



WATERVIEW

---

# WEDDING PACKAGE





## WEDDING RECEPTION 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

---

Five Hour Open Bar Service with Premium Brand Liquor & Beer  
Bottles of Red and White Wine on Every Table  
Champagne Toast for all Guests

---

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

---

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 \$2,000 secures your date at the time of contract.

**CONTACT US: 203-261-0915 | [events@waterviewcatering.com](mailto:events@waterviewcatering.com)**  
**[www.waterviewcatering.com](http://www.waterviewcatering.com)**



# COCKTAIL HOUR

## COCKTAIL HOUR

HAND PASSED HORS D'OEUVRES, *select six*

ARANCINI WITH FONTINA CHEESE + LEMON AIOLI | (v)

BANG BANG SHRIMP (THAI SWEET CHILI + COCONUT) | (gf)

BROWN SUGAR GLAZED SCALLOPS WRAPPED IN BACON | (gf)

BUFFALO CHICKEN POP + BLUE CHEESE DIP

SMOKED SALMON ON AN ENGLISH CUCUMBER CUP WITH DILL + CRÈME FRAÎCHE | (gf)

FILET MIGNON BURGER BITES ON BRIOCHE ROLL

GOAT CHEESE, FIG JAM + ARUGULA FLATBREAD | (v)

HEBREW NATIONAL FRANKS IN A BLANKET WITH EVERYTHING SPICE + STOUT DIJON MUSTARD

MANDARIN ORANGE TENDERLOIN TIPS | (gf)

MINI CHESAPEAKE BAY CRAB CAKES WITH REMOULADE SAUCE

MINI CONE CHICKEN QUESADILLAS WITH CILANTRO LIME CREMA

MINI FISH TACOS + AVOCADO CREMA + PICO

PEPPER CRUSTED SIRLOIN WITH HORSERADISH AIOLI

PORTOBELLO STEAKFRIES WITH YELLOW PEPPER KETCHUP | (v)

QUINOA SALAD WITH FETA IN A TOMATO CUP | (v)

SEARED AHI TUNA WONTON CONES + NORI SESAME MISO AIOLI

SHREDDED JERK BEEF IN A PLANTAIN CUP WITH TROPICAL SALSA | (gf)

SESAME CHICKEN WITH ORANGE MUSTARD SAUCE

SHORT RIB ON A SCALLION PANCAKE WITH HOISIN SAUCE

SHRIMP TEMPURA + TERIYAKI DIPPING SAUCE

THAI SPICED CHICKEN WITH GRILLED PINEAPPLE

TOMATO BRUSCHETTA ON CROSTINI | (v)

EDAMAME POTSTICKERS + PONZU SOY DIPPING SAUCE | (v)

VEGETABLE SPRING ROLL WITH GENERAL TSO SAUCE | (v)

WHITE TRUFFLE POTATO CROQUETTE WITH GORGONZOLA MOUSSE | (v)

## INCLUDED COCKTAIL STATIONS

*select two*

### HARVEST STATION

A hearty spread of seasonal fruits, vegetables and cheeses such as celery, carrots, cucumber, broccoli, bell pepper, and tomato, alongside baked brie with jam, aged gouda, goat cheese, sharp cheddar, grapes, seasonal fruits, assorted dried fruits, nuts and an artisan cracker selection

### ARTISAN TABLE

A chef curated selection of fresh bruschetta, warm and creamy spinach artichoke dip, two savory hot dips, and an assortment of artisan breads including focaccia, fresh biscuits, pretzel rolls, and warm pita

### MAC & CHEESE BAR

A crowd favorite, elevated. Choice of three:

creamy mac + cheese, buffalo chicken mac + cheese, bbq pulled pork mac + cheese, truffle mac + cheese, alfredo mac + cheese, pesto mac + cheese, or fried mac + cheese bites with buffalo chicken sauce

### SICILIAN PIZZA CORNER

Chef made pizzas served fresh in your choice of three flavors:

three cheese, margarita, meat lovers, sausage + peppers, hot honey pepperoni, buffalo chicken, peppers + onions, white, or mushroom + sausage. Served with garlic knots + marinara dipping sauce

*Further customizations available upon request*

### PAELLA

Featuring Mixta Paella, a rich blend of chicken, smoky chorizo, and saffron-infused rice, alongside a vegetarian paella with seasonal vegetables and bold mediterranean flavors.

With refreshing tomato + cucumber salad and chilled gazpacho



# APPETIZERS & ENTREES

## APPETIZER

*select one*

**ANTIPASTO SALAD**, *Selection of Cured Meats + Marinated Vegetables\* | (gf)*

**ASIAN CHICKEN SALAD**, *Belgian Endive, Baby Greens, Carrot Ginger Vinaigrette, Crisp Pear + Crispy Rice Noodles\**

**BEET CARPACCIO**, *Baby Greens, Goat Cheese, Candied Walnuts, Lemon Vinaigrette | (gf v)\**

**CAPRESE SALAD**, *Sliced Heirloom Tomato, Fresh Mozzarella, Basil, Arugula Pesto | (gf) (v)\**

**CARIBBEAN JERK CHICKEN SALAD**, *Pineapple & Black Bean Salsas, Mango Jicama Slaw*

**CREAMY SAFFRON RISOTTO**, *Shrimp and Scallops with Parmesan Arugula Salad | (gf)*

**HARVEST MUSHROOM RISOTTO**, *with Parmesan Arugula Salad | (gf v)*

**MEDITERRANEAN GRILLED SHRIMP SALAD**, *Baby Greens + Lemon Vinaigrette, Olive Tapenade, White Bean Hummus, Tomato Bruschetta\* | (gf)*

**PESTO DRIZZLED BURRATA SALAD**, *Shaved Fennel + Baby Arugula, Saba Vinaigrette, Crispy Prosciutto, Sunflower Seeds, Focaccia Crostini \**

— or —

## TWO COURSES

**WATERVIEW HOUSE SALAD**, *Mixed Field Greens + Creamy Balsamic Vinaigrette\**

**CLASSIC HOUSEMADE CAESAR SALAD**, *Garlic Croutons + Shaved Parmesan\**

**PENNE PASTA A LA VODKA** *(gluten free pasta available)*

**FOUR CHEESE RAVIOLI** + *Fresh Tomato Basil Sauce*

*\*items can be pre-set*

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

## ENTREES

select three plus vegan | (v) • meal counts required

### 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*

### GRILLED SWORDFISH STEAK | (gf)

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

*\* With advanced notice all dishes can accommodate food allergies, and most can be made gluten-free.*

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

## ENTREES

### 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*

### HERB ROASTED HALF CHICKEN | (gf)

*Served with Natural Au Jus, Wild Rice and Seasonal Vegetables*

*\* With advanced notice all dishes can accommodate food allergies, and most can be made gluten-free.*

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

## ENTREES

### 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*

*\* With advanced notice all dishes can accommodate food allergies, and most can be made gluten-free.*

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



# WEDDING CAKE

## WEDDING CAKE + COFFEE

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.

*\*Additional \$1 per person*

### - Cakes -

Chocolate  
Marble  
White  
Yellow  
Funfetti  
Lemon  
Spice  
Carrot\*  
Pumpkin

### - FILLINGS -

Dark Chocolate Mousse  
White Chocolate Mousse  
Peanut Butter Crème  
Oreo Crème  
Raspberry Mousse  
Strawberry Mousse  
Custard Cream  
Cream Cheese  
Cannoli Cream\*

## 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 2023 The Waterview*

## PREMIUM OPEN BAR (INCLUDED)

Ketel One	Bacardi Light
Tito's Handmade	Dewar's
Smirnoff Vodka Flavors: <i>Orange, Citrus, Raspberry, Vanilla, Espresso</i>	Jameson
Tanqueray	Johnny Walker Red
Beefeater	DiSaronno Amaretto
Jack Daniels	Bailey's Irish Cream
Bulleit Rye	Chambord
Maker's Mark	Courvoisier VS
Sauza Gold	Frangelico
Sauza Silver	Kahlua
Midori	Sambuca
Triple Sec	Samuel Adams Lager & Seasonal
Captain Morgan Spiced	Heineken
Malibu	Heineken 0.0 (alcohol free)
Gosling's Black Seal	Budweiser & Bud Light
	Corona

### ***\*\*bar upgrade options\*\****

#### **TOP SHELF OPEN BAR** \$12++ Additional Per Person

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

#### **BEER UPGRADE** \$6++ Additional Per Person

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



## EVENT DEPOSIT SCHEDULE

### Event Bookings more than 18 months away

- \$2,000 Booking Deposit (check, cash or wire transfer)
- \$2,000 Second Deposit, Due 15 months prior to the event date (check, cash or wire)
- 25% of contracted total, Due 12 months prior to the event (check, cash or wire)
- Another 25% of contracted total, Due 6 months prior to the event (check, cash or wire)

### Event Bookings 13-17 months away

- \$2,000 Booking Deposit (check, cash or wire)
- 25% of Contracted Total, Due 12 months prior to the event (check, cash or wire)
- Another 25% of Contracted Total, Due 6 months prior to the event (check, cash or wire)

### Event Bookings 10-12 months away

- \$2,000 Booking Deposit (check, cash or wire)
- 25% of Contracted Total, Due 9 months prior to the event (check, cash or wire)
- Another 25% of Contracted Total, Due 6 months prior to the event (check, cash or wire)

### Event Bookings 4-9 months away

- \$2,000 Booking Deposit (check, cash or wire)
- 25% of Contracted Total, Due 3 months prior to the event (check, cash or wire)

### Event Bookings within 3 months

- 50% of Contracted Total due at Booking (check, cash or wire)

*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.*



WATERVIEW

[waterviewcatering.com](http://waterviewcatering.com)