

# THE WATERVIEW

BABY'S & BRUNCH PACKAGE



# PLATED MENU

## SALAD

(Select 1)

Classic Caesar Salad

Crisp Romaine Lettuce with Shaved Parmesan, Herbed Croutons, & Creamy Caesar Dressing

Satur Farms Field Greens

with Prosecco Vinaigrette

Tomato-Mozzarella Caprese Salad

A Bouquet of Baby Greens with a Balsamic Pesto

## ENTRÉE

(Select 3)

Sliced Sirloin

Port Wine & Mushroom Demi-Glace

Short Rib of Beef

Cabernet-Brasied with Caramelized Onions

Onion-Crusted Chicken Breast

in a natural jus with a “Bone-in” Presentation

Chicken Marsala

Boneless Chicken sautéed in a Brown Mushroom Sauce

Chicken Francaise

Boneless Chicken sautéed in a Lemon White Wine Butter Sauce

Blackened Pork Chops

With Sun-Dried Tomatoes, Pistachios & Bacon in a Sherry Reduction

Grilled Atlantic Salmon

Herb-Encrusted with Lemon Butter Sauce

Penne a la Vodka

served with Shaved Parmesan

Stuffed Rigatoni

Fresh Basil, Pomodoro Sauce

Chef's Selection of Season Vegetables & Potato, Rolls & Butter

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notice

## DESSERT

(Select 1)

Personalized Occasion Cake

Tiramisu

With a Chocolate-Almond Biscotti

Chocolate Mousse

With White Chocolate Godiva Sauce

Traditional Carrot Cake

New York Style Cheesecake

With a Raspberry Drizzle

Apple Tart

With Amaretto Sauce & Whipped Cream

Flourless Chocolate Cake

With Raspberry Coulis & Grand Marnier



## BEVERAGES

Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas

Assorted Diet & Regular Sodas

### **(Valet Parking Included)**

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# PLATED MENU ADDITIONS/UPGRADES

## APPETIZER COURSE ADDITION

Penne a la Vodka	Pappardelle with Braised Beef Roasted Tomato, Shaved Parmesan & Fresh Basil	Jumbo Lump Crab Cake with Apple Fennel Slaw & a Lemon Coriander Aioli
Farfalle Pesto Alfredo Bowtie Pasta in a Pesto Cream Sauce	Antipasto Plate Marinated Olives, Grilled Artichokes, Sliced Air-Dried Salami & Italian Cheeses served Extra Virgin Olive Oil	Ravioli of Lobster with Tarragon Tomato Cream
	Tomato & Mozzarella with a Balsamic Drizzle	Lobster Arancini with Fennel Aioli

## ENTRÉE COURSE UPGRADE

### BEEF

Roasted Prime Rib of Beef\*  
\*Available to parties of 50 or more

Grilled New York Strip Steak  
In a Red Wine Reduction with Roasted Shallots

Pan-Roasted Petite Filet Mignon  
With Red Wine Onion & Fresh Thyme

### SEAFOOD

Crab-Stuffed Shrimp

Crab-Stuffed Sole  
With a Parsley-Lemon Jus

Red Snapper  
With Mango Pico de Gallo

### OTHER

Braised Duck Legs  
With Candied Orange Confit

Lamb Osso Bucco  
With Baby Carrots & A Balsamic Glaze

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## BRUNCH BUFFET

(Minimum of 50 guests)

Bakery Basket of Danish, Croissants & Scones with Butter, Honey & Preserves

Assorted Bagels with Butter & Whipped Cream Cheeses

Sliced Fresh Seasonal Fruits

Domestic Cheese Platter

Scrambled Eggs with Fine Herbs

Hardwood Smoked Bacon & Link Sausage

Home-Fried Potatoes

French Toast with Maple Syrup

Classic Caesar Salad with Shaved Parmesan & Herbed Croutons

Baby Spinach Salad with Crispy Pancetta & Sherry Vinaigrette

Chicken du Jour

Pasta du Jour

Catch of the Day

Chef's Selection of Seasonal Vegetables

## DESSERT

Assorted Cakes, Pastries, & Cookies or a Personalized Occasion Cake

## BEVERAGES

Unlimited Mimosas

Selection of Freshly Squeezed & Chilled Fruit Juices

Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas

Assorted Diet & Regular Sodas

(Valet Parking Included)

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# BUFFET MENU

(Minimum of 50 Guests)

## SALADS

(Selection of Three)

Satur Farm Field Greens  
Prosecco Vinaigrette

Classic Caesar Salad  
Crisp Romaine Lettuce, Shaved Parmesan, Herbed Croutons, Creamy Caesar Dressing

Tomato-Mozzarella Caprese Salad  
A Bouquet of Baby Greens with a Balsamic Reduction, Pesto

Baby Spinach Salad  
Raspberry-Walnut Vinaigrette, Seasonal Berries, Crumbled Goat Cheese, Spicy Pecans

Grilled Farm Stand Salad  
Seasonal Vegetables, Basil, EVOO, Aged Balsamic

Cous Cous  
With Red Quinoa

Farro Salad  
With Seasonal Berries & Nuts

Arugula Salad  
With Watermelon & Feta



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## ENTRÉES

(Selection of Three)

Sliced Sirloin

Port Wine & Mushroom Demi-Glace

Marinated Skirt Steak

With Cilantro Chimichurri Sauce

Fresh Herb Roasted Chicken

Charred Tomatoes, Olives, Rosemary

Chicken Francaise

Boneless Chicken Sautéed in a Lemon White Wine Butter Sauce

Chicken Fino

Sautéed Boneless Chicken, Mushroom, Plum Tomato, Sherry Wine, Demi-Glace

Blackened Pork Chops

Oven Roasted Tomatoes, Pistachios, Bacon, Sherry Wine Reduction

Jerk Chicken

Tropical Chutney

Mahi Mahi

Mediterranean-Style with Olive Tapenade Bruschetta

Pan Roasted Atlantic Salmon

Herb-Encrusted with a Lemon Butter Sauce

Penne a la Vodka

Shaved Parmesan

Stuffed Rigatoni

Fresh Basil, Pomodoro Sauce

Chef's Selection of Seasonal Vegetables & Potato Rolls  
& Butter

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## DESSERT

(Select One)

Personalized Occasion Cake or  
Assorted Cakes, Pastries & Cookies



## BEVERAGES

Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas  
Assorted Diet & Regular Sodas



## Upgraded Entree Selections

Cabernet-Braised Short Ribs of Beef  
With Caramelized Onions

Roasted Prime Rib of Beef\*  
\*Available to parties of 50 or more

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Coconut-Glazed Grilled Mahi-Mahi  
With a Pineapple-Jalapeño Salsa

Stuffed Flounder  
Citrus Beurre Blanc

Red Snapper  
With Mango Pico de Gallo

Half Duck  
Orange Glaze

Stuffed Loin of Pork  
Spinach, Roasted Peppers, Mozzarella, Garlic, Pan Gravy

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