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Enhancements

COCKTAIL HOUR ENHANCEMENTS

MARTINI BAR: \$3⁰⁰/pp

variety of Imported & Domestic Vodkas & Gins flowing from a customized ice sculpture
accompanied by an assortment of garnishes & accompaniments

TEQUILA FLIGHT: \$7⁰⁰/pp

A selection of Imported tequila:

Blanco - a robust silver tequila within two months of distillation

Reposado - refined flavor, aged in barrels from 60-364 days

Anejo - full bodied, aged in oak barrels from 1-3 years

Ask about brands such as: Avion, Don Julio & Patron (additional costs apply)

Accompanied By Tortilla Chips, "Scoops" & A Variety Of Dips

Traditional Guacamole

ripe Haas avocados, lime juice, cilantro, diced tomato & red onion

Tropical Guacamole

fresh mango & pineapple

Tex Mex Salsa

sweet corn & black beans with diced tomato, jalapeno, red onion & cilantro

Pico De Gallo

diced tomato, red onion, lime juice & cilantro

SANGRIA BAR: \$5⁰⁰/pp

RED: red wine, brandy, triple sec, apple & citrus slices

WHITE: white wine, brandy, triple sec, apple & citrus slices

Served With:

Chicharrones - deep fried mini pork ribs

Harissa Chicken Meatballs

Grilled Chorizo Sausage

COCKTAIL HOUR ENHANCEMENTS

SEAFOOD MARKET: \$13⁰⁰/pp

displayed in a beautiful, custom designed ice plateau with poached Gulf shrimp, littleneck clams & oysters on the half shell served with our house made cocktail sauce, mixed seafood salad with calamari, crab meat, scungilli, shrimp & pulpo tossed in EVOO & fresh lemon juice

** Add Lobster: M/P

HOT SEAFOOD BAR: \$18⁰⁰/pp

whole steamed lobsters served with drawn butter, baked clams oreganata, scallops meuniere, shrimp Provencal, Prince Edward Island mussels steamed in a champagne sauce, ahi tuna with red onion confit

ICE SCULPTURE: \$250

Artistically designed Ice Carving hand chiseled by our Garde Manger
customized design available for \$400

DESSERT ENHANCEMENTS

PASSED DESSERTS: \$8⁰⁰/pp

seasonal chef's selection of mini desserts passed butler style including such items as S'more Shots, Rice Pudding Shooters, Mini Margarita Mousse, Individual Crème Brulee, Berries with Grand Marnier, Zabaglione, Pecan Bourbon Bread Pudding & Mini Cheesecakes with a tray of sliced seasonal fruit placed on each table

VIENNESE TABLES: \$12⁰⁰/pp

tables spread with fresh fruit, miniature pastries & assorted specialty cakes including: Plain American Cheesecake, Tiramisu, St. Honore, Rainbow Torte, Crostata, Red Velvet, Black Forest & Silhouette Italian & Butter Cookies, Rainbow Cookies, Homemade Zeppole Sprinkled with Confectioner's Sugar, Sfogliatelle

Ice Cream Sundae Bar

choice of vanilla bean, chocolate & strawberry ice cream
toppings include: Gunny Bears, Sprinkles, Chocolate Syrup, Oreo Cookie Crumbs, M&M's, Cherries, Chopped Nuts, Reese's Pieces, Chocolate Chips, Pineapple, Strawberries, Chocolate & Strawberry Syrup

Flavored Gelatin Molds, Chocolate Mousse Dessert & Chocolate Dipped Fruits

Espresso, Cappuccino & Cordial Table Presentation

an authentic copper and brass espresso and cappuccino machine that make individual cups of an imported blend of your favorite Italian coffees accompanied by a complete selection of over 20 premium cordials and brandies served with chocolate cordial cups.

DESSERT ENHANCEMENTS

ICE CREAM SUNDAE BAR: \$3⁰⁰/pp

Chocolate, Vanilla & Strawberry Ice Cream

Assorted Toppings:

Gunny Bears, Sprinkles, Chocolate Syrup, Oreo Cookie Crumbs, M&M's, Cherries, Chopped Nuts,
Reese's Pieces, Chocolate Chips, Pineapple, Strawberries, Chocolate & Strawberry Syrup

CHOCOLATE FOUNTAIN: \$4⁰⁰/pp

Bananas, Strawberries, Pretzels, Pineapples, Graham Crackers, Rice Crispy Treats & Marshmallows On Skewers
your guests dip their choice into a flowing fountain of warm Belgian white or dark chocolate

CANDY LAND: \$7⁰⁰/pp

Vast Assortment of Candies Displayed in Apothecary Jars

ESPRESSO, CAPPUCCINO & CORDIAL TABLE: \$3⁰⁰/pp

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

EXIT STATIONS

As your guests depart from The Watermill, offer them something they will tell their friends about the day after!

MILK & COOKIES: \$4⁰⁰/pp

freshly baked cookies: chocolate chocolate chip, peanut butter & sugar
accompanied by containers of whole & chocolate milk

BAG O' BAGELS: \$4⁰⁰/pp

assorted bagels, cream cheese, butter & 1/2 pint orange juice

CHURROS: \$4⁰⁰/pp

traditional & filled

HOT PRETZELS: \$4⁰⁰/pp

braids & twists

KANNOLI KRAZE: \$7⁰⁰/pp

like the trucks you see on the streets of NYC as your guests are departing the event they will feast on sweet concoctions served in fresh cannoli shells
savory options available for an additional charge.

WHITE CASTLE: \$6⁰⁰/pp

world famous 'sack' of sliders, accompanied by house french fries & onion rings

DONUT WALL: \$5⁰⁰/pp

variety of fresh donuts

HOT DOG CART: \$5⁰⁰/pp

with assorted condiments such as sauerkraut, chili, onions, relish, nacho cheese, mustard & ketchup

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WATERMILL

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www.WatermillCaterers.com