



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



203-261-0915

events@waterviewcatering.com | www.waterviewcatering.com



COCKTAIL HOUR

hand-passed hors d'oeuvres

select six

Filet Mignon Burger Bites on Brioche Roll

Mandarin Orange Tenderloin Tips (gf)

Thai Spiced Chicken with Grilled Pineapple

Hebrew National Franks in a Blanket with Mustard

Portobello Steakfries with Yellow Pepper Ketchup (v)

Mini Chesapeake Bay Crab Cakes with Remoulade Sauce

Seared Jerk Steak on a Fried Plantain Chip with Mango Chutney (gf)

Wild Mushroom, Sautéed Onion & Goat Cheese Flatbread Triangles (v)

Endive Spoon with Sundried Tomato, Olive Tapenade and Orange Segment (v) (gf)

Five-Spice Asian Chicken Lettuce Wraps with Hoisin Sauce (gf)

House Cured Salmon on an English Cucumber Cup with Honey Cumin Aioli (gf)

Tuna Tartare with Asian Slaw on Crispy Wonton

Vegetable Spring Roll with General Tso Sauce (v)

White Truffle Potato Croquette (v)

Pepper Crusted Sirloin with Horseradish Aioli

Brown Sugar Glazed Scallops Wrapped in Bacon (gf)

Roasted Squash Risotto Frito with Cognac Cream (v)

Sesame Chicken with Orange Mustard Sauce

Vegetable & Edamame Dumplings (v)

Tomato Bruschetta on Crostini (v)

Shrimp with Bacon Polenta (gf)

Mini Cone Chicken Quesadillas

Buffalo Chicken Pop

Shrimp Potstickers

COCKTAIL HOUR

continued

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 Pretzels & 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 Fruit Skewers

Sodas & Waters



APPETIZER

select one

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

Asian Short Rib with Seaweed Salad, Rice Noodles and Vegetable Slaw

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

Antipasto Salad with Selection of Cured Meats with Marinated Vegetables* (gf)

Pancetta Wrapped Jumbo Shrimp over Capellini with Casino Butter and Sautéed Grapes

Pesto Infused Burrata with Prosciutto, Tomato and Arugula on Toasted Garlic Bread*

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

Jumbo Meatball Stuffed with Fresh Mozzarella, served w Broccolini in a Pesto Cream Sauce (gf)

Caribbean Jerk Chicken Salad with Pineapple & Black Bean Salsas, Mango Jicama Slaw

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

Mediterranean Salad w Grilled Shrimp, Olive Tapenade, Tomato Bruschetta & Corn Salsa* (gf)

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

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

Creamy Saffron Risotto with Shrimp and Scallops with Parmesan Arugula Salad (gf)

Harvest Mushroom Risotto with Parmesan Arugula Salad (gf v)

**items can be pre-set*

all are 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.

CLASSIC FILET MIGNON (gf)

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

DRY AGED PRIME RIB (gf)

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

FILET MIGNON in a CREAM SAUCE (gf)

Grilled 7oz Filet over Acorn Squash Risotto, Bundled Seasonal Vegetable,
and a Blue Cheese Cream Sauce

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

VEAL OSSO BUCO (gf)

Classic Milanese Style Braised Veal Shanks in a Hearty Wine and Vegetable Sauce
Served on a Mushroom Risotto

GRILLED SWORDFISH STEAK (gf)

with Mango Salsa and Creamy Garlic Mashed Potato

POACHED ATLANTIC SALMON (gf)

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

HONEY & GINGER GLAZED SALMON (gf)

Seared Salmon topped with a Fragrant Honey-Ginger Sauce
and Served with Coconut Jasmine Rice and Sugar Snap Peas

TERIYAKI GLAZED MAHI – MAHI

Fresh Mahi Mahi served over Wasabi Mashed Potatoes
with Grilled Bok Choy and topped with a Teriyaki Glaze

GRILLED RED SNAPPER

Fresh Snapper on a bed of Tri-Color Couscous with Grilled Asparagus
Topped with a Fresh Herb, Sundried Tomato & Lemon Gremolata

SPICY SHRIMP CREOLE (gf)

Jumbo Prawns Sautéed with Andouille Sausage, Bell Peppers, Onion, Garlic,
Herbs and White Beans. Served over Jasmine Rice.

HERB ROASTED HALF CHICKEN (gf)

Served with Natural Au Jus, Wild Rice and Seasonal Vegetables

CHICKEN BREAST MILANESE

Parmesan Crusted Boneless Chicken Breast topped with Tomato & Arugula Salad
Served with Garlic Mashed Potato and a Creamy Lemon Velouté Sauce

GRILLED MAPLE BOURBON CHICKEN BREAST (gf)

Boneless Chicken Breast marinated in Rich Bourbon Sauce
Served over Roasted Corn Succotash with a Smoked Gouda Cream Sauce

MUSHROOM & GOAT CHEESE STUFFED CHICKEN BREAST (gf)

Frenched Chicken Breast Stuffed with Wild Mushrooms, Baby Kale and Goat Cheese
Served over Creamy Polenta & Parsnip Purée with Roasted Brussel Sprouts

PECAN CRUSTED CHICKEN BREAST

Frenched Chicken Breast with Roasted Sweet Potato and Brussel Sprouts in an Amaretto Glaze

STUFFED ACORN SQUASH (v) (gf)

Roasted Acorn Squash filled with a Quinoa, Roasted Pepper, Cranberry, Cherry and
Fresh Herb Salad. Served with a Tart Red Pepper Sauce and Wilted Spinach
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