

# W WATERMILL

SMALL OFFICE & BUSINESS

## Holiday Celebrations

Each Company will have their own reserved table(s) to experience and participate in a fun-filled evening with great food and dancing. DJ Entertainment included for an evening of dancing

**Friday December 20, 2019**

**7:30pm until midnight - \$80\* per person**

(\*plus sales tax)

### COCKTAIL HOUR

#### HOLIDAY BUFFET ITEMS

Mussels Saffron Leek • Mezza Rigatoni a la Vodka  
Beef Tri Tips with a Red Wine Demi • Eggplant Rollatini • Grilled Chicken Champagne

#### 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*

Jalapeno 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

#### MEDITERRANEAN BLEND

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

#### TRI-COLOR FUSILLI PASTA SALAD

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

### 3-COURSE DINNER

#### APPETIZER

Mozzarella & Tomato Caprese Salad

#### ENTREE CHOICES

##### BRAISED SHORT RIB

Parsnip mashed potato & seasonal vegetables

##### FREE RANGE CHICKEN ROULADE

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

##### ATLANTIC SALMON

served with fresh herbs, garlic, lemon & EVOO

##### ROASTED LAMB SHANK

Celery root mashed potato & seasonal vegetables

##### MANICOTTI

Homemade crepes filled with imported ricotta, homemade mozzarella, pecorino romano cheese topped with a fresh tomato purée

##### ROASTED ACORN SQUASH

*(vegan)*

Stuffed with red quinoa over a bed of Brussels sprout slaw

*All entrees are accompanied with a chef's selection of fresh seasonal vegetables & potatoes.*

#### DESSERT

Viennese Trays

Coffee, Tea, Cappuccino, Espresso & Cordial Bar

**UNLIMITED PREMIUM BRAND LIQUOR, BEER, WINE & SODA**

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WATERMILL

711 Smithtown Bypass, Smithtown NY 11787