

# 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

#### 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

# DINNER MENU

## CHAFING DISHES

(select four)

### Chicken Cutlet Parmesan

breast of chicken cutlets lightly breaded, fried & baked with homemade tomato sauce topped with fresh mozzarella

### Baked Ziti

pasta baked with fresh ricotta, tomato basil sauce & fresh mozzarella

### Eggplant Rollatini

sautéed baby eggplant slices rolled & stuffed with ricotta, mozzarella & Parmesan cheese baked in a fresh basil tomato sauce

### Chicken Tenders

boneless breast of chicken lightly seasoned & deep fried accompanied with French fries

### Chicken Francese

batter dipped breast of chicken, sautéed in a classic butter, lemon & white wine sauce

### Steak Teriyaki

sirloin steak sautéed with fresh ginger root & roasted garlic topped with a traditional Asian style sauce

### Sausage & Peppers

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

### Young Chow's Rice

jasmine style stir-fried with assorted traditional spices accompanied by select beef, shrimp, tender chicken, roast pork & a variety of garden fresh vegetables

### Pasta Primavera

rotini pasta tossed with fresh garden vegetables sautéed with garlic in EVOO

### St. Louis Ribs

marinated & roasted baby back Danish ribs glazed in our homemade barbecue sauce

### Beef & Broccoli

sautéed thinly sliced sirloin steak tossed with fresh broccoli florets, ginger root & garlic soy sauce

### Spanish Paella

traditional blend of Chorizo sausage, chicken & assorted seasonal shellfish tossed with saffron flavored rice

### Arroz Con Pollo

roasted chicken with fresh garden vegetables served over a bed of saffron rice

# DINNER MENU

(host's choice of Fajita & Taco Bar or American Slider Station)

## FAJITA & TACO BAR

julienned select chicken tenders, grilled with red & green bell peppers, onion, tomato & authentic seasonings  
freshly ground beef sautéed with onions, tomatoes & South American spices

Complimented By:

Authentic Corn & Soft Flour Tortillas, Diced Plum Tomatoes, Shredded Sharp Cheddar Cheese,  
Finely Shredded Iceberg Lettuce, Homemade Guacamole, Tomato Salsa & Tortilla Chips

## 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 Bun, 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

## SALAD BAR

assorted greens served with chopped cucumbers, tomatoes, olives, carrots, broccoli florets,  
craisins, chic peas, croutons, shredded cheddar cheese & chopped nuts

Dressings: Bleu Cheese, Thousand Island & Vinaigrette

# DESSERT & BEVERAGES

## OCCASION CAKE

### 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, Strawberry, Mango, Vanilla, 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

## ICE CREAM SUNDAE BAR

Chocolate / Vanilla Bean / Strawberry

Assorted Toppings:

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

## BEVERAGES

Assorted Juices & Fountain Soda

Exotic Non-Alcoholic Blended Drinks

Fresh Brewed Regular & Decaffeinated Imported Coffee & Herbal Teas

# ENHANCEMENTS

POPCORN MACHINE / COTTON CANDY MACHINE / PRETZEL DISPLAY

SELECT ANY ONE: \$350

SELECT ANY TWO: \$550

SELECT ALL THREE: \$700

CHOCOLATE FOUNTAIN \$3<sup>00</sup> PER PERSON

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

ICE SCULPTURE: \$500

Artistically designed & hand chiseled by our Garde Manger

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ADDITIONAL CHAFING DISHES: \$3<sup>00</sup> PER PERSON

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OPTIONAL LIQUOR PACKAGE:

PREMIUM TOP SHELF LIQUOR SERVICE: \$15 PER PERSON (guests 21 & over)

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.

UNLIMITED BEER & WINE: \$10 PER PERSON (guests 21 & over)