

OPEN HOUSE PARTY FOR SMALL GATHERINGS

For smaller parties of 10 or more consider our open holiday party Friday, December 11, 2009 from 7:00-12:00 am at all of our 4 locations.

\$60.00 per person plus 18% service and 6% tax with a minimum of 10 people.

Price includes:

- 5 hour open premium bar
 - Hors d'Oeuvres
 - Appetizer, salad
 - Sit-down dinner
 - Venetian Dessert Station with coffee/tea service.
- Call the location closest to you for reservations

CREATIVE THEME & ENTERTAINMENT OPTIONS

Let our professionals plan your event from start to finish. We can arrange entertainment of all kinds to suit your particular event.

CASINO NIGHT

- Black Jack
- Roulette
- Craps
- Professional Dealers

STUDIO 54 DISCO DANCE PARTY

- Disco Balls
- Lounge Furniture
- Specialty Lighting
- 70s Decor

VISITS WITH SANTA & HIS ELVES

- Sleigh
- Mrs. Clause
- North Pole Decor



For initial information on
any location please contact:

Holly Heslin (203) 261-0915 ext. 15
Email: hh@waterviewcatering.com

The Waterview

215 Roosevelt Drive
Monroe, CT 06468
(203) 261-0915

The Fox Hill Inn

257 Federal Road
Brookfield, CT 06804
(203) 775-0089

The Candlewood Inn

506 Candlewood Lake Road
Brookfield, CT 06804
(203) 775-4517

The Riverview

10 Winslow Place
Simsbury, CT 06089
(860) 651-5005

HOLIDAY 2009

THE HOLIDAYS ARE FAST APPROACHING...

Candlewood Inn

Riverview

Fox Hill Inn

Waterview

...LET OUR TRAINED PROFESSIONALS
HELP YOU PLAN YOUR COMPANY'S
HOLIDAY GATHERING AT ANY OF OUR LOCATIONS!

LUNCHEON MENUS

SILVER LEVEL - \$35.00 per person*

- *Salad Bar of Fresh Farmers Market with Three Dressings, Fresh Baked Focaccia and Artisan Bread, Mediterranean Couscous Salad, Marinated Plum Tomato and Bermuda Onion Salad, and Tri-Color Bow Tie Pasta Salad*
- *Rainbow Ravioli with Vodka Sauce, Sautéed Chicken Milanese, Sausage and Peppers, Asian Beef Stir Fry*
- *Ice Cream Sundae Bar, with Assorted Cookies and Brownies*

GOLD LEVEL - \$40.00 per person*

- *Welcoming ½ hour Cocktails to include: Cheese and Fruit Display, Vegetable Crudités with Dips, Eggnog and Hot Cider, Penne Pasta, Asian Vegetable Stir Fry, and Calamari Fra Diavolo*
- *Appetizer of Lobster Bisque with Crème Fraiche*
- *Waterview Garden Salad*
- *Choice of Entree:*
 - * *Baked Chicken Cordon Bleu with Wild Mushroom Sauce*
 - * *Baby Root Vegetable Ragout and Williams Potato*
 - * *Custom Pasta Dish*
- *Dessert of Black Forest Cake with Black Cherries and Crème Fraiche*

PLATINUM LEVEL - \$45.00 per person*

- *Welcoming ½ hour Cocktails to include: Shrimp Cocktail Display with Company Logo Ice Carving, Vegetable Crudités with Dips, International Cheese Display, Assorted Fresh Baked Focaccia Breads with Flavored Oils, Asian Chicken Stir Fry, Meatballs Parmesan, Calamari Fra Diavolo, Hot Cinnamon Cider and Eggnog*
- *Appetizer of Warm Jumbo Lump Crab Cakes with Rainbow Micro Greens and Grain Mustard Dressing*
- *Caesar Salad*
- *Choice of Entree:*
 - * *Beef Wellington with Duchess Potatoes and Bordelaise Sauce*
 - * *Stuffed Chicken Roulade*
 - * *Grilled Swordfish*
- *Dessert of Individual Opera Cake*

(levels include a 3-hour open premium bar)

COCKTAIL PARTY MENUS

SILVER LEVEL - \$35.00 per person*

- *Cheese and Cracker Display and Vegetable Crudités and Dips*
- *Butlered Hors d'Oeuvres to include: Bruschetta in Vol au Vent Cup, Assorted Mini Cone Display of Flavored Mousses, Assorted Focaccia Breads with Flavored Oils, Portobello Steak Fries with Yellow Pepper Mayo, Gourmet Macaroni and Cheese Bites, Pulled Filet Mignon Steak Sandwiches*
- *Stations to include: Tuscan Pasta, Turkey or Ham Carving and Asian*
- *Waterview Viennese Dessert Station*

GOLD LEVEL - \$40.00 per person*

- *Artisan Cheese Display with Assorted Toast Points, Assorted Cold Mousse Spreads with Crackers, Array of Fresh Vegetables and Spreads, Hot Cider with Cinnamon*
- *Butlered Hors d'Oeuvres to include: Franks in Puff Pastry, Walnut Crusted Sirloin Steak, New England Crab Cakes with Remoulade Sauce, Scallops in Wrapped Bacon with Vermont Maple Glaze, Tomato Bruschetta in Pastry Shell, Corn and Zucchini Pancake with Jalapeno Cream*
- *Stations to include: Quesadilla, Tri-Tip Sirloin Carving and Fajita Station*
- *Waterview Viennese Dessert Station*

PLATINUM LEVEL - \$45.00 per person*

- *Artisan Cheese and Cracker Display, Vegetable Crudités with Dips and Seasonal Fruit Display, with Calamari Fra Diavolo, Meatballs Parmesan and Mexican Roulade of Beef*
- *Butlered Hors d'Oeuvres to include: Shrimp Cocktail, Crab Cakes with Vegetable Slaw and Remoulade Sauce, White Truffle Potato Croquette, Lobster Bisque Bread Pudding, Artichoke and Spinach Wrapped in Phyllo, Chorizo Sausage Empanada, New Zealand Baby Lamb Chops*
- *Stations to include: Tuscan Pasta, Italian Antipasto, Create Your Own Burger, Filet Mignon Carving, and Sushi Station*
- *Waterview Viennese Dessert Station, International Coffee Station*

(levels include a 3-hour open premium bar)

DINNER MENUS

SILVER LEVEL - \$35.00 per person*

- *Artisan Cheese and Cracker Display, Vegetable Crudités with Assorted Dips*
- *Waterview Garden Salad with Gorgonzola Cheese Crumbles and Balsamic Vinaigrette Dressing*
- *Choice of Entrée:*
 - * *Chicken Piccata*
 - * *Eggplant Rollatini*
 - * *Pasta Primavera*
- *Dessert of Dark Chocolate Mousse with Fresh Raspberries and Crème Fraiche*

GOLD LEVEL - \$45.00 per person*

- *Cheese Display with Assorted Toast Points, Assorted Cold Mousse Spreads with Crackers, Array of Fresh Vegetables and Spreads, Assorted Waterview Pasta Salads*
- *Waterview Garden Salad with Gorgonzola Cheese Crumbles and Balsamic Vinaigrette Dressing*
- *Choice of Entrée:*
 - * *Stuffed Chicken Roulade*
 - * *Napoleon of Fresh Vegetables*
 - * *Stuffed Filet of Sole with Beurre Blanc Sauce*
- *Dessert of New York Style Cheesecake with Fresh Raspberry Coulis*

PLATINUM LEVEL - \$55.00 per person*

- *Welcoming ½ hour Cocktails to include: Shrimp Cocktail Display with Company Logo Ice Carving, Vegetable Crudités with Dips, International Cheese Display, Assorted Fresh Baked Focaccia Breads with Flavored Oils, Asian Chicken Stir Fry, Meatballs Parmesan, Calamari Fra Diavolo, Hot Cinnamon Cider and Eggnog*
- *Appetizer of Tri-Colored Cheese Ravioli a la Vodka Sauce*
- *Waterview Garden Salad with Gorgonzola Cheese Crumbles and Balsamic Vinaigrette Dressing*
- *Choice of Entrée:*
 - * *Grilled Filet Mignon with Twice-Baked Stuffed Potato*
 - * *Poached Salmon in a Champagne Beurre Blanc Sauce*
 - * *Chicken Wellington with Twice-Baked Stuffed Potato*
- *Dessert of Waterview Trio including New York Style Cheesecake, Chocolate-Covered Strawberry, and Raspberry Mousse in Dark Chocolate Cup*

(levels include a 4-hour open premium bar)

***Plus 18% service charge and 6% CT sales tax**