



**WATCH HILL**  
— CATERING —

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[Watchhillcatering.com](http://Watchhillcatering.com)

# Watch Hill Catering Stations and Displays

*(price is exclusive of tax and service fees)*

## **New England Raw Bar**

*\$38 per person*

Narragansett bay clams, local oysters, gulf shrimp, tequila sunrise cocktail sauce, traditional cocktail sauce, lemon wedges, horseradish, champagne mignonette-  
(4 pieces of each item)

## **Local Artisan Cheese Board**

*\$14 per person*

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

## **Antipasto and Charcuterie Display**

*\$19 per person*

assortment of soppressata, coppa, prosciutto, marinated olives, sliced melon, roasted red peppers, olive tapenade, aged provolone, marinated mozzarella, aged balsamic and olive oil, grilled crostini's

## **Mediterranean Brushcetta Display**

*\$14 per person*

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**

*\$12 per person*

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**

*\$10 per person*

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

## **New England Chowder Display**

*\$14 per person*

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

## **Slider Station**

*\$20 per person*

house made pastrami rubeen, thousand island dressing, swiss cheese, sauerkraut  
Jonah crab cake-apple & fennel coleslaw, tartar sauce, pickled red onion

local grassfed beef slider- tomato and bacon jam, charred romaine, great hill blue cheese hand cut French fries and sweet potato fries served with chipotle ketchup, sweet chili ketchup, foie gras mayo, truffle aioli and Vermont cheddar mornay, malt vinegar aioli

## **Southern Comfort Mason Jar Display**

*\$22 per person*

smoked pastrami, braised cabbage, carrot, roasted garlic mashed potato

root beer bbq pulled pork, country coleslaw, jalapeño corn bread

seafood gumbo, dirty rice, fried okra

pulled chicken and waffles, golden raisins, maple

## **Pasta Station**

*\$18 per person*

To be served with Italian baked breads, focaccia, Parmesan, red chili flake, aged balsamic and flavored oils

Braised short rib ravioli, smoked carrots, parsnips, Rhode Island mushrooms, beef jus

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 Flat Bread Station**

*\$20 per person*

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 prosciutto, smoked mozzarella, grilled stone fruit, basil pesto

## Watch Hill Catering Passed Canapés

*(price is exclusive of tax and service fees)*

### Cold

mini lobster roll, lemon, micro celery,  
brioche- *\$4.50 per person*

beef carpaccio, arugula, roasted garlic  
aioli, parmesan- *\$4 per person*

smoked Cape Cod mussel, cilantro  
vinaigrette, red pepper, lime- *\$3 per person*

beet cured salmon gravlax, blini, chive, vodka  
sour crème fraiche- *\$3.50 per person*

blue cheese stuffed fig, balsamic reduction-  
*\$3 per person*

salt roasted beet cube, red onion marmalade,  
horseradish, local goat cheese- *\$3 per person*

tuna tartar, yuzu, soy, scallion, avocado,  
sesame cone- *\$4.50 per person*

beef tartar, crostini, cornichon, dijon, shallot  
marmalade- *\$4 per person*

scallop crudo, kalamata olive crumb, caper,  
fennel- *\$4.50 per person*

local burrata cheese, oven roasted tomatoes,  
grilled crostini, basil, balsamic- *\$4 per person*

thai fresh roll, lobster, mango, napa cabbage,  
thai peanut sauce- *\$4.50 per person*

prosciutto palma, grilled nectarine, local  
mozzarella- *\$3.5 per person*

garden vegetable gazpacho, marinated feta,  
cucumber, pickled watermelon- *\$3 per person*

### Hot

seared Jonah crab cake, piquillo pepper aioli,  
charred corn relish- *\$4.50 per person*

Pt Judith scallops, apple wood smoked bacon,  
whole grain mustard-maple glaze- *\$4.50 per  
person*

potato leek soup, smoked matunuck oyster,  
caviar- *\$4.50 per person*

mini rueben, pastrami, thousand island  
dressing, rye- *\$3.50 per person*

mini grilled cheese, Narragansett Creamery  
Atwells gold cheese, goat cheese,  
strawberry-balsamic jam- *\$3.50 per person*

grilled coconut shrimp, sweet chili glaze,  
toasted cashew crumble, chive- *\$4.5 per person*

risotto aranchini, prosciutto, tomato jam,  
micro basil- *\$3 per person*

duck confit, sweet potato cake, goat cheese,  
pear compote- *\$4 per person*

beef satay, blue cheese butter, roasted red  
pepper- *\$3.50 per person*

vegetable spring roll, orange marmalade,  
sweet chili- *\$3 per person*

Connecticut hot lobster roll, brioche-  
*\$4.50 per person*

truffle mac and cheese croquette, braised short  
rib, oven roasted tomato, micro basil-  
*\$4 per person*

baked camberet, pear, walnut, phyllo cup-  
*\$4 per person*

marble potato skin, vodka crème fraiche,  
caviar- *\$3.5 per person*

ginger beer glazed pork belly, sweet potato,  
pickled vegetable- *\$4 per person*

# Watch Hill Catering Backyard BBQ Buffet

*\$48 per person (price is exclusive of tax and service fees)*

jalapeño corn bread

old fashioned potato salad, egg, dijon

fusilli pasta salad, kalamata olives, tomato, feta, basil vinaigrette

red cabbage coleslaw, sesame, sweet chili, cilantro, honey

## **hot buffet to include**

root beer bbq spare ribs

smoked beef brisket

grilled Italian sausage, caramelized peppers

4 cheese mac n cheese, cracker crumb

warm German potato salad, caramelized  
onions, whole grain mustard, sherry vinegar

grilled corn on the cob, cilantro lime butter

seasonal vegetable ratatouille

## **desserts**

roasted peach cobbler

key lime tartlets

bourbon chocolate pecan pie

# Watch Hill Catering Gourmet Italian Buffet

*\$56 per person (price is exclusive of tax and service fees)*

display of fresh baked breads with whipped butter, aged balsamic, assorted olive oils  
tortellini pasta salad, roasted tomatoes, kalamata olives, soupy, basil pesto vinaigrette  
herb focaccia panzanella salad, capers, basil, artichokes, lemon, extra virgin olive oil  
caprese salad, arugula, burrata cheese, heirloom tomatoes, fig balsamic reduction

## **antipasto display to include the following**

marinated olives, citrus braised fennel  
roasted portabello mushrooms  
roasted peppers, garlic, herbs  
sliced soppressata and coppa

## **hot buffet to include**

steak pizzaiola, oven roasted tomato sauce  
prosciutto wrapped Chatham cod, fennel, citrus buerre blanc  
baked gnocchi, mozzarella cheese, ricotta cheese, basil, vodka sauce  
rosemary roasted potatoes  
chicken picatta, capers, sundried tomatoes  
broccoli rabe, roasted garlic, red chili

## **desserts**

tiramisu  
hazelnut cheesecake, nutella  
citrus pound cake, limoncello, pistachio

# Watch Hill Catering New England Clambake Buffet

*\$64 per person (price is exclusive of tax and service fees)*

jalapeño corn bread

old fashioned potato salad, egg, dijon

field green salad, shaved root vegetables, tomatoes, white balsamic vinaigrette

cucumber, red onion, watermelon salad, Narragansett creamery feta cheese

new England clam chowder, oyster crackers

smoked corn chowder, oyster crackers

## **hot buffet to include**

Pt Judith lobsters, butter

seafood stew, chorizo, clams, mussels, local white fish, tomato broth

smoked spare ribs, root beer bbq sauce

cilantro lime grilled corn on the cob

Boston baked beans, pork belly

steamed red bliss potatoes, butter, herbs

4 cheese mac n cheese, cracker crumb

## **desserts**

apple crisp, vanilla anglaise

boston cream pie, vanilla pastry cream, chocolate ganache

grilled watermelon skewers, mint simple syrup

## Watch Hill Catering Breakfast Buffet

*\$32 per person (price is exclusive of tax and service fees)*

served with fresh squeezed orange, grapefruit, and apple juice. freshly brewed coffee and tea

fresh baked croissants, chocolate croissants, assorted fruit danish

### **display of individual breakfast items**

bircher muesli, apple, banana

Greek yogurt, berries, house made granola

fruit salad, poppy seed dressing

hot buffet to include

scrambled eggs

applewood smoked bacon and maple sausage

potato hash brown cakes

nutella and ricotta stuffed french toast,

bananas foster sauce

## Watch Hill Catering Brunch Buffet

*\$56 per person (price is exclusive of tax and service fees)*

*to include everything from breakfast buffet*

display of individual salads

faro salad, fig, honey poached cranberries, white balsamic vinaigrette

spinach salad, pears, candied walnuts, great hill blue cheese, sherry shallot vinaigrette

roasted cauliflower salad, vinegar peppers, toasted almonds, curry yogurt dressing

### **hot buffet to include**

braised short rib, mushroom, oven roasted tomato sauce, parmesan

grilled salmon, fennel, pistachio, lemon

haricot vert, toasted almond, shallots

oven roasted potatoes

### **dessert display**

mixed berry cheesecake

chocolate mousse, salted caramel

# Watch Hill Catering Plated Dinner Options

## Plated 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, hazelnut brittle, brule goat cheese, horseradish vinaigrette
- caprese salad, local burrata cheese, heirloom tomatoes, balsamic reduction, micro basil, grilled costini
- 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

## Soups

- roasted butternut squash and apple soup, cocoa crème fraiche
  - lobster and corn chowder
  - tomato bisque and fontina grilled cheese
  - vermont farmstead cheddar ale soup
  - new england clam chowder, oyster crackers

## Appetizers

- rhode island mushroom risotto, lemon, mascarpone, arugula, parmesan, crispy leek
- seared point judith scallops, parsnip puree, smoked carrots, crispy pork belly, maple-apple gastrique, "bacon powder"
  - seared crab cake, frisee salad, citrus supremes, red pepper aioli, smoked corn puree

## Plated Dinners

- pear and maple lauered duck breast, duck rillete, sweet potato gratin, parsnip puree +\$4
- stuffed chicken breast, braised prosciutto, sundried tomatoes, spinach, parmesan polenta, ri mushrooms, lemon butter sauce
  - "smoked chicken pot pie", confit potatoes, carrot puree, celery bark, pea greens, flaky puff pastry
  - pork duo, ancho chili rubbed pork tenderloin, cider glazed pork belly, potato puree, brussels sprouts, pickled apple, whole grain mustard jus
  - seared pork tenderloin, sweet potato, brussels sprouts marmalade, butternut squash puree, pork jus
- roasted prime rib, great hill blue cheese mashed potatoes, thumbelina carrots, braised mustard greens, green peppercorn sauce
  - seared beef tenderloin, short rib spring roll, crispy fried rice, mango chutney, braised napa cabbage +\$4
  - seared pt judith scallops, sweet corn risotto, baby fennel, red pepper puree, micro arugula, lemon \$+4
    - seared swordfish, warm panzanella salad, asparagus, house cured bacon dressing
    - quinoa cakes, roasted squash, arugula salad, hummus, harisa yogurt, piquillo pepper
  - roasted lobster tail, tarragon pain perdu, lobster salad, vanilla parsnip puree, crispy carnaroli rice, micro green salad +\$6

- **2 Course Menu-\$44 per person**
- **3 Course Menu-\$56 per person**
- **4 Course Menu-\$68 per person**  
(price is exclusive of tax and service fees)