



THE WATERVIEW

BRIDE TO BE 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

*All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a 21% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function.

Room

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)

*All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a 21% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function.

Room

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

*All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a 21% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function.

Room



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)

*All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a 21% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function. Room

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



*All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a 21% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function. Room

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

*All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a 21% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function. Room

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

*All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a 21% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function. Room

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

*All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a 21% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function. Room

