

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

Thursday December 19, 2019
6:30pm until 11:00pm - \$69* 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 <i>from Switzerland: medium/hard, cow's milk</i>	Jalapeno Havarti <i>from Holland: interior ripened, high pasteurized cow's milk</i>
Gorgonzola <i>from Italy: veined bleu, unskimmed cow's milk</i>	Provolone <i>from Italy: semi-sharp, hard, cow's milk</i>
Cheddar <i>from Vermont: aged, sharp, cow's milk</i>	Manchego <i>from Spain: firm, supple, unpasteurized sheep's milk</i>

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