

The Waterford Way.



Bar/Bat Mitzvah Sapphire Buffet Package

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



Bar/Bat Mitzvah - Sapphire Buffet 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 Ecrú Linens
Parquet Dance Floor
Free Parking
Coat Check
Riser for Head Table and/or Band*

*Four Hours Open Bar with premium brands – beer, wine & mixed drinks (Includes Cocktail Hour)
Champagne/Sparkling Cider Toast*

*Three Butler-passed Hors D'Oeuvres
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*

\$86.00 per person

Hors D'oeuvres

Display Station (Add \$4.50 per Person)

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

Butler Passed (Choose 3)

Warm

Potato Pancakes with Apple Sour Cream

Baked Spanakopita

Vegetarian Spring Rolls

Duck and Apricot Purse

Dill Cheese Puffs

Raspberry and Almond Brie in Phyllo

Chicken Skewers with Teriyaki

Mini Beef Wellingtons

Beef Empanadas

Cold

Chicken Salad in a Pastry Cup

Smoked Salmon Mousse with Puff Pastry

Wild Mushroom Bruschetta

Assorted Canapés

Belgium Endive with Stilton Bleu Cheese

Tomato Bruschetta

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, Peperoncini, 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 Entree

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

Asiago Chicken Roulade

Chicken Breast rolled with Asiago and Asparagus on a bed of Dijon Cream Sauce

Chicken Piccata

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

Atlantic Grilled Salmon

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

Apricot Chicken

Boneless Chicken Breast Grilled and served with a Curry Apricot Sauce

Vegetarian Lasagna

Pasta sheets layered with Vegetables and our own Three-Cheese Cream 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 Sweet Bourbon Sauce

Jumbo Beef Kabobs

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

Roasted Leg of Lamb (carving station)

Boneless Leg of Lamb Rubbed with Fresh Herbs, and served with a Mediterranean Olive Tapenade

***Three Peppercorn Strip Loin** (carving station)

Angus Choice New York Strip, served with Horseradish Cream Sauce and Whole Grain Mustard

***Beef Tenderloin Provencal** (carving station)

Garlic Herb Filet Mignon with a Rosemary Demi-Glace (add \$6.00 per person)

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

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

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

(Add \$8.00 per person)

Bowl of Ice Cream or Sorbet

Hand dipped French Vanilla to accompany your cake

Frozen Raspberry and Lemon Sorbet with Fresh Fruit

(Add \$2.00 per person)

Ice Cream Sundae Bar

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

(Add \$4.00 per person)

Sapphire Reception Bar/ Beverage Plan

To add Wine Service During Dinner \$4.50 per person

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

4 Hour Open Premium Bar includes:

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

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

Cocktails: Seagram's VO, Bacardi Rum, Tanqueray Gin, Skyy Vodka, Johnnie Walker Red, Jack Daniels, Jose Cuervo Tequila, Captain Morgan Spiced Rum

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.*