

Sweet 16 Menu

Hot Hors D'oeuvres

Butler style passed as guests arrive for the first hour of your affair

Franks in a Blanket
Mozzarella Sticks
Hamburger Sliders
Mini Pulled Pork Sliders
Shrimp-Gazpacho Cocktail
Crispy Vegetable Spring Rolls
Steamed Vegetable Dumplings
Spinach Puffs
Bruschetta
Chicken Sôte
Fried Ravioli
Mozzarella en Carrozza
Miniature Rice Balls
Focaccia Romano
Potato Pancakes
Sesame Crusted Tuna on Wonton Crisp
Homemade Chicken Sausage on a Potato Crisp
Shrimp Wrapped w/ Potato Strings & Honey Chipotle

Deluxe Buffet

(Select Six)

Chicken Cutlet Parmesan

Breast of chicken cutlets lightly breaded, fried, and baked with homemade tomato sauce
Topped with fresh mozzarella

Baked Ziti

Pasta baked with fresh ricottacheese, tomato basil sauce, and fresh mozzarella

Eggplant Rollatini

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

Chicken Tenders

Boneless breast of chicken lightly seasoned and deep fried accompanied with French fried potatoes

Chicken Francese

Batter dipped breast of chicken, sautéed in a classic butter, lemon, and white wine sauce

Steak Teriyaki

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

Sausage and Peppers

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

Pasta Primavera

Rotini pasta tossed with fresh garden vegetables sautéed w/ garlic in extra virgin olive oil

St. Louis Ribs

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

Beef & Broccoli

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

Beef Bourguignon

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

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

Spanish Paella

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

Arroz Con Pollo

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

Taco Bar Station

Freshly ground beef sautéed with onions, tomatoes and South American spices to create the finest taco filling

Complimented by

Authentic Corn tortilla shells
Diced plum tomatoes
Shredded sharp cheddar cheese
Finely shredded Iceberg lettuce
Guacamole and tomato salsa
Corn tortilla chips

The East End Cold Display Station

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

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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 accompanied by Florida oranges, California assorted berries, golden Hawaiian pineapple, and Chef's selection of tropical fruit

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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.

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Salad Bar

Spring garden greens accompanied with cherry tomatoes, carrots, cucumbers, and assorted dressings

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Dessert

Beautifully decorated Sweet 16 cake 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

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Ice Cream Sundae Bar Station

Chocolate ~ Vanilla ~ Strawberry

Assorted Toppings such as:

Gummy Bears, Sprinkles, Chocolate Syrup, Oreo cookie Crumbs, M&M's, Cherries, Chopped Nuts Reese's Pieces, Pineapple Topping, Chocolate Chips, Fresh Strawberries

Chocolate and Strawberry syrup

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Exotic non-alcoholic blended drinks, soda and juices

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Fresh Brewed Regular or Decaffeinated Lavazza Coffee & Selection of Teas

Option for Seated Dinner Menu

Pasta

Rigatoni al la Vodka

Sautéed with Parma Prosciutto, pancetta, onions, imported Italian Plum tomatoes, heavy cream and a touch of vodka

Salad

(Select One)

Caesar

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

Spring Garden

A 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

Entrée Selections

(Select Four)

Beef

*Chateaubriand

Slices of prime center cut filet mignon, served with a gourmet button mushroom demi-glaze sauce

*Certified Angus Rib-Eye

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

Poultry

Chicken Verdi

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

Chicken Cutlet Parmesan

Boneless breast of chick cutlet breaded, seasoned, and fried
Topped with fresh mozzarella cheese accompanied with fresh pasta

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

Grilled

(Wild Norwegian Salmon only)

Seasoned with garlic, fresh lemon and fine herbs

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 entrees are accompanied with roasted Golden Yukon Potatoes, fresh seasonal vegetables,
and dinner rolls with 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.

Sweet 16 Enhancements

Popcorn Machine \$350.00
Cotton Candy Machine \$350.00
(If both \$600.00)

Donut Factory \$500.00

Chocolate Fountain Station \$300.00

Ice carving \$300.00
300 lb block of clear Ice Carved with a 16 on the bottom and your name etched on top in script

(If any one option from above is chosen Ice Carving No Charge)

Additional chafing dishes \$2.00 per person each

Premium Top Shelf Liquor Service \$10.00 per adult

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.