



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

*Add Chef Manned freshly Stretched Mozzarella for \$12pp*

### 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

*Add Chef Manned freshly Stretched Mozzarella for \$12pp*

### 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

### BREADS & SPREADS \$6

An Assortment of Chef's Choice Seasonal Breads & Spreads

*Not available as Gluten Free*

*Add Chef Manned freshly Stretched Mozzarella for \$12pp*

### 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.

*Add a Station Attendant for \$250++*

#### DOCKSIDE STATION \$10

Beer-Battered Fish and Chips, Fried Calamari and Popcorn Shrimp  
served with Tartar Sauce, Marinara, and Remoulade

#### FRESH GUACAMOLE & CHIPS \$8

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

#### FUEGO DEL CARIBE \$7

A vibrant fusion of Caribbean & Latin American flavors featuring Arroz Con Gandules, Pernil, Beef Empanadas, Papas  
Rellenos and Sweet Plantains

#### MARTINI BAR \$8

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 \$10

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

#### OKTOBERFEST STATION \$7

Bavarian Pretzels & Stout Cheese Sauce, Spaetzle with Brussels & Bacon Lardons, Pork Schnitzel,  
Grilled Bratwurst & Beer with Steamed Onions & Sauerkraut, German Potato Salad

#### PAELLA STATION \$6

Mixta Paella (Combination of Seafood, Chicken & Chorizo) and Vegetarian Paella  
Tossed with Saffron Rice and Vegetables. Served with Boquerones, Manchego Cheese, Membrillo & Saffron Aioli

#### PAN-ASIAN STATION \$6

Chicken Yakisoba, Vegetable Rice Noodles in Peanut Sauce, Beef & Broccoli, Shrimp Potstickers with  
Teriyaki Dipping Sauce, Vegetable Fried Rice + Crispy Fried Glass Noodles  
with Fried Wonton Chips + Duck Sauce.

#### SEAFOOD RAW BAR (MP)

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

Twice Baked Russet Potato & Baked Fingerling Sweet Potato with Bacon, Steamed Broccoli,

Sautéed Wild Mushrooms, Sliced Scallions, Sour Cream & Vermont Cheddar Cheese

#### SUSHI BAR \$12

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.

*Add a Station Attendant for \$250++*

#### TASTE OF NYC \$7

Your favorite NYC street food with an upscale twist. Pastrami Ruben served on a Pretzel Roll,

Fried Mac & Cheese topped with Jalapeno Salsa Verde and Shredded Beef Short Rib,

Pork Belly Bao Buns with Pickled Slaw, and Hot Dogs on a Pretzel Roll

with classic toppings of Relish, Sauerkraut, Mustard, Ketchup

TUSCAN STYLE PASTA STATION \$6

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

Add a Station Attendant for \$250++

**Choose 3 from:**

Cavatelli or Penne a la Vodka with Prosciutto and Peas

Cavatelli or Penne Bolognese

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)

Sacchetto with Pear Mascarpone (v)

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

Calamarata with Cacio E Pepe Sauce

*Add Chef Manned freshly Stretched Mozzarella for \$12pp*

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.

*Add Affogato for \$2 per person*

## 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.

#### GOURMET COOKIE DISPLAY \$8

A Delightful Assortment of 10 unique, Bite-Sized Cookie Flavors, including Sweet & Salty, Lemon Blueberry White Chocolate, Neapolitan Shortbread, Key Lime, Banana Walnut, Rainbow, and many more

#### 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.

*Add Hot Apple Cider + Caramel Sauce for \$2 per person*

#### NOVELTY ICE CREAM STATION \$5

Assortment of Ice Cream Bars & Cones such as Magnum, Blue Bunny, Klondike, Strawberry Shortcake, Chocolate Éclair, King Cones and Haagan-Dazs

#### 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.

*Add Hot Fruit Crumble & Brownies for \$2++ per person*

*Add Ice Cream Floats for \$2++ per person*

#### SHORT CAKE STATION \$7

Biscuits, Angel Food Cake, Waffles and Pound Cake with Fruit Options of Strawberry, Blueberry and Peach  
Top with our House Made Granola, Toasted Nuts, Toasted Coconut and Freshly Whipped Cream

#### TRAYS OF COOKIES & PASTRIES (two per table) \$6

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

# 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

## LATE NIGHT MUNCHIES \$5

Fried Mozzarella Sticks, Fried Mac and Cheese, Chicken Nuggets, Truffle Parmesan Tater Tots, Pizza Bagel Bites and Cinnamon Sugar Churros

## 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, 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 \$2pp

Hot Chocolate & Marshmallows with to-go cups \$2pp



## 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