



# WATERVIEW

A Bar or Bat Mitzvah is a milestone event that should be followed by a celebration filled with joy, rich in memories that you, your family and friends will cherish for a lifetime. At WaterView, we have been hosting memorable family celebrations since 2004. Our experienced staff, private setting on Lake Zoar and exceptional service can provide the perfect setting for your special event.

## WATERVIEW B'NAI MITZVAH PACKAGE

A Dedicated Event Coordinator for Pre-Event and Day of Coordination

A Family Attendant for the duration of the event

Seating Cards and Direction Cards provided at your request

Centerpieces of Hurricane Lamps and Votive Candles

Freshly Baked Challah Bread

Choice of Table Linen and Coordinating Napkin Colors

### FOR THE ADULTS

Five Hour Open Bar Service with Premium Brand Liquor & Beer

Bottles of Red and White Wine on Every Adult table

Display of Seasonal Fruits, Cheeses and Chef's Selection of Hot Chaffered Items

Selection of six Hot & Cold Passed Hors D' Oeuvres

Elegant Three Course Served Dinner

### FOR THE YOUNG ADULTS

"Fun Bar" with non-alcoholic & fun beverages

Selection of 4 Buffet Style Hors d'oeuvres

Gourmet Buffet Dinner or Gourmet Stations

### FOR ALL

Our Specialty Ice Cream Bar

A deposit of \$1,000 secures your date at the time of contract.



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## COCKTAIL HOUR

hand passed hors d'oeuvres. select six

BLT Maki Rolls with Wasabi Mayo

Filet Mignon Burger Bites on Brioche Roll

Mini Tacos with Beef or Salmon

Spanakopita with Sambuca Honey (v)

Mandarin Orange Tenderloin Tips

Hebrew National Franks in a Blanket with Mustard

Mini Chesapeake Bay Crab Cakes with Remoulade Sauce

Seared Jerk Steak on a Fried Plantain Chip with Mango Chutney

Tuna Tartare with Asian Slaw on Crispy Wonton

Vegetable Spring Roll with General Tso Sauce (v) (gf)

White Truffle Potato Croquette (v)

Pepper Crusted Sirloin with Horseradish Aioli

Mini Corned Beef Reubens with Whole Grain Mustard

Smoked Salmon Deviled Eggs with Caviar Garnish

Brown Sugar Glazed Scallops Wrapped in Bacon (gf)

Risotto Frito with Sauce Marinara (v)

Sesame Chicken with Orange Mustard Sauce

Negimaki/Japanese Beef & Scallion Rolls

Chilled Mango Mini Mousse Cup (v) (gf)

Vegetable & Edamame Dumplings (v)

Lebanese Kofta with Tzatziki Sauce

Tomato Bruschetta on Crostini (v)

Shrimp with Bacon Polenta (gf)

Mini Cone Quesadillas

Coconut Chicken

Shrimp Potstickers (gf)

### seasonal chef's table

Local & Imported Cheeses and Seasonal Fruits

Array of Freshly Baked Breads with Spreads

Chef's Choice of Seasonal & Hot Chaffered Items

young adult hors d'oeuvres  
select four – served buffet style

- Hebrew National Franks in a Blanket with Mustard
- Mozzarella Sticks with Marinara Sauce
- Vegetable Spring Rolls and Dipping Sauce
- Steamed Vegetable Dumpling with Dipping Sauce
- Potato Pancakes with Applesauce
- Mac and Cheese Triangles
- Fresh Tomato Bruschetta
- Sesame Chicken
- Pizza Bagels



## APPETIZER OPTION 1

three course option • approx. 1 hour dinner service • select one

Lobster & Squid Ink Ravioli in a Saffron Cream Sauce

Antipasto Salad with Selection of Cured Meats with Marinated Vegetables \*

Vine Ripened Tomato with Fresh Mozzarella, Focaccia and Extra Virgin Olive Oil (v) (gf) \*

Tiger Shrimp in Phyllo with Artisan Greens in a Mango Vinaigrette \*

*\* items can be pre-set*

## APPETIZER OPTION 2

four course option • approx. 1.5 hour dinner service • select one + salad

Mushroom Risotto (v)

Individual Beef or Chicken Pot Pie in a Toasted Bread Bowl

Baked Chesapeake Bay Crab Cake with Roasted Red & Yellow Pepper Coulis

Tri-Color Ravioli, Torteloni, Orecchiette or Penne Pasta. *Accompanied by your choice of sauce:*

Fresh Tomato Basil, Alfredo, A la Vodka, Bolognese, or Creamy Pesto Sauce

With your choice of salad:

Waterview House Salad with Balsamic Dressing \*

Classic Caesar Salad with Shaved Parmesan \*

Spinach Salad with Bacon Dressing \*

*\* items can be pre-set*



## ENTREES

select three plus a vegetarian option • meal counts required

With advance notice, dishes can be adapted to accommodate food allergies,  
and most can be made gluten free.

### GRILLED FILET MIGNON

Grilled 7oz Filet with Garlic Mashed Yukon Potato, Bundled Seasonal Vegetable  
and Madeira Demi Glace

### DRY AGED PRIME RIB

Slow Roasted and served with Rosemary Au Jus, Garlic Mashed Yukon Potato  
and Bundled Seasonal Vegetable

### NYC STEAKHOUSE

Filet Mignon or NY Strip Steak in a Steakhouse Presentation  
Pan Seared with Sweet Butter  
Served with Creamed Spinach and Mashed Potato Cheesecake

### RACK of LAMB

Four Bone Rack of Lamb in a Herb Mustard Crust served with Garlic Mashed Yukon Potato, Bundled  
Seasonal Vegetable and Mint Demi Glace

### GRILLED SWORDFISH STEAK

with Mango Salsa and Creamy Garlic Mashed Potato

### POACHED ATLANTIC SALMON

Poached in White Wine and Served on a Fresh Tomato Ratatouille with Lemon Dill Aioli

### WATERVIEW CIOPPINO

Classic Seafood Stew with Shrimp, Scallops, Crab, Swordfish and Salmon  
in a Fresh Tomato and Fennel Broth with Spinach Fettuccine

### CAJUN RED SNAPPER

Served over Rice with Fresh & Spicy Black Bean and Corn Salsa

PAN SEARED RED SNAPPER with PIPERADE SAUCE

Served over Mashed Potato with Green Lipped Mussels & Seared Shrimp  
in a Light Saffron Cream Sauce

FRENCH CUT HERB ROASTED HALF CHICKEN

Served in an Au Jus Sauce with Seasonal Vegetables & Wild Rice Stir Fry

CHICKEN BREAST PICCATA

Served with Tri-Color Rice Medley with Seasonal Vegetables  
in a Light Lemon Caper Cream Sauce

CHICKEN KIEV

Stuffed with Garlic Butter and Coated with Golden Breadcrumbs  
Served with Garlic Mashed Potato & Seasonal Vegetables

WATERVIEW CHICKEN ROULADE

Deconstructed Layers of Chicken Breast, Prosciutto, Fresh Mozzarella and Spinach,  
served with Tri-Color Rice Medley and Sauce Espagnole

ROASTED VEGETABLE & BLACK BEAN TOWER

Black Bean, Harvest Grain & Roasted Vegetable Medley Served on Rice Noodles.  
Vegetarian and Gluten Free.

VEGETABLE ROULADE

Chickpea, Harvest Grain & Vegetable Medley Wrapped in Summer Squash & Zucchini  
in a Fresh Tomato Sauce. Vegetarian and Gluten Free.



## YOUNG ADULT ENTREES

select four – served buffet style

Waterview House Salad (optional)

Chicken Fingers

BBQ Chicken Tenders

Hot Dogs with all the Fixings

Mini Beef Burgers with all the classic accompaniments

Chicken and Vegetable Stir-Fry (can be vegetable only)

Beef or Chicken with Broccoli

Sliced Steak, Marinated, Grilled and Served with Classic Au Jus

Penne Primavera with Marinara Sauce

Baked Ziti

French Fries

**OR**

select two – served station style

FLAT BREAD PIZZA CORNER

White Veggie -- Three Cheese -- Marinara/Meat

PASTA STATION

Tortellini, Orecchiette or Penne Pasta. *Accompanied by your choice of sauce:*

Marinara, Alfredo, or Creamy Marinara Sauce. Served with Garlic Bread

GOURMET MAC & CHEESE

Cheesy elbow macaroni topped with your choice of Oven-Baked Hickory Bacon, Steamed Broccoli,

Beef Chili, and Vermont Cheddar Cheese

### QUESADILLA & NACHO BAR

Cheese and Chicken Quesadillas with Salsa, Sour Cream, Guacamole and Beans  
Served with Nachos topped with Melted Cheese and Salsa

### SLIDER BAR

Mini Beef Burgers with all the classic accompaniments.  
Served with French Fries and Onion Rings

### ASIAN STATION

General Tso's Chicken, Fried Rice, and Vegetable Lo Mein



## DESSERT

### ICE CREAM SUNDAE BAR

The perfect ending to a perfect day! A Gourmet Chocolate, Vanilla & Strawberry or Mint Chocolate Chip Ice Cream, Scooped to Order with a Delicious Assortment of Sweet and Crunchy Toppings, Hot Fudge & Caramel Sauces, Freshly Whipped Cream and Cherries.

*Menu items and pricing are subject to change.*

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