



WATERVIEW

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

Snack Table with Grab & Go Favorites

Gourmet Buffet Dinner

FOR ALL

Celebration Cake

Cookie Jar Station

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

young adult snack station*

Freshly Popped Popcorn with Sweet & Savory Sprinkle Toppings
Soft Pretzel & Pretzel Bites with Melted Cheddar, Mustard & Cinnamon Sugar
Pizza Rustica with Cheese and Veggie Toppings
Mini Bags of Potato Chips
"Fun Bar" with non-alcoholic & fun beverages
Fresh Seasonal Fruit

*designed to be in the ballroom with the young adults & DJ/entertainment



ADULT APPETIZER

select one

Lobster & 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 & Yellow Pepper Coulis

Mediterranean Salad with Grilled Shrimp, Olive Tapenade, Tomato Bruschetta & 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



ADULT ENTREES

select two plus a vegetarian option

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 & Seared Shrimp
in a Light Saffron Cream Sauce

HERB ROASTED HALF CHICKEN

Served in an Au Jus Sauce with Wild Rice & 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 & BLACK BEAN TOWER

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



YOUNG ADULT ENTREES

served buffet style

select one

Waterview House Salad

Steamed Vegetables

select two

Chicken Fingers

Chicken Parmesan

General Tso's Chicken

Hot Dogs with all the Fixings

Beef Sliders with all the classic accompaniments

Mini Philly Cheese Steaks & Meatballs in Marinara

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

select two

Traditional French Fries

Seasoned Curly Fries

Sweet Potato Fries

Mac & Cheese

Sticky Rice

Penne Pasta with Marinara Sauce

Potato Pancakes



DESSERT

CELEBRATION CAKE

Freshly baked 14" Square Layer Cake
Select Your Flavor & Filling. Iced in Buttercream
Decorated with Ribbon and a Personalized Message

COOKIE JAR FAVOR TABLE

Freshly Baked Chocolate Chip, Oatmeal Raisin, Double Chocolate Chip and
Sugar Cookies in Jars and Pre-Wrapped for Guests to Take Home!



POPULAR DESSERT STATIONS

additional cost per person

ICE CREAM SUNDAE BAR

Additional \$5++ per person

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.

CANDY TABLE

Additional \$6++ per person

Colorful & Fun Buffet of Candy Classics
Includes Take Home Treat Bags for your Guests