

# 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

### BABY LAMB CHOPS

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

### 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

### MINI FISH TACOS

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

### EMPANADAS

BBQ beef brisket, pastry dough, salsa verde

### 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

## MOZZARELLA BAR

Interactive station creating homemade fresh mozzarella,  
prepared as your guests arrive & sliced to order

### MOZZARELLA SALAD

bocconcini, grape tomatoes, fresh basil, EVOO

Accompanied By:

Fresh Vine-Ripened Beefsteak Tomatoes, Toasted Crostini, Topped with Aged Balsamic Glaze & Pesto Oil

## ARTHUR AVENUE

display of Imported & Domestic dry-aged meats

### PROSCIUTTO DI PARMA

imported Italian dry-cured ham, thinly sliced

### CITTERIO MORTADELLA

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

### GENOA SALAMI

preserved & air-dried sausage

### ALPS SOPPRESSATA

Italian cured dry sausage

### 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, Katz's Deli, Mediterranean, Butcher Block, Mac & Mashed Martini Bar, American Slider Station, Bacon Bar,  
Taste of the Orient, Montauk Point Market, Southern Charm, 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

(Whole wheat pasta available upon request.)

# COCKTAIL HOUR

## KATZ'S DELI

CORNED BEEF & PASTRAMI RUBENS  
sliced thin & piled high to order

ACCOMPANIED BY:

Pumpernickel, Rye Bread, Mustards, Pickles, Sauerkraut, Cole Slaw, Potato Knishes Square & Dr. Brown's Assorted Sodas

## MEDITERRANEAN

KEBABS

chicken & lamb

skewered with peppers, onions & tomatoes, roasted to perfection

GYROS

traditional Greek sandwich

MOUSSAKA

casserole of layered eggplant, beef, lamb & sliced potatoes covered with bechamel sauce & enriched with cheese

SPANAKOPITA

filo crusted pie stuffed with sauteed spinach, onions & feta cheese

FALAFEL

fried chickpea patties, with assorted toppings

HUMMUS

pesto, red pepper & classic

SALADS

chickpea & Israeli (chopped, tomato, onion, cucumber & peppers)

SIDES

baba ghanoush, Tzatziki sauce, country blend olives, long stem marinated artichokes,  
roasted heirloom baby tomatoes, assorted cheeses, warm breads

# 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 / 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

## SLIDER STATION

MEATBALL PARM | ANGUS BURGERS | NATHAN'S HOT DOGS (MINI)

LOBSTER 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

# 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

FRIED BACON CHEDDAR KEGS

CHOCOLATE BACON BARK

PIGS WINGS  
AKA pork shank

PRETZEL ROLLS

stuffed with bacon & sharp cheddar  
cheese & onion jam

BACON MAC & CHEESE

MAPLE GLAZED BACON

SAVORY BACON INFUSED DELIGHTS

BLOODY MARY'S  
bacon infused vodka

## TASTE OF THE ORIENT

Served in traditional woks

STEAK TERIYAKI

teriyaki sauce, garlic, ginger, scallions

GENERAL TSO'S CHICKEN

a spicy, savory & slightly sweet sauce

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 & CHIPS

Mahi Mahi Fish Sliders  
cabbage slaw, spicy aioli, Kings Hawaiian buns

### 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

### PO' BOYS

Creole shrimp, hoagie bread,  
lettuce, tomato, aioli

### SMOKED PORK RIBS

St. Louis style, apple wood,  
glazed with a molasses BBQ sauce

### CHICKEN & WAFFLES

an American soul food tradition

### SPICY BBQ WINGS

dry rubbed, tossed in a house made chipotle

### SIDES

HUSH PUPPIES

COUNTRY POTATO SALAD

FRIED PICKLES

COLE SLAW

CAJUN MACARONI SALAD

SWEET TEA & HOMEMADE LEMONADE

FRESH BAKED CORN BREAD

# 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

## GOYZA DUMPLINGS

pork filled, dipping sauces

## JAPANESE SIDES & SALADS

**SEAWEED SALAD**  
scallions, carrots, cilantro & sesame seeds

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

**ASSORTED ASIAN SPOONS FILLED**  
with mouth-watering selection

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

**KIMCHI**  
Napa cabbage fermented & salted

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

\*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 )

#### 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

#### BURRATA CAPRESE

tri-color heirloom tomatoes, lola rosa lettuce, frisee, homemade pesto, EVOO

# DINNER MENU

## ENTRÉE SELECTIONS

(guest's choice)

### SHORT RIB

Braised, slow roasted, red wine reduction  
(Gluten Free)

### PAN SEARED SEA BASS

Red beet risoto, citrus beurre blanc  
(Gluten Free)

### FILET MIGNON\*

Grilled to perfection, red wine demi  
(Gluten Free)

### PORK OSSO BUCCO

Roasted overnight  
(Gluten Free)

### SHRIMP OREGANATA

Herbed bread crumbs, garlic, EVOO, wild rice

### ACORN SQUASH

Stuffed with red quinoa over a bed of Brussels sprout slaw  
(Gluten Free/Vegan)

### ROASTED LAMB SHANK

Slowly cooked, pan gravy  
(Gluten Free)

### ORGANIC CHICKEN

French breast, pan seared, maple bourbon sauce  
(Gluten Free)

### MANICOTTI

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

ALL ENTREES SERVED WITH CHEF'S SELECTION OF APPROPRIATE ACCOMPANIMENTS

# 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

## VIENNESE TRAYS

an assortment of French & Italian pastries and gourmet butter cookies on every table

## 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