

COCKTAIL HOUR

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

Braised Short Ribs

slowly roasted in Chianti wine served tapas style

Maryland Crab Cakes

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

Kobe Sliders

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

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

Chicken Quesadilla

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

Ravioli

filled with ricotta & parmesan cheese, pan fried

Steamed Vegetable Dumplings

filled with seasonal vegetables

Mozzarella Sticks

traditionally breaded served with marinara dipping sauce

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.

*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

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, craisins, roasted garlic, lemon dressing

COCKTAIL HOUR

SELECT _____ OF THE FOLLOWING STATIONS
Taste of Italy, Butcher Block, American Slider Station, Mashed Potato Martini Bar

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, Hash Browns & Creamed Spinach

(select two of the following)

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

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

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** Pricing per person based on a minimum of 100 guests.

COCKTAIL HOUR

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

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

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)

BRAISED SHORT RIB

Parsnip mashed potato & seasonal vegetable

FREE RANGE CHICKEN ROULADE

Filled with prosciutto, leaf spinach, roasted red peppers & manchego cheese – seasonal vegetable

ROASTED ACORN SQUASH

Stuffed with red quinoa over a bed of Brussels sprout slaw

HOMEMADE MANICOTTI

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

PAN SEARED SEA BASS

Roasted red beet risotto, citrus beurre blanc

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

DESSERT & BEVERAGES

DESSERT

beautifully decorated with your choice of cake & filling

CAKE

Yellow Sponge / Devil's Food

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, Mango, Vanilla, Strawberry, 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

BEVERAGES

FRESH BREWED REGULAR & DECAFFEINATED IMPORTED COFFEE & HERBAL TEAS

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