

# 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

### Asian Snap Pea Salad

julienned pea pods with grape tomato slices tossed in a yuzu vinaigrette dressing served in Chinese take-out boxes with chopsticks

### Shrimp Gazpacho Shooter

traditional Spanish cold soup served in a tall shot glass topped with jumbo shrimp

### Thai Beef Satay

tender strips of filet mignon seared with Asian spices & Sriracha chili sauce

### Tuna Tartare Cones\*

freshly chopped ahi tuna & vine ripened tomato tossed in EVOO served in a toasted sesame cone topped with a yuzu infused crème fraîche garnished with wasabi caviar

### Kobe Sliders

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

### Chicken Satay

tenderloin skewers grilled with traditional Asian spices served with a peanut dipping 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

### Harissa Chicken

hand rolled chicken with fresh spinach & roasted peppers simmered in a spicy Moroccan sauce

### Potato Latkes

traditional blend of grated Idaho potatoes, pan fried to crispy perfection served with Washington state applesauce

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

### 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

# COCKTAIL HOUR

SELECT \_\_\_\_\_ OF THE FOLLOWING STATIONS  
(Taste of Italy, Butcher Block, American Slider Station, Mashed Potato Martini Bar, Dim Sum)

## TASTE OF ITALY

### CALAMARI

lightly breaded & fried, served with spicy marinara sauce & lemon wedges

### SAUSAGE & PEPPERS

homemade, sautéed with sweet onions, red & green bell peppers & a touch of fresh basil tomato sauce

### PASTA BAR

prepared fresh for your guests

(select two)

Penne / Farfalle / Orecchiette / Gnocchi / Linguini / Rigatoni

(select two)

White Clam Sauce

freshly chopped, sautéed with garlic, white wine & EVOO

Puttanesca

a rustic sauce with imported capers, black olives & onions with crushed imported Roma tomatoes

Tomato & Basil

a classic Italian sauce made with garden fresh Roma tomatoes & fresh basil

Vodka

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

Pesto

a delicate blend of sweet basil, EVOO, crushed garlic, pignoli nuts & Parmigiano-Reggiano cheese

Sausage & Broccoli Rabe

homemade, sliced & tossed with garlic & EVOO

Carbonara

eggs, pancetta, Pecorino Romano cheese, pepper & cream

(Whole wheat pasta available upon request.)

# COCKTAIL HOUR

## BUTCHER BLOCK

Accompanied By:

Buttermilk Onion Rings, Sweet Potato Fries & Creamed Spinach

(select two 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

Roasted Suckling Pig (\$3<sup>00</sup>/pp<sup>\*\*</sup>)

artistically presented, turns your carving station into a culinary event!

Bone-In Rib Eye\* (\$4<sup>00</sup>/pp<sup>\*\*</sup>)

the ultimate & richest cut available, roasted to melt in your mouth

Porterhouse (\$5<sup>00</sup>/pp<sup>\*\*</sup>)

Angus beef, grilled to perfection, sliced off the bone to order

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

# COCKTAIL HOUR

## AMERICAN SLIDER STATION

Hand Formed Angus Burgers Cooked To Order\*  
Southern Style Slow Roasted Pulled Pork

Served With:

Truffle Macaroni & Cheese topped with Toasted Panko Crumbs, Crispy Shoestring French Fries, Creamy Buttermilk Coleslaw,  
Sliced Vine-Ripened Tomatoes, Vidalia Onions, Mini Brioche Buns, Appropriate Condiments & Sauces

## MASHED POTATO MARTINI BAR

A variety of flavors served with a twist!

Roasted Garlic Idaho / Creamy Golden Yukon / Traditional Sweet Potatoes

All served with an incredible assortment of condiments:

Broccoli Florets, Sautéed Mushrooms, Shredded Cheese, Mini Marshmallows, Scallions,  
Sour Cream, Sautéed Onions, Bacon Bits, Warm Maple Syrup, Beef Gravy

## DIM SUM

Medley of Pork Gyoza & Shrimp Shumai  
served in authentic bamboo steamers

Vegetable Fried Rice  
prepared fresh for your guests

Soba Noodle Salad  
Sriracha sesame dressing

Kimchi  
traditional fermented Korean cabbage

Accompanied By:

Pickled Vegetables, Soy Sauce, Sweet Chili Sauce, Spicy Mustard, Chili Oil, Fortune Cookies, Wonton Chips, Seaweed Salad & Chopsticks

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# 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)

### CHATEAUBRIAND\*

oven roasted filet mignon served with a port wine reduction

### ROASTED FRENCH CUT CHICKEN BREAST

host's choice of preparation:

Herb Roasted

Wild Mushroom Sauce

Pan Seared with Natural Juices

### SHRIMP OREGANATA

jumbo prawns topped with herbed bread crumbs, garlic & EVOO

### PORK CHOP RUSTICA

center cut from the loin on the bone, breaded & sautéed in olive oil, topped with vine-ripened tomatoes, fresh mozzarella, Gaeta olives, drizzled with balsamic glaze

### HOMEMADE MANICOTTI

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

(select one)

### ATLANTIC SALMON

served with fresh herbs, garlic, lemon & EVOO

### BRANZINO

seared Mediterranean sea bass served with fresh herbs, garlic, lemon & EVOO

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

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# 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