

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.

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

Steamed 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

Mozzarella Sticks

traditionally breaded served with marinara dipping sauce

Bruschetta

crostini topped with fresh plum tomato, basil, EVOO

Mini Fish Tacos

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

Empanadas

BBQ beef brisket, pastry dough, salsa verde

Coconut Shrimp

lightly fried & accompanied by a sweet & spicy dipping sauce

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 Brussels Sprouts

sliced almonds, red onion, raisins, roasted garlic, lemon dressing

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

Penne ala Vodka

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

St. Louis Ribs

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

Lo Mein

noodles stir-fried with Chinese vegetables

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

SALAD BAR

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

Dressings: Bleu Cheese, Thousand Island & Vinaigrette

Host Choice of _____ Stations

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

Served With: Macaroni & Cheese, Crispy Shoestring French Fries, 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

PIZZA BY THE SLICE

fresh pizzeria style with assorted toppings, garlic knots

FRENCH FRIES & NACHOS

chili, nacho cheese, bacon, jalapeno, brown gravy, sour cream, flavored salts, variety of house made sauces & aiolis

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 - \$350

just like the movies!

COTTON CANDY MACHINE - \$350

spun fresh for your guests

CHURROS - \$350

traditional pastry dough fried & dusted with cinnamon sugar

HOT PRETZELS - \$350

braids & twists

SPECIAL OFFER!

SELECT ALL 4 OF THE ABOVE FOR \$995

HOT DOG CART - \$5pp

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

DRIVE-IN TO-GO - M/P

McDonalds, Taco Bell, Burger King, White Castle

STARBUCKS - \$7pp

hot & cold brews, frappuccino bottles, cakepops, macaroons

GELATO - \$5pp

authentic house made, six custom flavors

DONUT WALL - \$6pp

variety of fresh signature donuts displayed on your choice of our three walls

COOKIES & BROWNIES - \$5pp

chocolate chip, peanut butter & sugar cookies, homemade double fudge brownies
1/2 pint containers of whole milk, orange juice, or hot coffee: add \$2/pp

CHOCOLATE FOUNTAIN - \$5pp

bananas, strawberries, pretzels, pineapples, graham crackers, wafer cookies, rice krispy 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 customized design available - M/P

OPTIONAL LIQUOR PACKAGES*

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)

* 50 Adults Minimum Guarantee & Security Required.