

# COCKTAIL HOUR

Our menus are individually designed specifically to your personal preference & are prepared fresh on premises by our award winning European trained Chefs.

## HOT & COLD HORS D'OEUVRES

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

### Baby Lamb Chops

grilled to perfection accompanied by a mint infused Greek yogurt dipping sauce

### Braised Short Ribs

slowly roasted in Chianti wine served tapas style

### Tuna Tartare\*

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 Quesadilla

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

### Ravoili

filled with ricotta & parmesan cheese, pan fried

### Maryland Crab Cakes

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

### Baked Clams

littlenecks topped with homemade seasoned bread crumbs

### Steamed Vegetable Dumplings

filled with seasonal vegetables

### Franks en Croute

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

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# COCKTAIL HOUR

## HOT & COLD HORS D'OEUVRES

(continued)

### Croquettes

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

### Mozzarella Sticks

traditionally breaded served with marinara dipping sauce

### Bruschetta

crostini topped with fresh plum tomato, basil, EVOO

### Brie & Pear Beggars Purse

caramelized onions, pear & almond

### Artichoke & Garlic Fritters

a blend of artichoke cream cheese & garlic rolled in panko bread crumbs & pan fried

### Mini Fish Tacos

tri-color nacho taco's stuffed with mahi mahi & topped with cilantro creme

### Empanadas

BBQ beef brisket, pastry dough, salsa verde

### BBQ Pulled Pork

served on a buttery mini biscuit

### Chorizo en Croute

wrapped in a flaky pastry dough & baked

### Coconut Shrimp

lightly fried & accompanied by a sweet & spicy dipping sauce

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

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## WARM MOZZARELLA BAR

Interactive station creating homemade fresh mozzarella prepared as your guests arrive & sliced to order accompanied by fresh vine-ripened beefsteak tomatoes, toasted crostini, topped with an aged balsamic glaze.

### Mozzarella Salad

bocconcini, grape tomatoes, fresh basil, EVOO

### Accompanied By:

Marinated Mushrooms, Braised Baby Artichokes, Caponata, Gaeta Olives, Hot Cherry Peppers, Marinated Sun Dried Tomatoes

## ARTHUR AVENUE

display of Imported & Domestic dry-aged meats

### Prosciutto Di Parma

imported Italian dry-cured ham, thinly sliced

### Alps Soppressata

Italian cured dry sausage

### Citterio Mortadella

select cuts of pork accented with garlic & spices, delicately roasted

### Genoa Salami

preserved & air-dried sausage

### Alps Capicollo

traditional Italian pork cold cut; often referred to as Coppa

### Citterio Pepperoni

an American variety of salami

# 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, raisins, roasted garlic, lemon dressing

# COCKTAIL HOUR

SELECT \_\_\_\_\_ OF THE FOLLOWING STATIONS

(Taste of Italy, Butcher Block, Mashed Potato Martini Bar, American Slider Station, Bacon Bar, Southern Charm, Taste of the Orient, Montauk Point Market, Sushi & Sashimi Platters)

## 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 / 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

heavy cream, pancetta, Pecorino Romano cheese

(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)

Smoked Beef Brisket  
slow cooked over applewood & birch chips

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

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

Pernil  
slow roasted, marinated pork shoulder

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

Bone-In Rib Eye Steaks\* (\$5<sup>00</sup>/pp)  
the ultimate & richest cut available

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

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

Porterhouse Steaks (\$6<sup>00</sup>/pp)  
Angus beef, grilled to perfection

## 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

## 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

# COCKTAIL HOUR

## BACON BAR

Three types of bacon cooked crispy served standing in mason jars:  
APPLEWOOD SMOKED / NEW HAMPSHIRE COB SMOKED / PEPPER CRUSTED

Served With:

Chocolate Bacon Bark, Bacon Cheddar Biscuits with Scallions, Maple Glazed Bacon Skewers, Mini BLT'S on Pretzel Sliders with Chipotle Aioli, Assorted Pretzels, Pickles, Mustards & Aioli's, Spicy Pickled Onions, Pretzel Rolls Stuffed with Bacon and Sharp Cheddar Cheese & Onion Jam  
Includes a Chef's Selection of Savory Bacon Infused Delights

## TASTE OF THE ORIENT

Served in traditional woks

### GENERAL TSO'S CHICKEN

red & yellow bell peppers, onions & broccoli in a spicy, savory & slightly sweet sauce.

### HAPPY FAMILY

colorful vegetables, pork, chicken & shrimp, brown sauce

### VEGETABLE LO MEIN

noodles stir-fried with Chinese vegetables

### SPARE RIBS

slow cooked, fall off the bone

### HOUSE FRIED RICE

prepared fresh for your guests

Accompanied By:

White Rice, Soy Sauce, Duck Sauce, Hot Mustard, Fortune Cookies, Chopsticks

# COCKTAIL HOUR

## MONTAUK POINT MARKET

### FISH TACOS

soft corn tortillas filled with marinated, Mahi Mahi accompanied by mango salsa, cilantro lime sauce, cabbage slaw & homemade guacamole

### STEAMPOT

Alaskan snow crab legs, Bay scallops, Gulf shrimp, Long Island clams, Old Bay white wine sauce

### MUSSELS

Prince Edward Island served in your choice of one of the following styles:

#### Saffron & Leek

bold flavors steamed with white wine create a perfect combination

#### Marinara

plum tomatoes, garlic, onions, herbs, EVOO

#### Thai Coconut Curry

Asian spices & coconut broth create the perfect sweet & spicy combination

#### Cataplana Style

authentic Portuguese dish with bacon, chorizo sausage & tomatoes

## SOUTHERN CHARM

### SMOKED PORK RIBS

St. Louis ribs smoked with applewood then glazed with a molasses BBQ sauce

### SPICY BBQ WINGS

lightly smoked with cherrywood then tossed in a homemade chipotle BBQ Sauce for an added kick!

### CHICKEN & WAFFLES

an American soul food tradition

Served with Classic Southern BBQ Favorites such as:

Sweet Tea, Homemade Lemonade, Bourbon Molasses Baked Beans, Fresh Baked Corn Bread, Peanut Brittle, Sweet Potato Muffins, Broccoli Slaw & Assorted Pickles



# COCKTAIL HOUR

## SUSHI & SASHIMI DISPLAY PLATTERS

A vast assortment of sushi rolls handmade by our sushi chef

Accompanied By:

Spicy Mayo, Eel Sauce, Ginger, Wasabi, Soy Sauce & Seaweed Salad

Spicy Maguro (Tuna)\*

diced tuna, spicy mayo, tobiko

California

julienned cucumber, crab stick & Haas avocado

Ebi Tempura (Shrimp)

battered, dipped & fried, tobiko

Abokado (Avocado)

fresh Haas avocado

Tekka (Tuna)\*

sliced tuna

Kappa (Cucumber)

julienned sweet cucumber

Philadelphia

sliced smoked salmon, cream cheese & julienned cucumber

Yasai (Vegetable)

combination of Haas avocado, julienned cucumber & squash

Eel Spring Roll\*

combination of smoked freshwater eel, shrimp tempura, spicy tuna, crab stick, Haas avocado & soy pepper

Unagi (Eel)

slices of smoked freshwater eel

Sake (Salmon)

slices of smoked salmon

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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

#### ASIAN SHRIMP SALAD

grilled Ponzu marinated prawns, served over a cabbage-vegetable slaw with miso dressing accompanied with a soba noodle salad, crispy lotus root & lychee nut fruit

#### 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)

### WHOLE FILET MIGNON\*

grilled to perfection, port wine reduction

### CHATEAUBRIAND\* & SHRIMP OREGANATA

oven roasted filet mignon served with a port wine reduction & jumbo prawns topped with herbed bread crumbs, garlic & EVOO

### RACK OF LAMB

herb crusted with garlic & rosemary

### FRENCH CUT CHICKEN

served with a wild mushroom sauce

### FRENCH CUT CHICKEN & SHRIMP OREGANATA

served with a wild mushroom sauce accompanied by jumbo prawns topped with herbed bread crumbs, garlic & EVOO

### 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

(vegetarian)

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

### VEGAN DELIGHT

seasonal assortment of fresh vegetables, various grains & potatoes

### 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 TRIO

Beautifully decorated occasion cake accompanied by ice cream & individual dessert

### CAKE

Yellow Sponge / Devil's Food / Marble

### 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

(select one)

Vanilla Bean, Chocolate or Strawberry Dipped with Belgian Chocolate

### INDIVIDUAL DESSERT

(select one)

Dulce de Leche Cheesecake

Rice Pudding Shooter

Crème Brûlée

Double Fudge Brownie

S'mores

Chocolate Dipped Strawberry

Pecan Bourbon Bread Pudding

Flaky Sweet Baklava

Cappuccino Chocolate Mousse

## BEVERAGES

FRESH BREWED REGULAR & DECAFFEINATED IMPORTED COFFEE & HERBAL TEAS

ESPRESSO, CAPPUCCINO & CORDIAL TABLE

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

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