

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 9, 2021
6:30pm until 11:00pm - \$79* per person
(*plus sales tax)

COCKTAIL HOUR

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

RIGATONI ALA VODKA

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

ORECCHIETTE SAUSAGE & BROCCOLI RABE

homemade, crumbled & tossed with garlic & EVOO

GENERAL TSO'S CHICKEN

a spicy, savory & slightly sweet sauce

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

BURRATA CAPRESE

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

ENTREE CHOICES

SHORT RIB

Braised, red wine reduction (gluten free)

ORGANIC CHICKEN

French breast, pan seared, maple bourbon sauce (gluten free)

PAN SEARED SEA BASS

citrus beurre blanc (gluten free)

SHRIMP OREGANATA

Herbed bread crumbs, garlic, EVOO

MANICOTTI

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

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

W
WATERMILL

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