



WATERVIEW

The Waterview provides a secluded and beautiful waterfront setting with panoramic views of Lake Zoar. While our stunning ballroom and sweeping water views make this location second to none, what truly sets us apart is our service.

SOCIAL EVENT PACKAGE

- Private Event Space including Seasonal Waterfront Patios
- A Dedicated Event Coordinator for Pre-Event and Day-Of Coordination
- Open Bar or Cash Bar Service with Premium Brand Liquor & Beer
- Selection of Six Butler Passed Hot & Cold Hors d'oeuvres
- Chef's Table of Seasonal Fruits, Cheeses and Hot Chaffered Samplers
- Plated Dinner Service or Gourmet Buffet
- Dessert or Cake Prepared by our Pastry Chef
- Tablesides Coffee & Tea Service
- Choice of Table Linen and Coordinating Napkin Colors
- Seating Cards and Directional Cards for Inclusion in Invitations
- Centerpieces of Hurricanes and Votive Candles
- A deposit of \$1,000 secures your date at the time of contract



203-261-0915

events@waterviewcatering.com

www.waterviewcatering.com



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



SALAD

select one

Waterview House Salad with Balsamic Dressing

Classic Caesar Salad with Shaved Parmesan

Spinach Salad with Bacon Dressing

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.



DESSERT

select one (plated or celebration cake)

Signature Trio: Mini Cheesecake, Flourless Chocolate Torte,
and a Chocolate Dipped Strawberry

Black Forest Shortcake with Cherries & Whipped Cream

Pumpkin Spice Bundt Cake with a Walnut, Apple, Raisin &
Cinnamon Compote and Caramel Sauce

Ginger Cake with a Cranberry, Orange & Nut Compote,
with Caramel Sauce and Whipped Cream

CAKES

Chocolate
Marble
Yellow
White
Spice*
Lemon
Funfetti
Red Velvet*

**Additional \$1 per person*

FILLINGS

White Chocolate Mousse
Dark Chocolate Mousse
Strawberry Mousse
Raspberry Mousse
Raspberry Preserves
Cream Cheese
Custard Cream
Cannoli Cream*

**Additional \$1 per person*