

WATERSIDE

WEDDINGS & CATERING

Waterside Buffet

Three Hours

Salad Station

-Choose One-

Mixed Organic Greens with Champagne Vinaigrette

Classic Caesar Salad with Homemade Croutons

Bread Display

From the Fiery Chafing Dishes

Roasted Potatoes with Rosemary & Garlic

Roasted Seasonal Vegetables

-Choose Three-

Chicken Francese with Lemon Butter Sauce

Chicken Marsala in Mushroom & Red Wine Sauce

Chicken Picatta with Capers in a White Wine Sauce

Chicken Parmigiano

Fried Chicken with Gorgonzola Dipping Sauce (Choice of Buffalo, BBQ or Thai Sweet Chili)

Tilapia Oreganata with a Lemon/Butter Sauce

Salmon with a Lemon Dill Sauce OR Teriyaki Sauce

Sliced Flank Steak with Mushroom Sauce

Eggplant Rollatini

Fried Calamari

Wild Mushroom Risotto

Baked Brie en Croute with Apricot Glaze

Broccoli Rabe with Italian Sausage

Spanish Rice with Black Beans

Cheese Quesadillas

Braised Beef with Seasonal Vegetables

Loin of Pork with Apple Sauce
Barbeque Pulled Pork with Rice
Sausage & Peppers

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Pasta Station

-Choose Two-

Penne a la Vodka

Penne Primavera,

Basil Penne Pesto

Fresh Orecchiette: Broccoli Rabe, Sweet & Spicy Fennel Sausage, Garlic, Oil & White Wine Sauce

Homemade Mac & Cheese

Classic Baked Ziti

Rigatoni Bolognese with Shaved Parmesan

Dessert

-Served Viennese-

Chocolate Dipped Strawberry, Crème Brûlée, Assorted Pastries

& Fresh Fruit Display

Cake Provided by Guest -

Coffee, Decaffeinated Coffee and Selection of Fine Tea

Additional Add On's

Hors D'oeuvres Passed Butler Style \$20 per person

Beef Empanadas
Chicken Empanadas
Spanakopita
Cocktail Franks wrapped in Puff Pastry
Assortment of mini quiches
Miniature Crab Cakes with Chipotle Aioli
Chicken Satay
Churrasco
Fried Mac and Cheese
Crispy Wrapped Coconut Shrimp
Shrimp Shumai
Chicken Dumplings
Pork Dumplings
Scallops wrapped with Bacon
Spring Rolls
Baby Lamb Chops with Dijon Sauce
& Chef's Special

Seafood Raw Bar

Optional \$30 Extra Per Person

An Unlimited & Bountiful Presentation of Colossal Shrimp,
Local Little Neck Clams & Malpeque Oysters on the Half Shell served with
Spicy Cocktail Sauce, Mignonette Sauce and Lemon Wedges

Captain Carving Station \$10 per person

Roasted Marinated Sweet Heart Turkey Breast with Traditional Gravy
Maple & Ginger Spiral Ham with Spicy Horse Radish & Mustard Sauce
New York Strip with Red Wine Reduction
Grilled Flank Steak with Mushroom Sauce or Chimichurri Sauce
Marinated Loin of Pork with Braised Apple and White Wine Sauce
New York Homemade Pastrami with Deli Mustard
Loin of Yellow Fin Tuna with Scallion Ginger Sauce
Roasted Suckling Pig with Caribbean Salsa
Roasted Leg of Lamb with Mint Jelly

Cold Displays

\$20 per person

Traditional Antipasto
Sophisticated Display of Italian Cured Meats:
Mortadella, Bresaola, Prosciutto Cotto Sopressata (Sweet & Spicy) Prosciutto Di Parma

Domestic and International Cheese Display
Parmigiano Reggiano, Sharp Provolone, Spicy Pepper Jack Cheese, Vermont Cheddar, Gorgonzola, Chevre

An Elegant Display of Fresh Grilled Herbed Vegetables

Zucchini, Yellow Squash, Red & Yellow Peppers,
Portabella Mushrooms, & Asparagus served over
Marinated Vegetable Salad

Garden Vegetable Crudités Display
Red & Yellow Peppers, Zucchini, French Beans,
Radishes, Cherry Tomatoes, Broccoli Florets,
Cauliflower Florets, Carrots, Celery & Cucumbers
Served with an Assortment of Dipping Sauces

Mediterranean Feast
Garlic Pita, Hummus (Chick Peas Puree with Garlic &
Mint) Tzatziki (Yogurt, Cucumber and Garlic)
Caprese Salad (Fresh Mozzarella, Cherry Tomatoes,
Marinated Roasted Peppers, basil, Extra Virgin with
Balsamic Glaze)

Fresh Sliced Fruits & Berries in Season
Fresh Strawberries, Raspberries, Blueberries,
Blackberries, Pineapple,
Watermelon, Florida Oranges, Cantaloupe, Seedless
Grapes & Honeydew Melon