



WATERVIEW

prices are per person

COCKTAIL HOUR STATIONS

ANTIPASTI DISPLAY \$7

Prosciutto, Genoa Salami, Sweet and Hot Capicola, Fresh Marinated Mozzarella, Provolone, Roasted Red and Yellow Peppers, Marinated Artichokes and Mushrooms, and Roasted Plum Tomatoes, with Focaccia Bread

ARTHUR AVENUE \$8

Take a stroll in Little Italy with this collection of favorites: Broccoli Rabe with Sausage, Fried Calamari, Risotto Fritters, Minestrone Soup, Scungilli Salad, Panzanella and Sliced Tomato & Fresh Mozzarella with Basil

BRAZILIAN STATION \$7

Marinated Slow Roasted Sliced Meats including Picanha and Chicken with Bolas de Bacalao Frito, Pan de Queijo, Feijoada with Farofa & Orange Slices. With White Rice + Bold and Flavorful Salsas

BURGER BAR \$5

Petite Filet Mignon Burgers Seared to Order, accompanied by Crisp Iceberg Lettuce, Roma Tomato, Bermuda Onion and Sliced Cheese, Blue Cheese Sauce and French Fries

FRESH GUACAMOLE & CHIPS \$5

Freshly Prepared Guacamole & Hot Tortilla Chips made to order for your guests. Accompanied with Fresh Toppings including Tomato, Red Onion, Lime & Roasted Corn Salsa.

MARTINI BAR \$5

Vodka and Gin Martinis mixed to order by a Bartender attendant.

Enhance this station with an Ice Carving for an additional cost.

NEW ENGLAND SEAFOOD \$8

Petite Lobster Rolls, Little Neck Clams served Steamed in Butter & Broth, Fried Clams, Fresh Maine Mussels in Marinara Sauce and Classic New England Clam Chowder

PAELLA STATION \$6

Vibrant Combination of Shrimp, Clams, Mussels & Chorizo tossed with Saffron Rice and Vegetables. Served with Fried Chicken Empanadas and a Tapas Selection of Boquerones, Serrano Ham, Manchego Cheese & Membrillo + Piquillo Pepper Romesco, Sliced Toasted Baguette.

PAN-ASIAN STATION \$6

Chicken Yakisoba, Vegetable Rice Noodles in Peanut Sauce, Beef & Broccoli, Shrimp Potstickers with Teriyaki Dipping Sauce, Japanese Steakhouse Salad w Carrot Ginger Dressing + Crispy Fried Glass Noodles with Fried Wonton Chips + Duck Sauce.

SEAFOOD RAW BAR \$15

Jumbo Atlantic Tiger Shrimp, Bluepoint Oysters, and Ocean Fresh Little Neck Clams. Accompanied by a Spicy Cocktail Sauce and Lemon Garni

- Add King Crab Legs and/or Lobster Tails and/or Rolls at market price

SHRIMP COCKTAIL DISPLAY \$8

Jumbo Atlantic Tiger Shrimp served with Spicy Cocktail Sauce and Lemon Garni

SPUD BAR \$5

Mashed Yukon Potato and Mashed Sweet Potato, Sweet and Russet Potato Steak Fries. With Bacon, Steamed Broccoli, Sautéed Wild Mushrooms, Sliced Scallions, Sour Cream, Vermont Cheddar Cheese, Brown Gravy+ Horseradish

SUSHI BAR \$10

Freshly Prepared Assortment Featuring Tuna, Avocado and California Sushi Rolls & more Served with Wasabi and Pickled Ginger

TACO STATION \$8

Soft White Corn + Flour Tortillas, Hot Pork Carnitas, Mexican Style Shredded Chicken, Chipotle Blackened Salmon
OR Cumin-Cilantro Smoked Mahi Mahi with a selection of classic toppings and salsas

TASTE OF NYC \$7

Your favorite NYC street food with an upscale twist. Pork Belly Tacos with fresh Pico Cotija Cheese, Braised Beef with Green Chili Mac & Cheese, Filet Mignon Sliders with Texas Cheddar Cheese and Frizzled Onions.

TUSCAN STYLE PASTA STATION \$6

Waterview's Custom Made Fresh Pasta, served in the traditional Tuscan (family) style

Choose 2 from:

Cavatelli a la Vodka with Prosciutto and Peas

Chicken, Spinach and Feta Ravioli with Gorgonzola Cream Sauce

Jumbo Cheese Ravioli with Sun-Dried Tomato Pesto Sauce (v)

Gnocchi all'Amatriciana (Crispy Pancetta, White Wine & Black Pepper Tomato Sauce)

Pear and Mascarpone Sacchetto with Sparkling Champagne and Thyme Cream Sauce (v)

Wild Mushroom Ravioli with Truffle Parmesan Cream Sauce and Roasted Wild Mushrooms

CARVING STATIONS

Chef Hosted.

Served with Complementary Sauces + Accompaniments.

FRESH BAKED HONEY HAM \$6

HERB ROASTED NEW ZEALAND RACK OF LAMB \$10

ROASTED TURKEY BREAST \$6

DRY RUBBED GRILLED TRI-TIP STEAK \$6

SLOW ROASTED STEAMSHIP ROUND OF BEEF \$8

DESSERT STATIONS

VIENNESE STATION \$12

Our most Decadent Dessert Table, featuring Cannolis, Cream Puffs, Eclairs, Fruit Tartelettes, Chocolate Covered Strawberries, Mini Cheesecakes, Crème Brûlée, Tiramisu, Sfogliatelle, Madeleines, French Macarons, and Baklava, as well as Rainbow, Pignoli and Anisette Cookies. Also includes a selection of seasonally selected hot items.

CANDY TABLE \$6

Buffet of Candy Classics from Mini Chocolate Bars to Gummy Treats.

Includes Take-Home Treat Bags for Your Guests

CAPPUCCINO & ESPRESSO BAR \$5

Made to Order Espresso and Cappuccino Coffees served with Biscotti. Accompanied by Sambuca, B&B, Baileys, Frangelico, Kahlua, Courvoisier, Grand Marnier, Limoncello, Godiva White Chocolate Liqueur, and Amaretto Di Saronno.

CHOCOLATE FOUNTAIN \$6

Fountain of Rich Belgian Chocolate with Sweet & Savory Bites for Dipping Including Fresh Seasonal Fruit, Marshmallows, Cheesecake, and Freshly Baked Cookies

DONUT STATION \$5

SELECT THREE: Cinnamon Sugar, Glazed, Powdered Jelly, Nutella, Boston Cream, Bavarian Cream, Funfetti, Double Chocolate, Apple Spice Filled (seasonal), Pumpkin Crème Filled (seasonal)

CUSTOM FLAVORS ADDITIONAL \$1PP EACH: Oreo Cookies and Cream, Cannoli, Triple Chocolate, Peanut Butter & Jelly, Maple Bacon, Baklava, Fresh Strawberries & Cream (seasonal)

GELATO STATION \$7

Chef's Selection of Five Gelatos and a Seasonal Sorbet imported from Italy, Scooped to Order with Indulgent Sweet and Crunchy Toppings, Sauces & Freshly Whipped Cream. Served in Waffle Bowls & Chocolate Cups.

ICE CREAM FLOAT STATION \$5

Scoop of Vanilla Ice Cream Topped with Your Guest's Choice of Soda Flavors: Cream Soda, Orange Soda, Root Beer with Fresh Whipped Cream, Chocolate Sauce, Sprinkles and Maraschino Cherries

PIE STATION \$8

SELECT THREE: Apple Crumb, Banana Cream, Blueberry Crumb, Cherry Crumb, Chocolate Cream,
Key Lime + Toasted Meringue, Lemon Meringue, Mississippi Mudpie, Mixed Berry Crumb, Peach Crumb, Vanilla Cream

SEASONAL: Pecan, Pumpkin, Strawberry

SUNDAE BAR \$5

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.

TRAYS OF COOKIES & PASTRIES (two per table) \$5

Two Trays of Pastries, Cream Puffs, Eclairs & Gourmet Cookies for each Table

Prepared in-House by our Pastry Chef.

LATE NIGHT STATIONS

Served after dessert

BURGER BAR \$5

Petite Filet Mignon Burgers Seared to Order, accompanied by Crisp Iceberg Lettuce, Roma Tomato,
Bermuda Onion and Sliced Cheese, Blue Cheese Sauce and French Fries

GRILLED CHEESE STATION \$5

Grilled Cheese Sandwiches made with Fresh Sourdough Bread and Tillamook Cheddar Cheese.

Classic (Plain) or Tomato & Bacon

Served with French Fries & Fresh Kosher Pickles

SICILIAN PIZZA CORNER \$5

Homemade Pizzas in three flavors: Three Cheese, Meat Lover's and a Seasonal Selection

Served with Garlic Knots & Marinara Dipping Sauce.

WINGS STATION \$5

Boneless Chicken Wings tossed to order in your choice of sauce:

Bourbon BBQ, Cajun Dry Rub, Hot & Spicy, and Garlic Parmesan.

with Blue Cheese Dressing and Celery

EXIT STATIONS

Stationed by the exit at the end of your event for your guests to take home. Makes a great favor!

COOKIE JAR \$5

Freshly Baked Cookies from our Bakery, displayed in Glass Jars with Take Home Bags for Guests
Chocolate Chip, Oatmeal Raisin, Sugar, Reese's Peanut Butter, and Double Chocolate Chip

FRENCH FRY STATION \$4

Assorted French Fries served with Ketchup, Malt Vinegar, Spicy Mayo, Cheese & Gravy

HOT BREAKFAST SANDWICHES \$5

Egg & Cheese, and Bacon or Sausage, Egg & Cheese on a Roll
Wrapped & Ready to go!

POPCORN CART \$4

Freshly Popped Corn, with a Variety of Sweet and Savory Sprinkle Toppings

TIE THE KNOT PRETZEL STATION \$4

Whole Pretzels and Assorted Mini Bites accompanied by Toppings Including:
Cinnamon Sugar -- Mustard -- Melted Cheddar

Add to any Exit Station:

Bottles of Water \$1pp

Coffee & Tea with to-go cups \$1pp

Hot Chocolate & Marshmallows with to-go cups \$1pp

OTHER CUSTOMIZATION

Additional ideas for personalizing your event

TIME

Additional Hour of Reception with Open Bar for first 30 Minutes: \$12 per person

Additional ½ Hour of Reception with Open Bar: \$8 per person

Early Arrival on Property/Into Bridal Suite: \$250 per hour

CEREMONY

Wedding Ceremony Rehearsal: \$250

COCKTAIL HOUR

Cocktails in the Garden Room: \$1,500

(for events booked in the East Ballroom only)

DÉCOR

Waterview Uplighting: \$550

BAR

Satellite Bar for Cocktail Hour: \$500

Top Shelf Bar Upgrade: \$12 per person

Grey Goose Vodka, Bombay Sapphire Gin, Casamigos, Crown Royal, Drambuie, Glenlivet, Grand Marnier, Hennessy, Johnny Walker Black Label, VO Canadian Whiskey, Woodford Reserve

Craft & Specialty Beer Upgrade: \$6 per person

Guinness, Blue Moon, Two Roads Pilsner & IPA, Angry Orchard Cider,
Seasonal Selections from Local Craft Breweries for Summer and Fall/Oktoberfest

PLEASE NOTE

**All prices are subject to a 20% Operational Charge & CT Sales Tax.*

All guests will be included in the per person pricing listed. Vendors are not included.

Menu Items and Prices are Subject to Change.