



WATCH HILL
CATERING
EXPERIENCE THE EXQUISITE

*When the occasion calls for
something special, call us.*



155 Atlantic Avenue
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Catering Packages 2020

Thank you for considering us to
cater your next event!

Our team has over 100 years of
exceptional customer service,
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 obsess over details
so you don't have to.

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!





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Let's Start with Numbers



STEVE DEPINO

We know that pricing can be a big factor in planning your event which is why we like to be upfront. There are no hidden fees in our services!

Pricing is subject to change depending on the menu you choose.

So what does pricing include?

- professional and friendly servers, bartenders and kitchen staff for the day of your event who are responsible for complete set up and break down
 - *parties under 100 guests will have an additional \$100 per server charge (maximum 6 staff)
 - china, flat ware and water goblets up to 150
 - day of event coordinator
 - an 8% Rhode Island sales tax will be added to the final bill.
- Gratuities are always left up to you!

Plated Dinner Options

2 course menu —\$65 per person

3 course menu—\$80 per person

Cocktail Stations

4 passed canapes and 2 station displays—\$60 per person

Need Rentals? While we do not provide rentals ourselves, we do provide rental quotes and handle all coordination!

Event Elixirs



STEVE DEPINO



LOVE, SUNDAY



KRISTA SMITH



Bar packages range from \$16—\$34

We offer the following options:

- Open Bar (beer, wine and liquor)
 - Cash Bar
 - Consumption
 - Bring your Own
- Specialty Cocktails

Watch Hill Catering works exclusively with The Mobile Pub to offer great packages for your Rhode Island & Connecticut event with the help of specialty designed caravans

"Our fleet of caravans blend vintage sophistication and whimsical charm into a one of a kind gathering spot. Our custom designed mobile bar features draught beer systems, hand crafted awning windows, stainless steel sinks and a flat screen TV for your viewing preference." TMP



Buffet Options

**price is inclusive of set up & break down, service & kitchen personnel, china, flatware and water gob-*

**20 guest minimum*



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Lunch

\$45 per person

bread and whipped butter

Caesar Salad

chopped romaine, parmesan cheese, croutons, creamy Cesar dressing

Seasonal Vegetables

sautéed in olive oil

Herb Roasted Potatoes

sea salt and pepper

Penne ala Vodka

pink cream sauce, parmesan

Chicken Marsala

mushrooms in a marsala wine sauce

Dinner

\$65 per person

bread and whipped butter

Arugula Salad

shaved vegetables, tomatoes, white balsamic vinaigrette

Green Beans

roasted in garlic & oil

Roasted Garlic Mashed Potatoes

Rigatoni Bolognese

oven roasted tomato sauce, parmesan cheese

Choose 2:

Stuffed Chicken Breast

braised prosciutto, sundried tomatoes, spinach, lemon butter sauce

Sesame Crusted Salmon

soy ginger glaze

Roasted Steak Tips

caramelized onions, bordelaise sauce

Add On

Coffee Service +\$3

regular, decaf, creamers, sugar, sweeteners

**ask your sales representative for additional pricing on menu items*

STEVE DEPINO



New England Clambake

\$90 per person



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**price is inclusive of set up & break down, service & kitchen personnel, china, flatware and water goblets for parties up to 150*

Starters

Clam Chowder Shooters
clam cakes

Dinner Buffet

Watermelon Salad
cucumber, red onion, feta cheese

Old Fashioned Potato Salad
egg, Dijon

Jalapeno Corn Bread

Pt. Judith Lobsters
warm drawn butter

Smoked Spare Ribs
root beer BBQ sauce

Corn on the Cob
lime butter

Red Bliss Potatoes
butter and herbs

4 Cheese Mac N Cheese
Ritz cracker crumb topping

Coffee & Dessert

Apple Crisp
vanilla anglaise
regular, decaf, creamer, sugar, sweeteners

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Fiesta

\$75 per person



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Cocktail Hour

Passed Canapes

Lime Shrimp

roasted tomatillo sauce

Chicken Empanada

mole sauce, mango relish

Pigs in a Blanket

guajillo chili crema

Dinner Salad Station

Grilled Vegetable Display

zucchini, yellow squash, red onion
assorted bell peppers, eggplant

Jicama & Arugula Salad

local apples, red onions, tomato, avocado

Build your own Taco

**served with flour tortillas and corn tortilla chips*

Proteins

smoked pork belly, flaked haddock
tex-mex spiced chicken

Sauces

pico de gallo, salsa verde,
guajillo chili sauce, guacamole,
chipotle sour cream

Toppings

onions, cilantro, queso fresco, cheddar,
jalapenos, grilled lime,
black beans, lettuce, tomato

Dirty Rice

Add On

Mini Strawberry Margarita Shooters +\$5 per person
served in mini tequila jars

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Showers

\$65 per person



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Buffet

Fresh Baked Croissants

original, chocolate

Fresh Fruit Salad

Spinach Salad

pears, candied walnuts, Great Hill bleu cheese

Orzo Pasta Salad

cauliflower, vinegar peppers,
toasted almonds, curry yogurt dressing

Scrambled Eggs

Applewood Smoked Bacon

Potato Hash Brown Cakes

Haricot Vert

toasted almond, shallots

Nutella French Toast

stuffed with ricotta and topped with
banana fosters sauce

Grilled Salmon

fennel, lemon

Coffee & Dessert

regular, decaf, sugar, creamer, sweeteners

Chocolate Mousse

salted caramel

Juice Bar

fresh Squeeze Orange Juice
Fresh Squeezed Grapefruit Juice

Add On

Mimosa Bar +\$10 per person

prosecco, peach juice, white cranberry, orange
strawberries, oranges, peaches, berries

Bloody Bar +\$10 per person

Nantucket Natural Original Bloody Mary mix
olives, celery, lemon, limes, jalapenos,
Tobasco, peppered salt rim
Tito's Vodka, Sauza Tequila

**ask your sales representative for additional pricing on menu items*

Passed Canapes - Cold



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JACKIE TURNER



KRISTA SMITH



Tuna Tartar

yuzu, soy, scallion, avocado, sesame cone

Beef Tartar

crostini, cornichon, Dijon, shallot marmalade

Scallop Crudo

Kalamata olive crumb, caper, fennel

Local Ricotta Cheese

oven roasted tomatoes, grilled crostini, basil, balsamic

Thai Fresh Roll

lobster, mango, Napa cabbage, Thai peanut sauce

Prosciutto Palma

grilled stone fruit, local mozzarella

Garden Vegetable Gazpacho

marinated feta, cucumber, pickled watermelon

Pear Sphere

local bleu cheese, port reduction, pistachio granola

Mini Lobster Roll

lemon, micro celery, brioche

Beef Lollipop

arugula, roasted garlic aioli, parmesan

Smoked Cape Cod Mussel

cilantro vinaigrette, red pepper, lime

Bleu Cheese Stuffed Fig

balsamic reduction

Deviled Egg Cone

egg, house cured bacon, chive

Yogurt Panna Cotta

beet gelée, lemon, pistachio crumb, horseradish

Country Pate

pickled mustard seeds, frisee,
red onion marmalade

Mini Parmesan Cup

stuffed with tomato, feta, basil oil, tapenade

Citrus Crab Salad

cucumber, pickled red onion, lemon gel, chive

Mini Antipasto Sub

pickled veggies, cured meats, provolone

Zucchini Roulade

vegetable hummus, cucumber, carrot, sprouts

Chilled Melon Cube

cucumber, feta spread, mint

Mini Tuna Niçoise Salad

deviled egg, confit potato,
Kalamata olive crumb, pickled green beans

**ask your sales representative for additional pricing on menu items*

Passed Canapes - Hot



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Duck Confit

sweet potato cake, goat cheese, pear compote

Beef Satay

bleu cheese, roasted red pepper

Vegetable Spring Roll

orange marmalade, sweet chili

Clam Chowder Shooters

clam fritter

Fried Oyster Po' Boy

pickled vegetables, tomato,
brioche crumb, spicy aioli

Mini Hot Lobster Roll

toasted bread, warm butter

Seared Jonah Crab Cake

piquillo pepper aioli, charred corn relish

Fish Taco

crispy haddock, cilantro aioli,
red cabbage coleslaw

Tempura Fried Hibiscus Flower

stuffed with goat cheese and Jonah crab

Buffalo Chicken Mac N Cheese Balls

Stuffed Mushrooms

parmesan, sausage

Maple Glazed Pulled Pork Taco

apple fennel slaw, pickled mustard seed
served with mini margarita shooters

Mini Meatloaf Slider

french onion dip, red onion jam, broccolini

Sweet Potato Skin

goat cheese, pecans, scallions

Beef Skewers

pineapple-ginger soy glaze

Seared Jonah Crab Cake

piquillo pepper aioli, charred corn relish

Pt. Judith Scallops

apple wood smoked bacon,
whole grain mustard-maple glaze

Mini Reuben

pastrami, thousand island dressing,
Swiss, sauerkraut, rye

Mini Grilled Cheese

Narragansett Creamery Atwells gold cheese,
goat cheese, strawberry-balsamic jam

Coconut Shrimp

sweet chili glaze, toasted cashew crumble, chive

Risotto Arancini

prosciutto, tomato jam, micro basil

**ask your sales representative for additional pricing on menu items*

Stations



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Local Artisan Cheese Board

selection of cheeses, honeycomb,
house made preserves, figs,
fresh berries, crackers, mixed nuts

Vegetable Crudité

assorted fresh vegetables, lemon hummus,
ranch dressing, bleu cheese dipping sauce

Mediterranean Bruschetta Display

marinated feta & roasted tomato,
Kalamata olive hummus, eggplant caponata,
Portobello and parmesan pesto, pita chips, crostini

Mini Baked Brie

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

Antipasto & Charcuterie

assortment of cured meats, marinated olives,
roasted red peppers, olive tapenade, aged provolone,
marinated mozzarella, aged balsamic and olive oil, crostini

New England Raw Bar

Narragansett Bay clams, local oysters, gulf shrimp,
cocktail sauce, lemon wedges, horseradish,
champagne mignonette

Smoked Chicken Wing Station

house smoked chicken wings served with crispy celery,
carrot sticks, bleu cheese and ranch dressing

saucés:

buffalo, sweet chili, root beer BBQ, jerk, Thai BBQ

Grilled Pizza Station

Caramelized Onions & Bacon Lardon

crème fraiche, Vermont farmstead cheddar cheese

Braised Short Rib

fig compote, Great Hill bleu cheese,
red onion, arugula

Two Cheese & Vegetable

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

Mini Slider Station

House Made Reuben

pastrami, thousand island dressing, Swiss,
rye, sauerkraut

Jonah Crab Cake

apple & fennel coleslaw, tartar sauce,
pickled red onion

Local Grass-Fed Beef Slider

tomato & bacon jam, romaine, Great Hill bleu cheese

Pasta Station

**add a chef attendant for \$100*

*served with Italian baked breads, parmesan,
red chili flakes, aged balsamic and oil*

Spinach Tortellini

goat cheese cream sauce, caramelized onions

Penne Vodka

sundried tomatoes, spinach

Baked Gnocchi

Narragansett Creamery ricotta cheese,
roasted tomato sauce

Stations



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STEVE DEPINO



Mashed Potato Bar

Garlic Mashed Potato & Sweet Potato Mashed

Proteins

house cured bacon, BBQ pork

Toppings

scallions, crispy onions, cheesy broccoli,
jalapenos, goat cheese, bleu cheese,
cheddar, toasted pecans, maple mustard

Mac N Cheese Bar

Proteins

braised short rib, buffalo chicken,
BBQ pulled pork, house cured bacon

Cheese & Veggies

bleu cheese, cheddar cheese, fried onions,
roasted broccoli, mushrooms, asparagus,
jalapenos, roasted tomatoes

Poke Bowl Bar

Base

white rice, quinoa, salad greens

Protein

raw tuna, raw salmon, shrimp, cooked salmon

Sauces

Ponzu, sriracha aioli, wasabi aioli, soy sauce

Veggies

avocado, sprouts, edamame, cucumber, radish,
scallions, mango, pickled ginger, sesame seeds,
pickled red onion, ginger

Taco Bar

Proteins

tex-mex spiced chicken, pork carnitas

Toppings

lettuce, tomato, jalapenos, lime, red onion, guacamole,
pico de gallo, salsa verde, black beans, chipotle sour cream,
chimichurri sauce, cilantro, queso fresco, cheddar
served with flour tortillas, corn tortilla chips and dirty rice

Asian Bowl Station

Korean Skirt Steak

fried ramen noodles, scallions, Napa cabbage,
lemongrass soy reduction

Ginger Glazed Salmon

Chinese black rice, baby bok choy, Asian coleslaw

Pork Belly Ramen

spicy pork broth, cucumber kimchi,
soft boiled egg, bean sprouts

Greek Station

Chopped Greek Salad

feta cheese, Kalamata olives, pepperoncini's, cucumbers,
tomatoes, smoked red onion & oregano vinaigrette

Spinach Spanakopita

cucumber yogurt

Rosemary & Mustard Crusted Lamb Lollipop

Mini Beef Gyro

tomatoes, red onions, French fries, tzatziki, banana peppers

Paella 3 Ways Station (choice of 2)

**served in traditional paella pans with a chef attendant*

Spanish Seafood Paella

calamari, mussels, clams, shrimp, chorizo

Spanish Meat Paella

chorizo, braised short rib, roasted chicken, smoked pork

Spanish Vegetable Paella

roasted mushrooms, zucchini, yellow squash,
cauliflower, eggplant, haricot verts

**ask your sales representative for additional pricing on menu items*

Salads



CHARLOTTE JULIENNE



Chopped Kale Salad

roasted pears, goat cheese,
candied walnuts, white balsamic vinaigrette

Spinach Salad

salt roast beets, beet puree, goat cheese,
horseradish vinaigrette

Arugula Salad

shaved vegetables, fennel, tomato,
citrus vinaigrette

Field Green Salad

tomatoes, cucumbers, roasted carrots,
white balsamic vinaigrette

Red Watercress & Frisee Salad

strawberries, Great Hill bleu cheese,
crispy speck, balsamic, strawberry-shallot vinaigrette

Caesar Salad

chopped romaine, parmesan cheese,
croutons, Caesar dressing

Caprese Salad

local burrata cheese, balsamic reduction, micro basil

Vegetable Harvest Salad

red beet purée, "mushroom dirt",
heirloom carrots & tomatoes, Meyer lemon goat cheese,
radishes, baby fennel, baby greens

Soup & Appetizers



Rhode Island Mushroom Risotto

lemon, mascarpone, arugula,
parmesan, crispy leak

Pt. Judith Scallops & Bacon

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

Seared Crab Cakes

frisee salad, citrus supreme,
red pepper aioli, smoked corn purée

Eggplant Rollatini

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

New England Clam Chowder

Roasted Butternut Squash & Apple Soup

cocoa crème fraîche

Tomato Bisque

fontina grilled cheese

Lobster & Corn Chowder

Vermont Farmstead Cheddar Ale Soup



**ask your sales representative for additional pricing on menu items*

Pasta



Farfalle Pasta

tomatoes, basil pesto, parmesan cheese

Butternut Squash Ravioli

ricotta cheese, sage brown butter

Penne alla Vodka

sundried tomatoes, spinach

Rigatoni Bolognese

slow cooked beef & pork, parmesan, cream

Cavatelli & Broccoli Rabe

prosciutto, roasted red peppers, lemon, parmesan

Baked Gnocchi

roasted tomato sauce, parmesan,
mozzarella, ricotta cheese

Spinach Tortellini

goat cheese cream sauce, caramelized onions

Braised Short Rib Ravioli

smoked carrots, parsnips,
Rhode Island mushrooms, beef jus

Starch & Veg



Coffee Roasted Carrots

honey glaze

Vegetable Ratatouille

sautéed seasonal vegetables
simmered in tomato sauce

Broccoli Rabe

roasted garlic, red chili

Green Beans

roasted in garlic & oil

Mexican Street Corn off the Cob

chipotle mayo, queso fresco,
cilantro, lime

Creamed Spinach

Crispy Brussel Sprouts

whole grain mustard & maple

Sautéed Mushrooms & Onions

Roasted Garlic Mashed Potatoes

Herb Roasted Potatoes

seasoned with sea salt & parmesan

Candied Sweet Potatoes

maple and goat cheese

Duchess Potatoes

blended with egg yolk & sour cream,
pipped and baked

Citrus Rice Pilaf

zucchini & mushrooms

Wild Rice

cranberries, almonds & roasted carrots

Parmesan Polenta

Lemon Mascarpone Risotto

roasted mushrooms
*plated dinners only



**ask your sales representative for additional pricing on menu items*

Entrees



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Chicken

Stuffed Chicken Breast

braised prosciutto, sundried tomatoes, spinach,
parmesan polenta, lemon butter sauce

Herb Roasted Chicken

potato purée, spaghetti squash, Medjool dates,
roasted mushrooms, chicken jus

Apple Cornbread Stuffed Chicken

parsnip purée, sweet potato cake, bordelaise

Pork

Pork Duo

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

Seared Pork Tenderloin

sweet potato, brussels sprout marmalade,
butternut squash purée, pork jus

Cider Glazed Pork Belly

sweet potato cake, parsnip puree,
apple mustard, pork jus, spaghetti squash

Duck

Pear & Maple Lacquered Duck Breast

duck rillettes, sweet potato gratin, parsnip purée

Beef

Roasted Prime Rib

Great Hill bleu cheese mashed potatoes,
thumbelina carrots, braised mustard greens,
green peppercorn sauce
**carved on a buffet*

Roasted Steak Tip

caramelized mushrooms & onions,
bordelaise sauce

Seared Beef Tenderloin

short rib spring roll, crispy fried rice,
mango chutney, braised Napa cabbage

Seafood

Sesame Crusted Salmon

Chinese black rice, red cabbage slaw,
soy ginger glaze

Seafood Stuffed Sole

mashed potatoes, seasonal vegetable,
lemon beurre blanc

Seared Swordfish

warm panzanella salad, asparagus,
house cured bacon dressing

Butter Poached Lobster

polenta, roasted tomatoes, Cipollini onions

Seared Pt. Judith Scallops

sweet corn risotto, baby fennel,
red pepper purée, micro arugula, lemon

**ask your sales representative for additional pricing on menu items*

Dessert



Apple Crisp

vanilla anglaise

Tiramisu

mascarpone, cocoa, espresso

Seasonal Whoopie Pies

Parfait (choose 3)

citrus pound cake, blueberry lemon meringue,
boston cream pie, strawberry rhubarb mousse,

Ben & Jerry's Ice Cream Cart

be the talk of your guests when you serve individual Ben & Jerry's ice cream cups at your wedding!
Ask about availability and pricing!

- Phish Food
- Tonight Dough
- Cookie Dough
- Half Baked
- Cherry Garcia
- Americone
- and many more!



Dessert Stations



Milk Shake Shooters

\$12 per person

Chocolate Chip Cookies

vanilla ice cream, salted caramel,
cookie dough rim

Funfetti Cake

strawberry ice cream,
funfetti frosting rim

Fudge Brownie

peanut butter ice cream,
Reese's Pieces rim

Warm Pretzel Bar

\$14 per person

salted pretzels & everything pretzel bites

dipping sauces:

spicy Dijon & whole grain mustard, beer cheese,
Nutella, maple raspberry mustard,
apricot butter, salted caramel

Waffle Station

\$16 per person

Buttermilk Fried Chicken

chipotle butter, ginger maple syrup

Bananas Foster

candied walnuts, Nutella
spiced whipped cream

Applewood Smoked Bacon

strawberries, peanut butter sauce

Donut Hole Station

\$14 per person

traditional donuts,
vanilla & chocolate donut holes
coated in cinnamon & sugar

dipping sauces:

cider glaze, chocolate ganache,
strawberry coulis, Nutella, salted caramel