

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.

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

TUNA TARTARE*

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

CHICKEN QUESADILLA

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

RAVIOLI

filled with ricotta & parmesan cheese, pan fried

MARYLAND CRAB CAKES

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

*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)

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

BRUSCHETTA

crostini topped with fresh plum tomato, basil, EVOO

BRIE & PEAR BEGGARS PURSE

caramelized onions, pear & almond

ARTICHOKE & GARLIC FRITTERS

a blend of artichoke cream cheese & garlic rolled in panko bread crumbs & pan fried

MINI FISH TACOS

tri-color nacho taco's stuffed with mahi mahi & topped with cilantro creme

EMPANADAS

BBQ beef brisket, pastry dough, salsa verde

BBQ PULLED PORK

served on a buttery mini biscuit

CHORIZO EN CROUTE

wrapped in a flaky pastry dough & baked

COCONUT SHRIMP

lightly fried & accompanied by a sweet & spicy dipping sauce

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 Aged Balsamic Glaze & Pesto Oil

MOZZARELLA SALAD

bocconcini, grape tomatoes, fresh basil, EVOO

ARTHUR AVENUE

display of Imported & Domestic dry-aged meats

ALPS SOPPRESSATA

Italian cured dry sausage

CITTERIO MORTADELLA

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

GENOA SALAMI

preserved & air-dried sausage

PROSCIUTTO DI PARMA

imported Italian dry-cured ham,
thinly sliced

ALPS CAPICOLLO

traditional Italian pork cold cut
often referred to as Coppa

CITTERIO PEPPERONI

an American variety of salami

TUSCAN TABLE

Blue Cheese Stuffed Olives, Roasted Beet Salad, Roasted Baby Bell Peppers,
Marinated Mushrooms, Gaeta Olives, Braised Baby Artichokes,
Hot Cherry Peppers, Marinated Sun Dried Tomatoes, Country Olives

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

JALAPEÑO HAVARTI

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

GORGONZOLA

from Italy: veined bleu, unskimmed cow's milk

PROVOLONE

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

CHEDDAR

from Vermont: aged, sharp, 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 SALAD STATION

TUSCAN POTATOES

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

MEDITERRANEAN BLEND

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

QUINOA

black & red bean, vegan & gluten free

RAINBOW KALE

napa cabbage, red wine vinaigrette

TRI-COLOR FUSILLI PASTA

garden select fresh vegetables tossed in Italian 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, Mac & Mashed 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

EGGPLANT ROLLATINI

filled with a blend of imported cheeses & baked in a plum tomato sauce

PASTA BAR

prepared fresh for your guests
(select two)

STUFFED RIGATONI BOLOGNESE

a traditional northern Italian meat sauce

RIGATONI TOMATO & BASIL

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

PENNE ALA VODKA

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

RADIATORE PESTO

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

ORECCHIETTE SAUSAGE & BROCCOLI RABE

homemade, crumbled & tossed with garlic & EVOO

TORTELLINI CARBONARA

heavy cream, pancetta, peas, Pecorino Romano cheese

MEZZA RIGATONI WITH SHORT RIB RAGU

braised, slow cooked, red wine demi

(Whole wheat pasta available upon request.)

COCKTAIL HOUR

BUTCHER BLOCK

Accompanied By:

Buttermilk Onion Rings, Hash Browns & Creamed Spinach

(select two of the following)

SMOKED BEEF BRISKET

slow cooked over applewood & birch chips

NEW YORK SIRLOIN*

center cut marinated, grilled & sliced to order

PERNIL

slow roasted, marinated pork shoulder

LEG OF LAMB

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

VERMONT TURKEY BREAST

free range, seasoned with chef's select spices

MOLASSES GLAZED LOIN OF PORK

roasted golden brown & served with natural juices

MAC & MASHED MARTINI BAR

A variety of flavors served with a twist!

Roasted Garlic Idaho / Traditional Sweet Potatoes / Bacon Mac & Cheese

All served with an incredible assortment of condiments:

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

AMERICAN SLIDER STATION

HAND FORMED ANGUS BURGERS COOKED TO ORDER*

SOUTHERN STYLE SLOW ROASTED PULLED PORK

MACARONI & CHEESE TOPPED WITH TOASTED PANKO CRUMBS

CRISPY SHOESTRING FRENCH FRIES

Served With:

Creamy Buttermilk Coleslaw, Sliced Vine-Ripened Tomatoes, Vidalia Onions, Kings Hawaiian Buns, Appropriate Condiments & Sauces

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COCKTAIL HOUR

THE BACON BAR

Two types of bacon cooked crispy served on a standing clothes line, torched table side
APPLEWOOD SMOKED / NEW HAMPSHIRE COB SMOKED

BACON APPLE COBBLER

SMOKED MINI BBQ PORK SHANK
(AKA Pig Wings)

FRIED BACON CHEDDAR KEGS

PRETZEL ROLLS

stuffed with bacon & sharp cheddar
cheese & onion jam

MINI BLT'S ON PRETZEL SLIDERS
with Chipotle Aioli

CHOCOLATE BACON BARK

MAPLE GLAZED BACON SKEWERS

SAVORY BACON INFUSED DELIGHTS

Served With:

Spicy Pickled Onions , Assorted Pretzels & Pickles, Mustards & Aioli's

TASTE OF THE ORIENT

Served in traditional woks

GENERAL TSO'S CHICKEN

a spicy, savory & slightly sweet sauce

BEEF & BROCCOLI

traditional Cantonese style

VEGETABLE LO MEIN

noodles stir-fried with Chinese vegetables

PORK SPARE RIBS

slow cooked, fall off the bone

HOUSE FRIED RICE

prepared fresh for your guests

Accompanied By:

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

COCKTAIL HOUR

MONTAUK POINT MARKET

FISH TACOS

soft corn tortillas, 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 style, apple wood, glazed with a molasses BBQ sauce

SPICY BBQ WINGS

dry rubbed, tossed in a house made chipotle

CHICKEN & WAFFLES

an American soul food tradition

COUNTRY POTATO SALAD

FRIED PICKLES

HUSH PUPPIES

CAJUN MACARONI SALAD

WARM GRITS WITH ASSORTED CONDIMENTS

CREOLE SHRIMP PO' BOYS

FRESH BAKED CORN BREAD

SWEET TEA & HOMEMADE LEMONADE

BROCCOLI SLAW

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 &

SPICY MAGURO (TUNA)*
diced tuna, spicy mayo, tobiko

CALIFORNIA
julienned cucumber, crab stick
& Haas avocado

EBI TEMPURA (SHRIMP)
battered, dipped & fried, tobiko

UNAGI (EEL)
slices of smoked freshwater eel

ABOKADO (AVOCADO)
fresh Haas avocado

TEKKA (TUNA)*
sliced tuna

KAPPA (CUCUMBER)
julienned sweet cucumber

SAKE (SALMON)
slices of smoked salmon

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

JAPANESE SIDES & SALADS

SEAWEED SALAD
scallions, carrots, cilantro & sesame seeds

KANI SALAD
thin crab strips, julienned cucumbers,
spicy mayo & a hint of lime

CITRUS QUINOA
stuffed Valencia oranges with
mango, ginger, soy sauce

ASSORTED ASIAN SPOONS
filled with mouth-watering selection

TUNA POKE BOWLS
diced over a bed of Basmati rice,
crispy wonton strips, scallions,
soy sauce, ginger & a wasabi dressing

MISO BROCCOLI SLAW
orange & lemon zest, scallions & ginger

EDAMAME SALAD
roasted corn, roasted red peppers,
cranberries & cilantro

SOBA NOODLES
egg noodles, red and green bell peppers,
carrots, pineapple & a sesame soy dressing

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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)

CRAB CAKE

jumbo lump crab, traditional remoulade, baby arugula, red frisee, shaved fennel

MEDITERRANEAN BEGGARS PURSE

spinach, artichoke, crème fresh, yogurt sauce

POACHED PEAR

poached seckel pear, raisins, walnuts, gorgonzola, spring mix

MOZZARELLA CAPRESE

homemade, caramelized figs, roasted tri color heirloom tomatoes, lola rosa lettuce, frisee

GRILLED VEGETABLE TERRINE

layered grilled vegetables, red pepper coulis, sweet pea puree, mesclun greens

DINNER MENU

ENTRÉE SELECTIONS

(guest's choice)

BRAISED SHORT RIB

Parsnip mashed potato & seasonal vegetables

PAN SEARED SEA BASS

Roasted red beet risotto, citrus beurre blanc

GORGONZOLA CRUSTED FILET MIGNON*

Buttery mashed potato & seasonal vegetables

PORK OSSO BUCCO

Celery root mashed potato & seasonal vegetables

SHRIMP OREGANATA

prawns topped with herbed bread crumbs, garlic & EVOO

ACORN SQUASH

Stuffed with red quinoa over a bed of Brussels sprout slaw

ROASTED LAMB SHANK

Celery root mashed potato & seasonal vegetables

FREE RANGE CHICKEN ROULADE

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

MANICOTTI

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

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DESSERT & BEVERAGES

BEAUTIFULLY DECORATED OCCASION CAKE 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

DESSERT PARADE

Crème Brulee'

Mini Mochi

Canollis

Cake Pops

Cheese Cake Martini's

Chocolate Chip Shooters

Chocolate Dipped Cream Puffs

Gelato Affogato

Fruit Filled Tartlets

Maccaroons

Tiramisu

Red Velvet

Lemon Bars

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