

Estate Menu

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.

Upon arrival at the cocktail room, your guests will be greeted by our staff serving champagne, appletinis, and cosmopolitans.

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Butler Service Hors D'oeuvres served by white gloved attendants

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Mozzarella en Carrozza

Bruschetta

Rice Croquettes

Focaccia Romano

Shrimp-Gazpacho Cocktail

Chicken Sôte

Homemade Chicken Sausage

Spinach Puffs

Mini Pulled Pork Sliders

Fried Ravioli

Chianti Braised Short Ribs

Potato Pancakes

Franks in a Blanket

Trio of Mini Beef Sliders

Steamed Vegetable Dumplings

Crispy Vegetable Spring Rolls

Chicken Noodle Stir Fry Box

Sesame Tuna on Wonton Crisp

Shrimp Wrapped w/ Potato Strings w/ Honey Chipotle

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

Pasta Station

*Farfalle ~ Penne
Orecchiette ~ Rigatoni*

Prepared with a variety of three sauces

Gamberetti

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

Alfredo

a blend of imported italian cheeses and tossed in a traditional cream sauce

Vodka

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

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Chef's Carving Board

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

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**Sirloin of Beef*

center cut marinated london broil grilled and then roasted on a bed of select garden vegetables

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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.

Mashed Potato Station

Idaho - seasoned mashed potato and a mashed sweet potato topped with a sweet sauce & marshmallow accompanied with sour cream, chives, mushrooms, onions, bacon bits, broccoli florets and shredded cheese served in a large martini glass

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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 bocconcini 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, and fresh basil and house vinaigrette

Melenzane Napoletane

select baby eggplant cooked in an 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.

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Iced Vegetable Crudite

fresh julienne carrots, zucchini, crisp celery sticks, select bell peppers, cucumbers, florets of broccoli and cauliflower, vine ripe cherry tomatoes, assorted seasonal garden vegetables accompanied with pariesienne and gorgonzola dipping sauces

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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*

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Carousel of Fresh Fruit

*a beautiful array of sliced seasonal ripe melons including
watermelon, cantaloupe, honeydew, Florida oranges, strawberries, blueberries,
golden Hawaiian pineapple, red and white grapes,
accompanied by chef's selection of tropical fruit*

HOT CHAFING DISHES

(select ten)

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*

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, 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

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

Dinner Reception

Champagne Toast

Appetizer - Salad Combinations

(Hosts choice of one)

Long Island Grilled Vegetable Tower

served over a bed of mesculin greens with a balsamic vinaigrette

Chilled Poached Seckel Pear

field greens tossed with walnuts, craisins, gorgonzola and seckel pear poached in white zinfandel wine

Mediterranean Seafood Salad

poached rings of calamari, select baby shrimp scungilli and snow crab meat tossed in a garlic lemon extra virgin olive oil dressing served with mesculin greens with a balsamic vinaigrette wrapped in cucumber slices

Bruschetta Caprese

topped with chopped eggplant, onion, beefsteak tomato, zucchini, yellow squash, and fresh mozzarella with a drizzle of balsamic honey glazed vinaigrette and served with mesclun greens with a balsamic vinaigrette wrapped in cucumber slices

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Intermezzo

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

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

Fish

(Select One)

Australian Tilapia, Black Sea Bass or Wild Norwegian Salmon

(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

(Select One)

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

Pork Chop Valdostana

center cut chop stuffed with prosciutto and fontina cheese topped with a mushroom marsala wine sauce

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 chef's selection of fresh seasonal vegetables, potatoes, and dinner rolls with whipped butter

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Beautifully Decorated 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 from the following fillings

chocolate pudding vanilla pudding * chocolate mousse * cannoli cream*

*raspberry * strawberry * cappuccino chocolate mousse*

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Dessert

(Hosts choice of one)

Watermill Sundae

*vanilla ice cream, chocolate syrup, chopped nuts and
whipped cream accompanied by a lady finger cookie*

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 accompanied by fresh whipped cream, chocolate cigarette
and candied espresso beans*

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Espresso, Cappuccino and Cordial Table Presentation

*an authentic copper and brass espresso and cappuccino machine that make individual cups of an
imported blend of your favorite Italian coffees accompanied by a complete selection of over 20 premium
cordials and brandies served with chocolate cordial cups.*

*fresh brewed regular or decaffeinated lavazza coffee, herbal teas, and international drink specialties
served to your guests tableside.*

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Premium 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.*

Damask Table Linens

Imported Churchill China and Stemmed Glassware

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

Fully Handicap Accessible

Guest Elevator

Coat Check

Professional Maitre' D

Personal Bridal Attendant

Black Tie Service Staff - French White Glove

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