

# COCKTAIL HOUR

Our menus are individually designed specifically to your personal preference & are prepared fresh on premises by our award winning European trained Chefs.

## HOT & COLD HORS D'OEUVRES

each individually plated & passed by our professional, white gloved wait staff.

### Coconut Shrimp

served with a sweet red chili dipping sauce

### Baby Lamb Chops

grilled to perfection accompanied by a mint infused Greek yogurt dipping sauce

### Braised Short Ribs

slowly roasted in Chianti wine served tapas style

### Shrimp Gazpacho

traditional Spanish cold soup served in an Asian spoon topped with shrimp

### Tuna Tartare Cones\*

freshly chopped ahi tuna & vine ripened tomato tossed in EVOO served in a toasted sesame cone topped with a yuzu infused crème fraîche garnished with wasabi caviar

### Kobe Sliders

grilled mini burgers served on a freshly baked brioche bun brushed with our chef's secret sauce

### Mozzarella en Carrozza

imported cheese placed between slices of fresh bread, egg batter dipped & fried to crispy perfection served with a marinara dipping sauce

### Chicken Quesadilla

flour tortilla, grilled chicken, melted cheese accompanied by sour cream, guacamole & salsa

### Ravoili

filled with ricotta & parmesan cheese, pan fried

\*This item can be cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shelled eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# COCKTAIL HOUR

## HOT & COLD HORS D'OEUVRES

(continued)

### Maryland Crab Cakes

lump crab, pan seared to perfection & served with a remoulade sauce

### Beef Wellington

filet mignon coated with pâté & duxelles, wrapped in puff pastry & served with a horseradish dipping sauce

### Baked Clams

littlenecks topped with homemade seasoned bread crumbs

### Steamed Vegetable Dumplings

filled with seasonal vegetables

### Franks en Croute

Need we say more! All-beef franks enrobed in a flaky pastry dough crust served with traditional spicy mustard

### Croquettes

homemade combination of Arborio rice with Parma prosciutto & imported Pecorino Romano cheese cooked to perfection

### Mozzarella Sticks

traditionally breaded served with marinara dipping sauce

### Potato Latkes

traditional blend of grated Idaho potatoes, pan fried to crispy perfection served with Washington state applesauce

### Pot Stickers

filled with pork & cabbage, pan seared

### Bruschetta

crostini topped with fresh plum tomato, basil, EVOO

If You Do Not See It, Please Ask For It.  
Custom Menus Are Available To Suit Your Cultural Preferences.

# COCKTAIL HOUR

## WARM MOZZARELLA BAR

Interactive station creating homemade fresh mozzarella prepared as your guests arrive & sliced to order accompanied by fresh vine-ripened beefsteak tomatoes, toasted crostini, topped with an aged balsamic glaze.

### **Mozzarella Salad**

bocconcini, grape tomatoes, fresh basil, EVOO

### **Accompanied By:**

Marinated Mushrooms, Braised Baby Artichokes, Caponata, Gaeta Olives, Hot Cherry Peppers, Marinated Sun Dried Tomatoes

## ARTHUR AVENUE

display of Imported & Domestic dry-aged meats

### **Prosciutto Di Parma**

imported Italian dry-cured ham, thinly sliced

### **Alps Soppresata**

Italian cured dry sausage

### **Citterio Mortadella**

select cuts of pork accented with garlic & spices, delicately roasted

### **Genoa Salami**

preserved & air-dried sausage

### **Alps Capicollo**

traditional Italian pork cold cut; often referred to as Coppa

### **Citterio Pepperoni**

an American variety of salami

# COCKTAIL HOUR

## FARMERS MARKET

### ICED VEGETABLE CRUDITÉS

variety of freshly cut vegetables accompanied by Parisienne & Gorgonzola dipping sauces

### IMPORTED & DOMESTIC CHEESES

assorted wheels, wedges & slices of select aged specialties from around the world

#### Emmental

from Switzerland: medium/hard, cow's milk

#### Gorgonzola

from Italy: veined bleu, unskimmed cow's milk

#### Cheddar

from Vermont: aged, sharp, cow's milk

#### Jalapeño Havarti

from Holland: interior ripened, high pasteurized cow's milk

#### Provolone

from Italy: semi-sharp, hard, cow's milk

#### Manchego

from Spain: firm, supple, unpasteurized sheep's milk

### CAROUSEL OF FRESH FRUIT

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

### ASSORTED SALADS

#### Mediterranean Blend

Roma tomatoes, Bermuda onion, feta cheese, cucumber, red wine vinaigrette

#### Tri-Color Fusilli Pasta

garden select fresh vegetables tossed in Italian vinaigrette

#### Tuscan Potatoes

Yukon potatoes, baby arugula, red onion, white wine vinegar, imported EVOO

#### Quinoa

black & red bean, vegan & gluten free

#### Rainbow Kale

napa cabbage, red wine vinaigrette

#### Shaved Brussel Sprouts

sliced almonds, red onion, raisins, roasted garlic, lemon dressing

# COCKTAIL HOUR

SELECT \_\_\_\_\_ OF THE FOLLOWING STATIONS

(Taste of Italy, Butcher Block, Mashed Potato Martini Bar, American Slider Station, Bacon Bar, Southern Charm, Taste of the Orient, Montauk Point Market, Sushi & Sashimi Platters)

## TASTE OF ITALY

### CALAMARI

lightly breaded & fried, served with spicy marinara sauce & lemon wedges

### SAUSAGE & PEPPERS

homemade, sautéed with sweet onions, red & green bell peppers & a touch of fresh basil tomato sauce

### PASTA BAR

prepared fresh for your guests

(select two)

**Penne / Farfalle / Orecchiette / Linguini / Rigatoni**

(select two)

### White Clam Sauce

freshly chopped, sautéed with garlic, white wine & EVOO

### Puttanesca

a rustic sauce with imported capers, black olives & onions with crushed imported Roma tomatoes

### Tomato & Basil

a classic Italian sauce made with garden fresh Roma tomatoes & fresh basil

### Vodka

sautéed Parma prosciutto, pancetta, onions, imported Italian plum tomatoes & heavy cream

### Pesto

a delicate blend of sweet basil, EVOO, crushed garlic, pignoli nuts & Parmigiano-Reggiano cheese

### Sausage & Broccoli Rabe

homemade, sliced & tossed with garlic & EVOO

### Carbonara

heavy cream, pancetta, Pecorino Romano cheese

(Whole wheat pasta available upon request.)

# COCKTAIL HOUR

## BUTCHER BLOCK

Accompanied By:

Buttermilk Onion Rings, Sweet Potato Fries & Creamed Spinach

(select two of the following)

### Smoked Beef Brisket

slow cooked over applewood & birch chips

### Pernil

slow roasted, marinated pork shoulder

### Vermont Turkey Breast

free range, seasoned with chef's select spices

### New York Sirloin\*

center cut marinated, grilled & sliced to order

### Leg of Lamb

rosemary, garlic, marinated, oven seared & roasted to perfection

### Molasses Glazed Loin of Pork

roasted golden brown & served with natural juices

### Roasted Suckling Pig (\$3<sup>00</sup>/pp)

artistically presented

### Bone-In Rib Eye Steaks\* (\$5<sup>00</sup>/pp)

the ultimate & richest cut available

### Porterhouse Steaks (\$6<sup>00</sup>/pp)

Angus beef, grilled to perfection

## MASHED POTATO MARTINI BAR

A variety of flavors served with a twist!

Roasted Garlic Idaho / Creamy Golden Yukon / Traditional Sweet Potatoes

All served with an incredible assortment of condiments:

Broccoli Florets, Sautéed Mushrooms, Shredded Cheese, Mini Marshmallows, Scallions,  
Sour Cream, Sautéed Onions, Bacon Bits, Warm Maple Syrup, Beef Gravy

## AMERICAN SLIDER STATION

HAND FORMED ANGUS BURGERS COOKED TO ORDER\*

SOUTHERN STYLE SLOW ROASTED PULLED PORK

Served With:

Truffle Macaroni & Cheese topped with Toasted Panko Crumbs, Crispy Shoestring French Fries, Creamy Buttermilk Coleslaw,  
Sliced Vine-Ripened Tomatoes, Vidalia Onions, Mini Brioche Bun, Appropriate Condiments & Sauces

# COCKTAIL HOUR

## BACON BAR

Three types of bacon cooked crispy served standing in mason jars:  
APPLEWOOD SMOKED / NEW HAMPSHIRE COB SMOKED / PEPPER CRUSTED

### Served With:

Chocolate Bacon Bark, Bacon Cheddar Biscuits with Scallions, Maple Glazed Bacon Skewers, Mini BLT'S on Pretzel Sliders with Chipotle Aioli, Assorted Pretzels, Pickles, Mustards & Aioli's, Spicy Pickled Onions, Pretzel Rolls Stuffed with Bacon and Sharp Cheddar Cheese & Onion Jam  
Includes a Chef's Selection of Savory Bacon Infused Delights

## TASTE OF THE ORIENT

Served in traditional woks

### GENERAL TSO'S CHICKEN

red & yellow bell peppers, onions & broccoli in a spicy, savory & slightly sweet sauce.

### HAPPY FAMILY

colorful vegetables, pork, chicken & shrimp, brown sauce

### VEGETABLE LO MEIN

noodles stir-fried with Chinese vegetables

### SPARE RIBS

slow cooked, fall off the bone

### HOUSE FRIED RICE

prepared fresh for your guests

### Accompanied By:

White Rice, Soy Sauce, Duck Sauce, Hot Mustard, Fortune Cookies, Chopsticks

# COCKTAIL HOUR

## MONTAUK POINT MARKET

### FISH TACOS

soft corn tortillas filled with marinated, Mahi Mahi accompanied by mango salsa, cilantro lime sauce, cabbage slaw & homemade guacamole

### STEAMPOT

Alaskan snow crab legs, Bay scallops, Gulf shrimp, Long Island clams, Old Bay white wine sauce

### MUSSELS

Prince Edward Island served in your choice of one of the following styles:

#### Saffron & Leek

bold flavors steamed with white wine create a perfect combination

#### Marinara

plum tomatoes, garlic, onions, herbs, EVOO

#### Thai Coconut Curry

Asian spices & coconut broth create the perfect sweet & spicy combination

#### Cataplana Style

authentic Portuguese dish with bacon, chorizo sausage & tomatoes

## SOUTHERN CHARM

### SMOKED PORK RIBS

St. Louis ribs smoked with applewood then glazed with a molasses BBQ sauce

### SPICY BBQ WINGS

lightly smoked with cherrywood then tossed in a homemade chipotle BBQ Sauce for an added kick!

### CHICKEN & WAFFLES

an American soul food tradition

Served with Classic Southern BBQ Favorites such as:

Sweet Tea, Homemade Lemonade, Bourbon Molasses Baked Beans, Fresh Baked Corn Bread, Peanut Brittle, Sweet Potato Muffins, Broccoli Slaw & Assorted Pickles



# COCKTAIL HOUR

## SUSHI & SASHIMI DISPLAY PLATTERS

A vast assortment of sushi rolls handmade by our sushi chef

### Accompanied By:

Spicy Mayo, Eel Sauce, Ginger, Wasabi, Soy Sauce & Seaweed Salad

### Spicy Maguro (Tuna)\*

diced tuna, spicy mayo, tobiko

### California

julienned cucumber, crab stick & Haas avocado

### Ebi Tempura (Shrimp)

battered, dipped & fried, tobiko

### Abokado (Avocado)

fresh Haas avocado

### Tekka (Tuna)\*

sliced tuna

### Kappa (Cucumber)

julienned sweet cucumber

### Philadelphia

sliced smoked salmon, cream cheese & julienned cucumber

### Yasai (Vegetable)

combination of Haas avocado, julienned cucumber & squash

### Eel Spring Roll\*

combination of smoked freshwater eel, shrimp tempura, spicy tuna, crab stick, Haas avocado & soy pepper

### Unagi (Eel)

slices of smoked freshwater eel

### Sake (Salmon)

slices of smoked salmon

\*This item can be cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shelled eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# DINNER MENU

Celebrate in our beautifully decorated ballroom appointed with elegant floor length linens, fine china, silverware, glassware & sparkling votive candles. Black-tie, white glove service staff accommodates you & your guests as you enjoy a unique culinary experience. Enhancements to this menu are available for your dining pleasure.

## CHAMPAGNE TOAST

### APPETIZER - SALAD DUET

(host's choice of one )

#### LONG ISLAND GRILLED VEGETABLE TOWER

eggplant, yellow squash, fresh mozzarella, zucchini, Portobello mushroom & beefsteak tomato topped with a sprig of rosemary served along side cucumber wrapped mesclun greens with a balsamic vinaigrette

#### POACHED PEAR

cucumber wrapped mesclun greens with a balsamic vinaigrette, seckel pear poached in a white Zinfandel wine, raisins, walnuts & Gorgonzola cheese

#### DUO OF GOAT CHEESE & ROASTED BABY BEETS

arugula & pink peppercorn honey dressing

#### ASIAN SHRIMP SALAD

grilled Ponzu marinated prawns, served over a cabbage-vegetable slaw with miso dressing accompanied with a soba noodle salad, crispy lotus root & lychee nut fruit

#### MEDITERRANEAN

chilled watermelon, feta cheese & pea tendrils lightly tossed with lemon & fresh herbs accompanied with a vegetable couscous, chickpea hummus, fire roasted peppers & pita wedges

#### OCTOPUS SALAD

tender charred with heirloom tomatoes, chorizo sausage & Gaeta olives accompanied by a potato arugula blend

# DINNER MENU

## ENTRÉE SELECTIONS

(guest's choice)

### WHOLE FILET MIGNON\*

grilled to perfection, port wine reduction

### CHATEAUBRIAND\* & SHRIMP OREGANATA

oven roasted filet mignon served with a port wine reduction & jumbo prawns topped with herbed bread crumbs, garlic & EVOO

### RACK OF LAMB

herb crusted with garlic & rosemary

### FRENCH CUT CHICKEN

served with a wild mushroom sauce

### FRENCH CUT CHICKEN & SHRIMP OREGANATA

served with a wild mushroom sauce accompanied by jumbo prawns topped with herbed bread crumbs, garlic & EVOO

### SHRIMP OREGANATA

jumbo prawns topped with herbed bread crumbs, garlic & EVOO

### PORK CHOP RUSTICA

center cut from the loin on the bone, breaded & sautéed in olive oil, topped with vine-ripened tomatoes, fresh mozzarella, Gaeta olives, drizzled with balsamic glaze

### HOMEMADE MANICOTTI

(vegetarian)

fresh crêpes with imported ricotta cheese, fresh mozzarella & parmesan cheese in a traditional plum tomato sauce

### VEGAN DELIGHT

seasonal assortment of fresh vegetables, various grains & potatoes

### ATLANTIC SALMON

served with fresh herbs, garlic, lemon & EVOO

### BRANZINO

seared Mediterranean sea bass served with fresh herbs, garlic, lemon & EVOO

All entrées are accompanied with chef's selection of fresh seasonal vegetables, potatoes & dinner rolls with whipped butter.

\*This Item can be cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shelled eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# DESSERT & BEVERAGES

## DESSERT TRIO

Beautifully decorated occasion cake accompanied by ice cream & individual dessert

### CAKE

Yellow Sponge / Devil's Food / Marble

### FILLINGS

FRUIT: Raspberry, Pineapple, Peach, Lemon, Black Cherry

CLASSIC: Nutella, Dulce de Leche, Cannoli, Custard, Italian Custard

BUTTERCREAM: Hazelnut, Mocha, Chocolate, Vanilla, Maple Walnut

MOUSSE: Raspberry, Lemon, Strawberry, Mango, Vanilla, Peanut Butter

CHOCOLATE: Mousse, Fudge, Pudding, Whipped Cream, Dobasch, Ganache, Cannoli

SPECIAL: Fresh Strawberry & Whipped Cream, Mixed Fruit in Custard, Mixed Berries in Chantilly, Fresh Strawberries in Custard

### ICE CREAM

(select one)

Vanilla Bean, Chocolate or Strawberry Dipped with Belgian Chocolate

### INDIVIDUAL DESSERT

(select one)

Dulce de Leche Cheesecake  
Double Fudge Brownie  
Pecan Bourbon Bread Pudding

Rice Pudding Shooter  
S'mores  
Flaky Sweet Baklava

Crème Brulée  
Chocolate Dipped Strawberry  
Cappuccino Chocolate Mousse

## BEVERAGES

FRESH BREWED REGULAR & DECAFFEINATED IMPORTED COFFEE & HERBAL TEAS

### ESPRESSO, CAPPUCCINO & CORDIAL TABLE

an authentic copper & brass espresso & cappuccino machine that makes individual cups of your favorite Italian coffees accompanied by a complete selection of over 20 premium cordials & brandies served with chocolate cordial cups

### PREMIUM TOP SHELF LIQUOR SERVICE

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

# AMENITIES

Personal Party Coordinator

In-House Invitation & Favor Boutique

Invitation Directional Cards

Guest Escort Cards

Handicap Accessible

Guest Elevator

Coat Check

Professional Maitre' D

White Glove Service

Beautifully Appointed Private Suite

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

Beautiful Outdoor & Indoor Chapel Facilities  
(additional fee applies)

Outdoor Garden Cocktail Hours