

# COCKTAIL HOUR

## HOT & COLD HORS D'OEUVRES

each individually plated & passed by our professional, white gloved wait staff

Coconut Shrimp

served with a sweet red chili dipping sauce

Braised Short Ribs

slowly roasted in Chianti wine served tapas style

Maryland Crab Cakes

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

Kobe Sliders

grilled mini burgers served on a freshly baked brioche bun brushed with our chef's secret sauce

Franks en Croute

Need we say more! All-beef franks enrobed in a flaky pastry dough crust served with traditional spicy mustard

Croquettes

homemade combination of Arborio rice with Parma prosciutto & imported Pecorino Romano cheese cooked to perfection

Chicken Quesadilla

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

Ravioli

filled with ricotta & parmesan cheese, pan fried

Steamed Dumplings

filled with seasonal vegetables

Mozzarella Sticks

traditionally breaded served with marinara dipping sauce

Bruschetta

crostini topped with fresh plum tomato, basil, EVOO

If You Do Not See It, Please Ask For It. Custom Menus Are Available To Suit Your Cultural Preferences.

\*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

## 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

Gorgonzola

from Italy: veined bleu, unskimmed cow's milk

Cheddar

from Vermont: aged, sharp, cow's milk

Jalapeño 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

### ASSORTED SALADS

Mediterranean Blend

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

Tri-Color Fusilli Pasta

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, craisins, roasted garlic, lemon dressing

# COCKTAIL HOUR

SELECT \_\_\_\_\_ OF THE FOLLOWING STATIONS  
Taste of Italy, Butcher Block, Mac & Mashed Martini Bar, American Slider Station

## 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 one of the following)

**New York Sirloin\***  
center cut marinated, grilled & sliced to order

**Leg of Lamb**  
rosemary, garlic, marinated, oven seared & roasted to perfection

**Molasses Glazed Loin of Pork**  
roasted golden brown & served with natural juices

**Smoked Beef Brisket**  
slow cooked over applewood & birch chips

**Pernil**  
slow roasted, marinated pork shoulder

**Vermont Turkey Breast**  
free range, seasoned with chef's select spices

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\*\* Pricing per person based on a minimum of 100 guests.

# COCKTAIL HOUR

## 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

# 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 )

#### LONG ISLAND GRILLED VEGETABLE TOWER

eggplant, yellow squash, fresh mozzarella, zucchini, Portobello mushroom & beefsteak tomato topped with a sprig of rosemary served along side cucumber wrapped mesclun greens with a balsamic vinaigrette

#### POACHED PEAR

cucumber wrapped mesclun greens with a balsamic vinaigrette,  
seckel pear poached in a white Zinfandel wine, raisins, walnuts & Gorgonzola cheese

#### DUO OF GOAT CHEESE & ROASTED BABY BEETS

arugula & pink peppercorn honey dressing

#### MEDITERRANEAN

chilled watermelon, feta cheese & pea tendrils lightly tossed with lemon & fresh herbs accompanied with a vegetable couscous, chickpea hummus, fire roasted peppers & pita wedges

#### OCTOPUS SALAD

tender charred with heirloom tomatoes, chorizo sausage & Gaeta olives accompanied by a potato arugula blend

# DINNER MENU

## ENTRÉE SELECTIONS

(guest's choice)

### 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

### ROASTED ACORN SQUASH

Stuffed with red quinoa over a bed of Brussels sprout slaw

### HOMEMADE MANICOTTI

fresh crêpes with imported ricotta cheese, fresh mozzarella & parmesan cheese in a traditional plum tomato sauce

### PAN SEARED SEA BASS

Roasted red beet risotto, citrus beurre blanc

All entrées are accompanied with chef's selection of fresh seasonal vegetables, potatoes & dinner rolls with whipped butter.

# DESSERT & BEVERAGES

## DESSERT

beautifully decorated with your choice of cake & filling

## CAKE

Yellow Sponge / Devil's Food

## 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, Mango, Vanilla, Strawberry, 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

## BEVERAGES

FRESH BREWED REGULAR & DECAFFEINATED IMPORTED COFFEE & HERBAL TEAS

### 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