

The Waterford Way.



Bar/Bat Mitzvah Emerald Buffet Reception Package

- ELEGANT WEDDINGS •
- EXQUISITE FOOD •
- ENTERTAINING PARTIES •
- ENGAGING MEETINGS •



Bar/Bat Mitzvah - Emerald Buffet Reception Package

5 Hour Reception Package includes:

*Use of a Cocktail Room for One Hour
Use of a Ballroom for Four Hours
Mirror, Votives & Fish Bowl for Centerpiece
White or Ecru Linens
Parquet Dance Floor
Free Parking
Coat Check
Riser for Head Table and/or Band*

*Four Hours Open Bar (Beer, Wine & Soda)
Champagne/Sparkling Cider Toast*

One Hors D'oeuvres Display Station

*Buffet Salad
Two Entrees (add a third entrée for \$6.00 per person)
Two Vegetables
One Starch
Bread and Butter
Coffee and Tea*

\$74.00 per person

Display Station

International Cheese and Fruit Display

Whole Wheels of Domestic and Imported Cheeses served with an assortment of Crackers and garnished with an array of Fruits and Berries

Smoked Salmon Display

Thinly Sliced Nova Scotia Lox Served alongside of Egg Whites, Egg Yolks, Red Onion and Capers served with White Fish Salad, Fresh Bagel Chips and Cream Cheese

Spreadable Dips

Spinach Artichoke Dip with Asiago Bread, Baked Brie En Croute with Assorted Crackers, Hummus with Whole Wheat Pita Crisps

Vegetable Crudités

Fresh Cut Vegetables beautifully displayed and served with Garden Ranch and Sun-dried Tomato Blue Cheese Dressings

Buffet Salads

Waterford Garden Salad

Tender Baby Greens Topped with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots and Crispy Seasoned Croutons, served with Amaretto Balsamic Vinaigrette and Raspberry Vinaigrette

Baby Spinach Salad

Young Spinach Leaves tossed with Fresh Mushrooms and Tomatoes served with Warm Brandy Cranberry Dressing

Greek Salad

Radicchio and Romaine topped with Feta & Greek Olives, Giardiniera Roasted Red Pepper, Pepperoncini, Artichoke Hearts, Roma Tomatoes and Carrots served with Creamy Tzatziki Cucumber Dressings

Marinated Vegetable Salad

Boston Bibb and Radicchio topped with Roasted Red Peppers, Tomatoes, Baby Corn, Artichoke Hearts, Carrots Calamata Olives, Green Onions, Cucumbers, Mushrooms, Marinated in a Zesty Herb Vinaigrette

****Hearts of Romaine Caesar Salad***

Tender Romaine Lettuce served with Waterford's own Caesar Dressing and topped with Aged Parmesan Cheese and Crispy Seasoned Croutons

American Garden Salad

Young Romaine, Radicchio and Butter Lettuce served with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots Crispy Seasoned Croutons and served with Ranch and Italian Dressing

Oriental Salad

Tender Baby Greens topped with Snow Peas, Baby Corn, Bean Sprouts, Bamboo Shoots, Carrots, Peppers and Water Chestnuts then topped with Fried Rice Sticks and served with a Ginger Sesame Dressing

Buffet Entrees

Chicken Tomatillo

Grilled Chicken Breast with Roasted Tomatillos Citrus Sauce topped with Monterey Jack Cheese

Stuffed Autumn Chicken

Chicken Breast stuffed with Herbed Cream Cheese Placed on a Bed of Roasted Red Pepper Sauce

Chicken Teriyaki

Grilled Chicken Breast glazed in our own Mushroom Teriyaki Sauce, garnished with Grilled Pineapple

Virginia Chicken

Grilled Chicken Breast topped Stuffed with Smithfield Ham and One Year White Cheddar served with Apple Cider Cream Sauce

Chicken Piccata

Chicken Breast sautéed in our own Three-Cheese Batter and topped with a Lemon Caper Sauce

***Three Peppercorn Strip Loin**

Angus Choice New York Strip, carved at the buffet for your guests served with Horse-radish Cream Sauce and Whole Grain Mustard

Jumbo Chicken Kabob

Boneless Chicken Tenders mixed with Peppers and Onions Glazed with an Zesty Orange Sauce

Seco de Carne

A traditional Peruvian Beef dish, Braised in a Sweet Cilantro Sauce Braised

Smoked Beef Brisket

Hickory Smoked Brisket served with a Caramelized Onion Cranberry Glaze

Beef Braciolo

Tender slices of Beef rolled around a succulent Veal Stuffing and braised in a rich Mushroom Marsala Sauce

Atlantic Grilled Salmon

Flame Broiled Salmon Fillet on a bed of Sweet Basil Cream Sauce

Cilantro Salmon

Salmon Fillet topped with a Cilantro Breading and served with a Sweet Bourbon Sauce

***Beef Tenderloin Provencal (add \$5.00 per person)**

Garlic Herb Encrusted Filet Mignon carved at the buffet, served with a Rosemary Demi-Glace

Jumbo Beef Kabobs

Skewered Angus Beef Tips, with Peppers, Mushrooms, Onions and a Balsamic Red Pepper Reduction

Buffet Vegetables

Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)
Marinated Grilled Italian-Seasoned Vegetables
Spaghetti Squash topped with Brown Sugar
Virginia Style Green Beans with Roasted Almond Butter
Honey Glazed Carrots
Fresh Steamed Asparagus
Roma Tomato topped with Parmesan Cheese

Buffet Starches

Garlic Smashed Potatoes
Herb-Roasted New Potatoes
Idaho Baked Potato with Sour Cream and Scallions
Basmati Rice with Currants and Saffron
Wild Rice Blend with Mushrooms and Green Onions
Jasmine Rice
Penne Pasta with Garlic Herb Butter
Cinnamon Crusted Sweet Potato Casserole

Course Options

Have your Salad plated and Served (add \$1.00 per person)
Additional Vegetable or Starch (add \$2.00 per person)
Additional Buffet Entrée (add \$6.00 per person)

Desserts (Most Popular - Ask about other Dessert Options)

Carrot Cake
Chocolate Mousse
Chocolate Revenge Cake
New York Cheesecake with Fruit Sauce and Fresh Fruit Garnish
(Add \$5.00 per person)

Viennese Table (Add \$8.00 per person)

Beautifully Displayed Assorted Cakes, Pies, Fruit Tortes, Mini French Pastries and Éclairs

Bowl of Ice Cream or Sorbet (Add \$2.00 per person)

Hand dipped French Vanilla to accompany your cake Frozen Raspberry and Lemon Sorbet with Fresh Fruit

Ice Cream Sundae Bar (Add \$4.00 per person)

Your Choice of Three Flavors of our Gourmet Ice Cream, Accompanied by a Vast Array of Delicious Toppings, Including Crumbled Oreos, Peanuts, Chocolate Sauce, Butterscotch Sauce, Pineapple, Sprinkles and Whipped Cream

Emerald Reception Bar/ Beverage Plan

Add Wine Service During Dinner \$4.50 per person

Add Wine by the Bottle \$21 per bottle, serves 5

4 Hour Open Bar Consists of:

Beers: Corona, Heineken, Budweiser, Miller Lite, and St. Pauli (non-alc)

Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale

Wine: Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Canyon Road White Zinfandel, Siema Merlot, Siema Pinot Grigio, Marquis de La Tour Champagne

Add an additional hour of open bar \$6.00 per person

Add an additional half hour of open bar \$4.50 per person

For after dinner cordials, add \$6.00 per person

***Please note that our bartenders will ask anyone who looks 26 or younger for identification and will refuse service to anyone who is unable to present valid ID.*