



WATERVIEW

prices are per person

COCKTAIL HOUR STATIONS

Antipasti Display \$7

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

Asian Station \$6

Sweet & Spicy General Tso's Chicken, Beef with Broccoli, Boneless Spare Ribs, Fried Rice, Egg Rolls
Served with Soy Sauce, Duck Sauce and Fortune Cookies.

Brazilian Station \$6

A variety of Marinated Beef, Chicken, Sausage and Vegetable Skewers,
Complimented by a Selection of Bold and Flavorful Salsas and Coconut Rice

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

Dim Sum \$6

An Assortment of reinvented Dim Sum Classics and toppings to include Steamed Edamame, Lemongrass Chicken and Shrimp Dumplings, Thai Spiced Samosas, Crispy Vegetable Spring Rolls, Crispy Vegetable Dumplings. Served with Petite Chinese Boxes, Chop Sticks And Fortune Cookies.

Fresh Guacamole & Chips \$4

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

- Add Flavored or Frozen Margaritas for \$2 more

Martini Bar \$4

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

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

Mashed Potato Station \$4

Smashed Yukon Gold Potatoes, accompanied by Oven-Baked Hickory Bacon, Steamed Broccoli, Sautéed Wild Mushrooms, Sliced Scallions, Sour Cream, Vermont Cheddar Cheese, Garden Chives, Brown Gravy, and Horseradish

New England Seafood \$6

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

Paella Station \$5

Vibrant Combination of Andouille Sausage, Chicken, Clams and Mussels tossed with Saffron Rice and Vegetables. Served with Fried Empanadas, Plantain Chips, Salsa and Sour Cream.

Taste of NYC \$5

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

- Add Root Beer Floats with Vanilla Ice Cream for \$1pp more

Seafood Raw Bar \$10

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

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

Shrimp Cocktail Display \$7

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

Sushi Bar \$8

Freshly Prepared Tuna, Avocado and California Sushi Rolls

Served with Wasabi and Pickled Ginger

Tuscan Style Pasta Station \$5

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

Choose 2 from:

Chicken, Spinach and Feta Ravioli with a Fresh Yellow Tomato Sauce

Fusilli with Prosciutto, Vodka Sauce and Sweet Peas

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

Jumbo Cheese Ravioli with Gorgonzola Cream and Roasted Garlic (v)

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

Penne a la Bolognese with Ground Veal, Filet Mignon, Sausage and Tomato

Scallop and Bacon Ravioli with Sauterne Sauce and a Savory Prosciutto Cabbage Slaw

Sweet Pea and Caramelized Onion Ravioli Primavera (v)

Wild Porcini Mushroom Ravioli with Prosciutto Parmesan Cream and Roasted Mushroom Garni

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

CARVING STATIONS

Fresh Honey Ham \$4

Baked to a Golden Brown, served with Honey Dijon Sauce

Leg of Lamb \$5

Herb Roasted and served with Mint Jelly and a Roasted Garlic Puree

Roasted Turkey \$4

Roasted to a Golden Brown, served with Cranberry Orange Relish and Gravy

Tri-Tip Steak \$4

Dry Rubbed with Montreal Steak Seasoning, served with Oven-Fresh Rolls

Steamship Round of Beef \$5

Slow Roasted to Perfection. Served with Steak Sauces, Horseradish Cream and Hot Rolls

DESSERT STATIONS

Viennese Table \$10

Our most Decadent Dessert Table, featuring Cannolis, Cream Puffs, Eclairs, Fruit Tartlettes, Chocolate Covered Strawberries, Mini Cheesecakes, Crème Brulee, Tiramisu, Sfogliatelle, Madelines, French Macarons, and Baklava, as well as Rainbow, Pignoli and Anisette Cookies. Hot desserts including Chocolate Lava Cake, & Bread Pudding.

Cappuccino & Espresso Bar \$4

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

Candy Table \$6

Buffet of Candy Classics from Mini Chocolate Bars to Gummy Treats.
Includes Take-Home Treat Bags for Your Guests

Chocolate Fountain \$6

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

Crepes \$4

Sweet French Crepes made to order. Toppings and fillings include Nutella, Pastry Cream, Seasonal Fruit, Rich Ganache, and Salted Caramel.

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.

S'mores Bar \$4

Create your own S'mores with Graham Crackers, Marshmallows and a Variety of Hershey's Brand Chocolates for melting & dipping (Milk, Dark, Almond and Cookies & Cream)

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 Pastries and Cookies (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

Classic All-American Grilled Cheese Sandwiches, with optional 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 \$3

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

Donuts \$3

Chocolate & Apple Cider Donut Holes with Coffee & To Go Cups, Ready for Guests to take Home!
Customize with Hot Apple Cider and Hot Chocolate for additional \$2

Jumbo Brownie \$3

Rich Chocolate Fudge Brownies fresh from our Bakery, Wrapped and Ready for Guests to take Home.

French Fry Station \$3

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 \$3

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

Soft Pretzel Vendor \$3

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: \$10 per person

Additional ½ Hour of Reception: \$6 per person

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: \$10 per person

Grey Goose Vodka, Bombay Sapphire Gin, Chivas Regal, Crown Royal, Drambuie, Glenlivet,

Grand Marnier, VO Canadian Whiskey, Johnny Walker Black Label, Patron Silver

Craft & Specialty Beer Upgrade: \$5 per person

Guinness, Blue Moon, Two Roads Pilsner & IPA, Angry Orchard Cider,

Seasonal Selections from Local Craft Breweries for Summer and Fall/Oktobefest

PLEASE NOTE

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

All guests will be included in the per person pricing.

Vendors are not included in the per person count for stations.

Menu Items and Prices are Subject to Change.