

ENHANCEMENTS



COCKTAIL HOUR

BUTLER PASSED SHRIMP COCKTAIL 50 pieces per tray. 4 tray minimum	\$150 per tray
SMOKED FISH PLATTER smoked salmon, rainbow trout, herring in white wine & whitefish salad garnished with chopped eggs, onions, horseradish, capers, assorted crackers	\$250 per
ICE SCULPTURE artistically designed ice carving hand chiseled by our Garde Manger	\$500 per
ROASTED SUCKLING PIG marinated & slow roasted (for events with over 200 guests we recommend 2 pigs: \$500/per pig)	\$600 per
BONE IN PRIME RIB herb crusted, seasoned & slow roasted (for events with up to 125 guests we recommend 1 prime rib & up to 200 guests 2 prime rib	\$600 per
MARTINI LUGE variety of imported & domestic vodkas & gins flowing from a customized ice sculpture accompanied by an assortment of garnishes & accompaniments	\$650 per
CRAFT BEER STATION select one IPA, Porter, Seasonal Lager your own kegerator from cocktail hour through the dining room	MP
RAVIOLI BAR Lobster Porcini Mushroom Seasonal each accompanied by chef's special sauce	\$5pp
ADDITIONAL HAMPTON MENU STATION	\$7/pp
SEAFOOD MARKET displayed in a beautiful, custom designed ice plateau or in our signature row boat with poached Gulf shrimp, littleneck clams & oysters on the half shell	\$13pp
Served with our house made cocktail sauce, mixed seafood salad with calamari, crab meat	.,

scungilli, shrimp & octopus tossed in EVOO & fresh lemon juice

**Add Lobster: M/P



DESSERT

PASSED DESSERTS \$9pp

seasonal chef's selection of mini desserts passed butler style including such items as s'more shots, rice pudding shooters, mini margarita mousse, individual crème brulee, berries with Grand Marnier, zabaglione, pecan bourbon bread pudding & mini cheesecakes with a tray of sliced seasonal fruit placed on each table

VIENNESE TABLES \$15pp

tables spread with fresh fruit, miniature pastries, mousses & assorted specialty cakes including: napoleon, cassata, tiramisu, black forest, strawberry shortcake, carrot cake, fruit filled pies, cannolis, Italian & butter cookies, rainbow cookies, homemade zeppole, freshly baked sfogiatelle

Ice Cream Sundae Bar

choice of vanilla bean, chocolate & strawberry ice cream toppings include: gummy bears, sprinkles, chocolate syrup, Oreo cookie crumbs, M&M's, cherries, Heath Bar crunch, chopped nuts, Reese's pieces, chocolate chips, pineapple, strawberries, chocolate & strawberry syrup

Espresso, Cappuccino & Cordial Table Presentation an authentic copper and brass espresso and cappuccino machine that makes individual cups of an imported blend of your favorite Italian coffees accompanied by a complete selection of over 20 premium cordials and brandies served with chocolate cordial cups.

PASTRY, COOKIE & FRUIT TOWER (one per table)

\$5pp

sliced fresh fruit & an assortment of Italian & French miniature pastries & gourmet butter cookies

CHOCOLATE FOUNTAIN

\$5pp

bananas, strawberries, pretzels, pineapples, graham crackers, wafer cookies rice krispy treats & marshmallows on skewers your guests dip their choice into a flowing fountain of warm Belgian white or dark chocolate

CANDY LAND (Displayed in Apothecary Jars)

\$6pp

Sour Laces, Whoppers, Milk Duds, Laffy Taffy, Rock Candy, M&Ms, Gummi Bears, Jelly Beans, Semi -Sweet Chocolate Wafers, Twizzlers, Chocolate Bark, Twix Bars, Runts, Tootsie Pops, Snow Caps, Swedish Fish, Sour Patch Kids, Sweet Tarts, Crunch Bars, Mary Jane's, Gum Balls, Whirly Pops

ICE CREAM SUNDAE BAR

\$5pp

choice of vanilla bean, chocolate & strawberry ice cream toppings include: gummy bears, sprinkles, chocolate syrup, Oreo cookie crumbs, M&M's, cherries, Heath Bar crunch, chopped nuts, Reese's pieces, chocolate chips, pineapple, strawberries, chocolate & strawberry syrup

ESPRESSO, CAPPUCCINO & CORDIAL TABLE

\$3pp

an authentic copper & brass espresso & cappuccino machine that makes individual cups of Italian coffees accompanied by a selection of over 20 premium cordials & brandies served with chocolate cordial cups



EXIT STATIONS

STARBUCKS™	\$7pp
HOT DOG CART with assorted condiments such as sauerkraut, chili, onions, relish, nacho cheese, mustard & ketchup	\$5pp
PIZZA BY THE SLICE fresh pizzeria style with assorted toppings served in individual slice to-go boxes	\$5pp
GELATO authentic house made, six custom flavors	\$7pp
FRENCH FRIES & NACHOS chili, nacho cheese, bacon, jalapeno, brown gravy, sour cream, flavored salts, variety of house made sauces & aiolis	\$5pp
DRIVE-IN TO-GO McDonalds™, Taco Bell™, Burger King™, White Castle™	NQUIRE
DONUT WALL variety of fresh signature donuts, displayed on your choice of our three walls	\$6pp
COOKIES & BROWNIES	\$5pp
chocolate chip, peanut butter & sugar cookies, homemade double fudge brownies 1/2 pint containers of whole milk or orange juice, or hot coffee	add \$2/pp
BAG O' BAGELS (2 per bag) assorted bagels, cream cheese & butter	\$6pp
CHURROS traditional pastry dough fried & dusted with cinnamon sugar	\$4pp
HOT PRETZELS braids & twists	\$5pp



AFTER PARTY PACKAGES

Extend your experience by adding one additional hour to your celebration!

Includes Unlimited Open Bar & Choice of Stations:

PIZZA BY THE SLICE

fresh pizzeria style with assorted toppings served in individual slice to-go boxes

NACHOS & FRIES

chili, nacho cheese, bacon, jalapeno, brown gravy, sour cream, shredded cheddar cheese

SLIDERS

hand formed Angus burgers served with hand cut fries & condiments

HOT DOGS

with assorted condiments such as sauerkraut, chili, onions, relish, nacho cheese, mustard & ketchup

BALLROOM	1 STATION	2 STATIONS
ASTOR SUITE	\$2,000	\$2,500
VANDERBILT SUITE	\$2,500	\$3,000

WATERMILL

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