



WATERVIEW

WATERVIEW WEDDING PACKAGE

Private Landscaped Waterfront Patio Areas for your Wedding Ceremony and Photos

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

Two Personal Bridal Attendants for the duration of the Event

Your Own Private Bridal Suite with Refreshments

Five Hour Open Bar Service with Premium Brand Liquor & Beer

Bottles of Red and White Wine on Every Table

Champagne Toast for all Guests

Cocktail Hour with Hand-Passed Hors d'oeuvres

Chef's Table of Seasonal Fruits, Cheeses, and Hot Chaffered Samplers

Plated or Buffet Dinner Service

Wedding Cake Prepared Onsite by our Pastry Chef

Tablesides Coffee and 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
Spanakopita with Sambuca Honey (v)
Mandarin Orange Tenderloin Tips
Thai Spiced Chicken with Grilled Pineapple
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
Wild Mushroom, Sautéed Onion & Goat Cheese Flatbread Triangles
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)
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
Chef's Choice of Seasonal & Hot Chaffered Items
Seasonal Non-Alcoholic Beverages



APPETIZER

select one

Lobster and Squid Ink Ravioli in a Saffron Cream Sauce

Asian Short Rib with Rice Noodles and Vegetable Slaw

Iceberg Wedge Salad with Tomatoes, Bacon, and Blue Cheese Dressing (v) *

Antipasto Salad with Selection of Cured Meats with Marinated Vegetables *

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

Mediterranean Salad with Grilled Shrimp, Olive Tapenade, Tomato Bruschetta, and Corn Salsa*

Belgian Endive Salad with Asian Chicken, Blue Cheese, Pears, Walnuts, & Sesame Vinaigrette*

Fresh Tomato and Mozzarella Salad with Arugula, Focaccia, and Extra Virgin Olive Oil (v) (gf) *

Baby Greens in a Radicchio Cup, Candied Walnuts, Red Beet Tartar, & Lemon Vinaigrette (v) *

Creamy Saffron Risotto with Shrimp and Scallops with Parmesan Arugula Salad

Fresh House Salad* or Caesar Salad* followed by Penne Pasta a la Vodka

Harvest Mushroom Risotto with Parmesan Arugula Salad (v)

Vegetable Frittata with a Baby Field Greens Salad (v) *

**items can be pre-set*

served with warm, bakery-fresh bread



ENTREES

select three plus a vegetarian option - meal counts are 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 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

GRILLED MAHI - MAHI

Served over Coconut White Rice with Fresh, Spicy Black Bean and Corn Salsa

PAN SEARED RED SNAPPER with PIPERADE SAUCE

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

HERB ROASTED HALF CHICKEN

Served in an Au Jus Sauce with Wild Rice and Seasonal Vegetables

CHICKEN BREAST PICCATA

Served with a Savory Blue Cheese Biscuit and Vegetable Slaw
in a Light Lemon Caper Cream Sauce

WATERVIEW CHICKEN FLORENTINE

Boneless Chicken Breast layered with Prosciutto, Fresh Mozzarella, and Spinach
served on Fresh Fettuccine with Sauce Espagnole

ROASTED VEGETABLE and BLACK BEAN TOWER

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



SIGNATURE ENTREES

select one – meal counts are not required
with advance notice, dishes can be adapted to accommodate food allergies

SURF & TURF

Grilled Filet Mignon topped with Grilled or Stuffed Jumbo Shrimp,
Three Potato and Vegetable Hash, Drizzled with Cognac Crème

FILET MIGNON & BEEF SHORT RIB

Grilled Filet Mignon topped with Braised Boneless Short Rib of Beef
Served with Creamy Stone Ground Polenta, Vegetable Threads, and Shallot Onion Rings

FILET MIGNON & MAHI MAHI

Pepper-crusting Filet Mignon and Grilled Mahi Mahi
With a Five Bean Citrus Ragout, Lemon Lime Aioli, and Fried Cilantro

BEEF SHORT RIB & FRENCH CUT CHICKEN BREAST

Served with Creamy Garlic Mashed Potato, Baby Carrots, and String Beans
in a Sherry Mushroom Demi Glace

FILET MIGNON & FRENCH CUT CHICKEN BREAST

Served with Slow-Roasted Red Potato and Vegetable Ratatouille
in a Rich Espagnole Sauce

CLASSIC BEEF WELLINGTON

Filet Mignon Medallion with Prosciutto and Mushroom Duxelle,
Wrapped in Buttery Puff Pastry and Served with Red Wine Demi Glace



WEDDING CAKE

Design your Wedding Cake by choosing from the list of cake flavors and fillings below, and then choose from our selection of cake designs. Our cakes are round and iced with buttercream. Cake is served along with tableside coffee and tea service for your guests.

CAKES

Chocolate
Marble
Yellow
White
Carrot*
Spice
Lemon
Funfetti
Red Velvet*

**Additional \$1 per person*

FILLINGS

White Chocolate Mousse
Dark Chocolate Mousse
Chocolate Creme
Peanut Butter Creme
Strawberry Mousse
Raspberry Mousse
Cream Cheese
Custard Cream
Cannoli Cream*

**Additional \$1 per person*

FURTHER CUSTOMIZATION

You may customize your wedding cake by adding your own ribbon, cake topper and flowers (placed by your florist) at no extra charge. If you would like to customize the design and/or flavor, our Pastry Chef can quote pricing for your custom request. Our talented onsite Pastry Department can accommodate almost any request, including fondant. All custom designs must be submitted for review and a pricing quotation four months prior to the event.

Menu items and pricing are subject to change.

Copyright 2016 the Waterview