with imported and homemade Italian cheeses,  
accompanied by fire roasted red peppers and Gaeta olives***

### **Salad**

***(Hosts choice of one)***

#### ***Caesar***

***Hearts of Romaine and toasted croutons tossed in a Dijon anchovy lemon dressing topped with  
imported Parmesan cheese shavings***

#### ***Spring Garden***

***Blend of seasonal greens served with vine-ripe cherry tomatoes, sliced cucumbers, and topped with  
select green and black olives tossed in our house Italian vinaigrette***

#### ***Greek***

***Crispy Romaine imported feta cheese, Bermuda onions, Gaeta olives, and sliced cucumber tossed in  
classic Mediterranean vinaigrette***

## **Entrée Selections**

### **Beef**

*(Select One)*

#### **\*Chateaubriand**

*Roasted prime center cut filet mignon, cut to order, served with gourmet button mushroom demi-glaze*

#### **\*Certified Angus Rib-Eye**

*Select prime ribs of beef, roasted with garden vegetables, fine herbs and topped with its natural juices*

### **Poultry**

*(Select One)*

#### **Chicken Verdi**

*Boneless breast of chicken baked in a sherry wine sauce topped with fresh asparagus spears and melted mozzarella cheese*

#### **Chicken Rollatini**

*Boneless breast of chicken stuffed with Parma Prosciutto and mozzarella cheese, baked in a roasted demi-glaze sauce*

#### **Chicken Carciofi**

*Boneless breast of chicken with braised baby artichoke hearts topped with a traditional wild mushroom sauce*

#### **Long Island Duckling**

*Roasted to perfection served with an orange glaze, or with a classic Montmorency sauce*

### **Fish**

*(Select a Fish)*

#### **\* Wild Norwegian Salmon, Black Sea Bass OR Australian Tilapia**

*(Select Preparation)*

#### **Oreganata**

*Broiled in butter, lemon, and white wine topped with Italian style herb breadcrumbs*

#### **Herb Crusted**

*Prepared with a blend of fine herbs and traditional Japanese Panko bread crumbs*

#### **Baked**

*Baked with vine ripe tomato, fresh basil, garlic, olive oil and white wine*

#### **Grilled**

*(Wild Norwegian Salmon only)*

*Seasoned with garlic, fresh lemon and fine herbs*

### **Pork**

#### **Pork Chop Rustica**

*Center cut from the loin pounded and breaded sautéed in olive oil and topped with vine-ripened tomatoes, chopped fresh mozzarella and Gaeta olives, drizzled with a balsamic vinegar glaze*

### **Vegetarian**

#### **Eggplant Rollatini**

*Sautéed baby eggplant slices rolled and stuffed with ricotta, mozzarella cheese, and imported Parmesan baked in a fresh basil tomato sauce accompanied with fresh pasta*

*All entrée's accompanied with roasted Golden Yukon Potatoes, fresh seasonal vegetables, and dinner rolls with whipped butter*

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## ***Beautifully Decorated Wedding and Occasion Cake***

*Your choice of design and seasonal fillings below*

*Decorated with fresh whipped cream or butter cream icing*

***Chocolate Devil's Food***

***Yellow Sponge***

### ***Choose one of the following fillings***

*Chocolate Pudding\* Vanilla Pudding \* Chocolate Mousse \* Cannoli Cream  
Raspberry \* Strawberry*

### **Dessert**

*(Select One)*

#### ***Watermill Sundae***

*Vanilla ice cream, chocolate syrup, chopped nuts and, whipped cream  
garnished with a lady finger*

#### ***Strawberry-Amaretto Glace***

*Vanilla ice cream served with our homemade seasonal berry sauce, fresh whipped cream,  
topped with toasted Italian Amaretto cookies*

#### ***Peach Melba***

*Vanilla ice cream served with sliced peaches, raspberry sauce and fresh whipped cream*

#### ***Cappuccino Mousse***

*Homemade Belgium dark chocolate mousse laced with imported espresso coffee fresh whipped cream, chocolate  
cigarette and candied espresso beans*



***Fresh Brewed Regular or Decaffeinated Lavazza Coffee & Herbal Teas***

### ***Premium Top Shelf Liquor Service***

***The Watermill features only premium brands at all our catered affairs. A full selection of cocktails,  
mixed drinks, Italian and California wines, imported and domestic beer, cordials, flavored soft  
drinks and exotic frozen specialties unlimited throughout your entire affair.***

***V.I.P. Services and Amenities Included***

***Personal Wedding Coordinator***

***In-House Invitation and Wedding Favor Boutique***

***Invitation Directional Cards***

***Guest Escort Cards***

***Valet Parking***

***Handicap Accessible***

***Guest Elevator***

***Coat Check***

***Professional Maitre' D***

***Personal Bridal Attendant***

***White Glove Service***

***Beautifully Appointed Private Bridal Suites with Private Restroom***

***Underlay Linens to the Ground***

***Stunning Gardens for Photography***

***Featuring Arbors, Gazebos, Stone Foot Bridges, Waterfalls***

***Beautifully Designed Cocktail Hour Floral Displays***

***Sparkling Votive Candles on all Main Dining Room Tables  
...also available...***

***Beautiful Outdoor and Indoor Chapel Facilities***

***Chapel Archway and Isle Stanchion Floral Displays***

***White on White Chapel Isle Runner***

***Outdoor Garden Cocktail Hours***