



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

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Five Hour Open Bar Service with Premium Brand Liquor & Beer

Bottles of Red and White Wine on Every Table

Champagne Toast for all Guests

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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

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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.

A deposit of \$2,000 is required if booking within 12 months of the event date.

CONTACT US: 203-261-0915 | events@waterviewcatering.com

www.waterviewcatering.com



WATERVIEW

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)

House Cured Salmon on an English Cucumber Cup with Dill & Crème Fraîche (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

included cocktail stations

Farmhouse Cheese Table: Chef's Selected Artisan Cheeses + Fresh Fruits + Crusty Breads, Crackers

Chef's Hot Selections: Seasonally Themed Dips & Small Bites such as Buffalo Chicken Dip, Filet Mignon Meatball Bites, Gourmet Mac & Cheese, House-Made Spinach & Artichoke Dip, and more

Tuscan Pizza Table: Variety of Specialty Pizzas on our House-Made Pizza Dough



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APPETIZER - select one

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

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)*

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

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)

- OR -

TWO COURSES

WaterView House Salad of Mixed Field Greens with a Creamy Balsamic Vinaigrette*

Classic Housemade Caesar Salad with Garlic Croutons and Shaved Parmesan*

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Penne Pasta a la Vodka (*gluten free pasta available*)

Four Cheese Ravioli in a Fresh Tomato Basil Sauce

**items can be pre-set*

all are served with warm, bakery-fresh bread on every table



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ENTREES

select three plus a vegan option - meal counts are required

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 finished with Herb Butter. Served with Garlic Mashed Yukon Potato, Seasonal Vegetable, and Bordelaise Demi Glace.

DRY AGED PRIME RIB (gf)

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

FLAT IRON STEAK AU POIVRE (gf)

Black Pepper and Sea Salt Crusted Steak, Pan Seared and Served with Potato Lyonnaise, Seasonal Vegetable, and Sauce Au Poivre.

BEEF SHORT RIBS

Beef Short Ribs Slowly Braised in Pinot Noir and Lager, Served with Cipollini Onions, Seasonal Vegetable, Fried Polenta and Au Jus. Dusted with Fried Shallots and Gremolata.

RACK of LAMB

Four Bone Rack of Lamb in a Herb-Mustard Crust served with Garlic Mashed Yukon Potato, Seasonal Vegetable, and Mint Demi Glace.



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GRILLED SWORDFISH STEAK (gf)

Served with Pineapple Salsa Verde, Grilled Asparagus, Scallion Jasmine Rice Pilaf and a Lemongrass Cream Sauce.

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 Orange Honey Ginger Sauce, Served with Coconut Jasmine Rice and Sugar Snap Peas.

AHI TUNA TERIYAKI

Pan Seared Tuna (Served Medium Rare) Glazed with Teriyaki. Served with Wakame and Nori Jasmine Rice and Edamame Beans. Topped with Frizzled Carrots and Sesame Seeds.

COD PICCATA (gf)

Pan Seared Atlantic Cod, Served with Yukon Gold Mashed Potato, Broccolini and a White Wine, Lemon and Caper Sauce.

PAN SEARED RED SNAPPER

Fresh Snapper on a bed of Tri-Color Couscous with Grilled Asparagus. Dressed with a Fresh Herb, Sundried Tomato & Lemon Vinaigrette.

SPICY SHRIMP CREOLE (gf)

Sautéed Jumbo Prawns, Andouille Sausage, and White Beans in Sauce Creole, Served over Jasmine Rice.



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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.

MAPLE BOURBON FRENCHED CHICKEN (gf)

Chicken Glazed with Bourbon and Maple Syrup. Served with Sweet Potato Mash, Corn Succotash and Au Jus.

MUSHROOM, SPINACH & GOAT CHEESE STUFFED CHICKEN BREAST (gf)

Frenched Chicken Breast Stuffed with Wild Mushrooms, Spinach and Goat Cheese

Served over Creamy Polenta with Seasonal Vegetable and Au Jus.

EGGPLANT PARMIGIANA

Lightly Fried Eggplant Layered with Housemade Marinara, Fresh Basil, Mozzarella, and Parmesan Cheese. Drizzled with Pesto Oil.

ROASTED WINTER SQUASH (vegan) (gf)

Roasted Squash Medallions Served with Quinoa, Marinated Beets, and Tomato Confit, over Wilted Greens. *Vegan and Gluten Free.*

SOUTHWESTERN CAULIFLOWER STEAK (vegan) (gf)

Spice Rubbed Cauliflower Steak Served with Refried Black Beans, Salsa Verde, and a Corn & Squash Medley. Topped with Pickled Red Onions. *Vegan and Gluten Free.*

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
Oreo 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. For fondant, pricing starts at an additional \$5++ per person, and can be up to \$15++ per person depending on the design. All custom designs must be submitted for review and a pricing quotation four months prior to the event.

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

Menu items and pricing are subject to change. Copyright 2021 The Waterview



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PREMIUM OPEN BAR - *included*

Ketel One
Tito's Handmade
Smirnoff Vodka Flavors: Orange, Citrus,
Raspberry, Vanilla, Espresso
Tanqueray
Beefeater
Jack Daniels
Seagram's 7
Sauza Gold
Sauza Silver
Midori
Southern Comfort
Triple Sec
Captain Morgan Spiced
Malibu
Gosling's Black Seal
Bacardi Light
Dewar's
Jameson
Johnny Walker Red
Maker's Mark
DiSaronno Amaretto
Bailey's Irish Cream
Chambord
Courvoisier VS
Frangelico
Kahlua
Sambuca
Samuel Adams Lager & Seasonal
Heineken
Budweiser & Bud Light
Corona
Hakke Beck (low alcohol)

****bar upgrade options****

TOP SHELF OPEN BAR

Grey Goose Vodka
Bombay Sapphire Gin
Chivas Regal
Crown Royal
Drambuie
Glenlivet
Grand Marnier
Hennessy
Johnny Walker Black Label Whiskey
VO Canadian Whiskey
Patron Silver

\$10++ Additional Per Person

BEER UPGRADE

Guinness
Blue Moon
Two Roads Pilsner & IPA
Angry Orchard Cider
Seasonal Selections: Summer,
Fall/Oktoberfest

\$5++ Additional Per Person



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EVENT DEPOSIT SCHEDULE

Event Bookings more than 16 months away

- \$1,000 Booking Deposit (check or cash)
- \$2,000 Second Deposit, Due 15 months prior to event date (check or cash)
- \$2,000 Third Deposit, Due 12 months prior to event date (check or cash)
- \$3,000 Fourth Deposit, Due 6 months prior to event date (check or cash)

Event Bookings 13-15 months away

- \$1,000 Booking Deposit (check or cash)
- \$2,000 Second Deposit, Due 12 months prior to event date (check or cash)
- \$3,000 Third Deposit, Due 6 months prior to event date (check or cash)

Event Bookings 7-12 months away

- \$2,000 Booking Deposit (check or cash)
- \$3,000 Second Deposit, Due 6 months prior to event date (check or cash)

Event Bookings within 6 months

- \$2,000 Booking Deposit (check or cash)

Final Payment is due 7 banking days (M-F) prior to event date, and must be certified check, wire transfer or cash. We cannot accept credit/debit cards for any payments. An operational charge of twenty percent (20%) will be added to all charges incurred by the Client. This is not a gratuity and is subject to sales tax at the prevailing rate. The charge is used to offset operational expenses associated with executing your event and will not be distributed to employees who provide services to guests. Gratuities are not included in any component of the operational charge and are left at, and in, the sole discretion of the Client.