



Bridal Packages



WATCH HILL
CATERING

EXPERIENCE THE EXQUISITE

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Thank you for considering us to cater your big day!

Our team has over 100 years of exceptional customer service and innovative culinary talent and is sure to exceed your expectations!

Watch Hill Catering will guide you every step of the way, from your first consultation through the successful conclusion of your event.

We will assist you with menu choices, provide tastings and guide you through rental options. We are here to answer any questions you may have while planning and can provide recommendations for a wide variety of other services.

Allow our **EXPERIENCE** to create **EXQUISITE** memories.



Display Stations

Local Artisan Cheese Board

selection of local cheeses from the New England, house made preserves, honey comb, figs, fresh berries, crackers, mixed nuts

Vegetable Crudité

assorted fresh vegetables served with lemon hummus, ranch dressing, blue cheese dipping sauce

Mediterranean Bruschetta Display

marinated feta & roasted tomato, Kalamata olive hummus, eggplant caponata, Portobello and parmesan pesto, tomato and smoked mozzarella salad served with pita crisp, grilled crostini's

Mini Baked Brie Display

creamy brie cheese baked in flaky puff pastry served with fresh berries, fig compote, pear-bourbon jam, strawberry-fennel compote

Not your Movie Theater Popcorn Display

assorted flavors to include-truffle parmesan, duck and coach farms goat cheese, lobster and old bay, soupy and roasted garlic

New England Chowder Display

New England clam chowder and clam fritters
Spicy corn chowder and corn fritters
Rhode Island clam chowder and clam fritters



Pasta Station

to be served with:
focaccia, parmesan, red chili flake, aged balsamic and flavored oils

Spinach Tortellini

goat cheese cream sauce, caramelized onions

Penne Vodka

sundried tomatoes, pine nuts, capers

Baked Gnocchi

Narragansett Creamery ricotta cheese, oven roasted tomato sauce

Grilled Pizza Station

caramelized onions, bacon lardon, crème fraiche, Vermont Farmstead cheddar cheese

braised short rib, fig compote, great hill blue cheese, toasted pine nut, pickled red onion

herb ricotta cheese, roasted garlic, broccoli rabe, parmesan, roasted red pepper

Slider Station

House made Pastrami Rubeen

thousand Island dressing, Swiss cheese, sauerkraut

Local Grass-fed Beef Slider

tomato and bacon jam, charred romaine, great hill blue cheese

Jonah Crab Cake

apple & fennel coleslaw, tartar sauce, pickled red onion



Hot Passed Canapes

Pt. Judith Scallops

apple wood smoked bacon,
whole grain mustard-maple glaze

Mini Rubeen

pastrami, Thousand Island dressing, rye

Duck Confit

sweet potato cake, goat cheese, pear compote

Beef Satay

bleu cheese butter, roasted red pepper

Mini Pork Tacos

red cabbage slaw, cilantro mayo +\$2
served with margarita shooters +\$4



Ginger Beer Glazed Pork Belly

sweet potato,
pickled vegetable

Baked Camberet

pear, walnut,
phyllo cup



Marble Potato Skin

vodka crème Fraiche

Sausage Stuffed Mushrooms

parmesan

Truffle Mac and Cheese Croquette

braised short rib, oven roasted tomato,
micro basil

Grilled Coconut Shrimp

sweet chili glaze, toasted cashew crumble, chive
+\$2

Connecticut Hot Lobster Roll

buttered on a brioche roll
+\$4

Vegetable Spring Roll

orange marmalade, sweet chili

Risotto Aranchini

prosciutto, tomato jam, micro basil

Cold Passed Canapes

Smoked Cape Cod Mussels

cilantro vinaigrette, red pepper, lime

Beet Cured Salmon Gravlax

blini, chive, vodka sour crème Fraiche

Bleu Cheese Stuffed Fig

balsamic reduction

Salt Roasted Beet Cubes

red onion marmalade, horseradish,
local goat cheese

Local Ricotta Cheese

oven roasted tomatoes, grilled crostini,
basil, balsamic

Thai Fresh Roll

lobster, mango, napa cabbage,
Thai peanut sauce

Prosciutto Palma

grilled nectarine, local mozzarella

Garden Vegetable Gazpacho

marinated feta, cucumber,
pickled watermelon

Mini lobster roll

lemon, micro celery, brioche
+\$3

Tuna Tartar

yuzu, soy, scallion, avocado, sesame cone
+\$2

Beef Tartar

crostini, cornichon, dijon, shallot marmalade

Beef Carpaccio

arugula, roasted garlic aioli,
parmesan, bread stick



Salads

Chopped Kale Salad

roasted pears, pickled pears,
verano sheep's cheese, toasted pine nuts,
white balsamic vinaigrette

Spinach Salad

salt roasted beets, beet puree,
Brulee goat cheese, horseradish vinaigrette

Arugula Salad

shaved vegetables, fennel, tomatoes,
blood orange vinaigrette

Field Green Salad

tomatoes, cucumbers, roasted carrots,
white balsamic vinaigrette

Red Watercress and Frisee Salad

strawberries, great hill blue cheese, crispy speck,
balsamic, strawberry-shallot vinaigrette

Arugula Salad

shaved vegetables, fennel, tomatoes,
blood orange vinaigrette

Caesar Salad

chopped romaine, parmesan cheese,
croutons, Creamy Caesar dressing

Appetizers

Seared Pt. Judith Scallops

parsnip puree, smoked carrots,
crispy pork belly, maple-apple gastrique,

Seared Crab Cake

frisee salad, citrus supremes,
red pepper aioli, smoked corn puree

Rhode Island Mushroom Risotto

lemon, mascarpone, arugula,
parmesan, crispy leek

Caprese Salad

local burrata cheese, balsamic reduction,
micro basil and grilled crostini

Seafood Stew

confit potatoes, calamari, smoked littleneck clams,
chorizo sausage, shrimp and a spicy tomato broth



Pasta

Farfalle Pasta

tomatoes, basil pesto,
and parmesan cheese

Squash Ravioli

fontina cream sauce and walnuts

Penne ala Vodka

spinach and sundried tomatoes

Eggplant Rollotini

herb ricotta cheese, roasted red peppers,
spinach, oven roasted tomato sauce

Rigatoni Bolognese

oven roasted tomato sauce,
parmesan cheese

Cavatelli and Broccoli Rabe

prosciutto, roasted red peppers,
lemon, parmesan

Baked Gnocchi

roasted tomato sauce, parmesan,
mozzarella, & ricotta cheeses

Baked Ziti

roasted tomato sauce, parmesan,
mozzarella, & ricotta cheeses

Spinach Tortellini

goat cheese cream sauce,
caramelized onions

Braised Short Rib Ravioli

smoked carrots, parsnips,
Rhode Island mushrooms, beef jus
+\$2



Vegetables

Coffee Roasted Carrots
honey glaze

Vegetable Ratatouille
sautéed seasonal vegetables

Broccoli Rabe
roasted garlic, red chili

Sautéed Button Mushrooms & Onions

Green Beans
roasted in garlic & oil

Grilled Asparagus
+\$2

Mexican Street Corn off the Cob
chipotle mayo, cotija cheese, cilantro, lime

Crispy Brussel Sprouts
whole grain mustard & maple

Creamed Spinach



Potatoes

Roasted Garlic Mashed Potatoes

Red Bliss Blue Cheese Mashed Potatoes

Herb Roasted Potatoes
seasoned with sea salt

Candied Sweet Potatoes
with maple and goat cheese

Duchess Potatoes
blended with egg yolk, sour cream
Piped and baked

Rice

Citrus Rice Pilaf
zucchini and mushrooms

Wild Rice
cranberries, almonds & roasted carrots

Parmesan Polenta

Lemon Mascarpone Risotto
with roasted mushrooms
*plated dinners only

Entrees

Stuffed Chicken Breast

braised prosciutto, sundried tomatoes,
spinach, RI mushrooms,
lemon butter sauce

Seared Bone in Chicken Breast

lemon beurre blanc

Pork Duo

ancho chili rubbed pork tenderloin,
cider glazed pork belly pickled apple,
whole grain mustard jus

Seared Pork Tenderloin

brussels sprouts marmalade,
pork jus

Roasted Prime Rib

green peppercorn sauce
*carved on a buffet
+\$4

Seared Beef Tenderloin

sous vied & roasted,
Sliced on the bias

Roasted Steak Tip

caramelized mushrooms and onions
in a bordelaise sauce

Sesame Crusted Salmon

soy ginger glaze

Seafood Stuffed Sole

lemon butter sauce

Seared Swordfish

warm panzanella salad, asparagus,
house cured bacon dressing

Grilled Lobster Tail

warm drawn butter
+\$12

Quinoa Cakes

roasted squash, arugula salad, hummus,
harisa yogurt, piquillo pepper

Seared Pt. Judith Scallops

baby fennel, red pepper puree,
micro arugula, lemon
+\$4





WATCH HILL
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Bridal Packages

What does this include?

- Professional and friendly servers, bartenders and kitchen staff for the day of the event
- Event manager to assist with planning & execution of food and beverage service
- Dedicated server to assist the bridal party
- 5 hour event service
- An 8% Rhode Island sales tax will be added to the total. Gratuity is additional and up to you!

Need rentals?

We do not provide rentals ourselves but we are here to help put them together for you!

**All package pricing is subject to change depending on menu changes.*

Please feel free to reach out to us with questions

Coastal Package

\$85 per person

Package Includes:

Cocktail Hour

Choice of 2
Butler Passed Hot Canapés

Choice of 1
Butler Passed Cold Canapés

Choice of 1
Display Station

Buffet Dinner

Stationed Buffet to consist of the following:

Choice of 2 Salads

1 Potato/Rice

1 Vegetable

1 Pasta

Choice of 2:

Beef/Pork or Poultry Entrées

Served with bread and whipped butter

Coffee & Dessert

Coffee & Assorted Tea

Cutting and Serving of the cake

Sea Glass Package

\$100 per person

Package Includes:

Cocktail Hour

Choice of 3
Butler Passed Hot Canapés

Choice of 2
Butler Passed Cold Canapés

Choice of 2
Display Stations

Buffet Dinner

Stationed Buffet to consist of the following:

Choice of 3 Salads

1 Potato/Rice

1 Vegetable

2 Pasta

Choice of 2:

Beef/Pork, Poultry, or Seafood Entrées

Served with bread and whipped butter

Coffee & Dessert

Coffee & Assorted Tea
Cutting and Serving of the cake

Light House Package

\$110 per person

Your Specially Created Refreshment
Hand Passed as Guests Arrive

Cocktail Hour

Choice of 3
Butler Passed Hot Canapés

Choice of 3
Butler Passed Cold Canapés

Choice of 3
Display Stations

Plated Dinner

3 Course meal to consist
of the following:

Salad course

Appetizer/Pasta course

Entrée course choice of two:

Beef/Pork, Poultry or Seafood dish
Served with 1 vegetable and 1 starch

Bread and whipped butter

Coffee & Dessert

Coffee & Assorted Tea
Cutting and Serving of the cake

Desserts

\$5 additional

Apple Crisp

vanilla anglaise

Tiramisu

Seasonal Whoopie Pies

ask what flavors are available!

Parfaits: (choose 3)

Bourbon Chocolate Pecan

Nutella Cheese Cake

Citrus Pound Cake

limoncello, pistachio

Blueberry-Lemon Meringue

Strawberry-Rhubarb Mousse

lemon poundcake
and strawberry puree

Boston Cream Pie

vanilla pastry cream,
chocolate ganache

Milk Shake Shooter Station

\$10 per person

to include the following options

Chocolate chip cookies, vanilla ice cream, salted
caramel with a cookie dough rim

Funfetti cake, strawberry ice cream
with a funfetti frosting rim

Fudge brownie, peanut butter ice cream
with a Reese's Pieces rim

Waffle Station:

\$12 per person

to include the following options

Buttermilk fried chicken, chipotle butter,
ginger maple syrup, pickled radish

Bananas foster sauce, Nutella, candied walnuts,
topped with spiced whipped cream

Apple wood smoked bacon, strawberries,
peanut butter sauce, and goat cheese



Late Night Station Enhancements

Mac N Cheese Bar

\$16 per person

Truffle parmesan and roasted mushrooms
Braised short rib: spinach, crispy onions, blue cheese
BBQ pulled pork: bacon, scallion, broccoli
Lobster, fontina, pancetta

Hand Crafted Guacamole Station

\$12 per person

served with crispy corn tortilla & pita chips

toppings to include the following

Avocado	Tomato
Red onion	Cilantro
Lime	Jalapeno
Mango	Watermelon
Radish	Cotija cheese
Black beans	Scallions
Grilled sweet corn	

Smoked Chicken Wing Station

\$18 per person

house smoked chicken wings served with
crisp celery, carrot sticks, blue cheese & ranch dressing,

sauces to include

Buffalo	Sweet chili
Root beer BBQ	Apricot glaze
Jerk	Chipotle maple
Parmesan & Roasted Garlic	

Taco Station

\$19 per person

Build your own taco station
to include the following proteins

Tex-mex Spiced Chicken
Carne Asada Beef
Crispy Pork Carnitas

toppings to include the following

Lettuce	Tomato
Jalapenos	Lime
Red onion	Dirty rice
Scallions	Guacamole
Pico de gallo	Salsa verde
Pickled radish	Black bean salad
Chipotle sour cream	Chimichurri sauce
Micro cilantro	Cilantro-lime coleslaw
Cotija cheese	Cheddar cheese

served with flour tortilla wraps and corn tortilla chips



Bar Packages

We can provide full bar service, beer and wine service or provide just a bartender for your occasion. All of our bartenders are Alcohol Awareness certified, which means they have taken and passed Rhode Island approved alcohol awareness training programs.

Open Bar Packages

This option allows you to pay one price per person for the whole event. This option allows you to know exactly how much your bar bill will be before the event takes place. All open bar packages include crystal cut disposables, garnishes, ice, bar equipment, fruit, cocktail napkins, bar set up and 1 bartender for every 75 guests. Prices range from \$15 - \$34 per person

Consumption Option

This option is usually the most economical. With this option you purchase only what is ordered by your guests. You agree to purchase any open case of beer and any bottle of wine that is open at the end of the event. (This alcohol needs to be retained by Watch Hill catering, pursuant to RI law, and can be arranged to be picked up by you at our location or delivered to you at a later date for an additional fee). Choosing this option means we will tally up what your guests drink through the evening and total it at the end.

Cash Bar Option

All drinks are served and charged upon request of the guests. Client is responsible for choosing 4 beers, 2 red wines, 2 white wines and only the silver selection of liquor is brought. Client is also responsible for paying the bar set up fees for the guests

Provide Your Own Alcohol

This option allows you to purchase and provide your own alcohol for the event. When purchasing this option you must purchase liquor liability insurance for \$150. At the conclusion of this event Watch Hill Catering must retain all alcohol, pursuant to Rhode Island Law. This will be brought to our commissary and we can schedule a time for you to pick it up or we can deliver it to you for a fee.

