



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
- 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



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 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.



DESSERT

select one (plated or celebration cake)

MOLTEN LAVA CAKE

Callebaut Chocolate Cake Served with Fresh Raspberry Sauce,
Dark Chocolate Sauce & Chantilly Cream

WARM APPLE TART

Granny Smith Apples in Almond Cream, Wrapped in Puff Pastry.
Served with Vanilla Ice Cream & Caramel Sauce

BAKED ALASKA

Vanilla Cake filled with Chocolate Gelato inside a Torched Italian Meringue

FRESH FRUIT GALETTE

Pate Choux filled with Pastry Cream, Strawberries, Kiwi & Orange

WATERVIEW CHARLOTTE

Marbleized Almond Sponge Cake filled with White Chocolate Mousse
Topped with Mango Gelee & Raspberry Sauce

CELEBRATION CAKE (see below)

Select a cake flavor and filling and a custom message
Showcased during event / Sliced & served to 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*