



*season's greetings*

holiday menu selections from





## HOLIDAY LUNCHEON BUFFET MENU



### MEDITERRANEAN TABLE

a presentation of Mediterranean delicacies

Wood Grilled, Marinated Vegetables  
Marinated Artichokes  
Marinated Crimini Mushrooms  
Imported Greek Olives  
Marinated Roasted Red Peppers  
Stuffed Grape Leaves  
Stuffed Cherry Peppers  
Roasted Garlic Hummus  
Grilled Vegetable Caponata  
Imported and Domestic Cheeses

accompanied by  
home made focaccia and artisan breads

### ASSORTED PETITE SANDWICHES, MINI WRAPS

#### BAKED SMITHFIELD HAM

with whole grain mustard, lettuce, tomato,  
haravrti cheese on mini roll

#### HAND CARVED TURKEY BREAST

with cranberry mayo, sprouts on mini roll

#### SPINACH TORTILLAS

filled with julienned carrots, cucumbers,  
red & yellow peppers, baby greens, balsamic vinegar,  
smoked gouda

#### SWEET POTATO SALAD

with green onion dressing

#### WATERMAN HOLIDAY SALAD

winter greens, dried cranberries, toasted walnuts,  
poached pears, Gorgonzola cheese,  
white balsamic vinaigrette

### DESSERT

ASSORTED  
MINIATURE PASTRIES

FRESH FRUIT SALAD

COFFEE, TEA

\$35.00 per person

(plus private room rental, alcohol/beverages, 20% service charge and 8% tax)

4 Richmond Square, Providence  
888.759.5557 - Event Manager / 401.521.9229 - Restaurant  
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## HOLIDAY DINNER BUFFET MENU



### WATERMAN TAPAS

a selection of small bites, dips and tapenades to include

Imported and Domestic Cheeses  
Vegetable Crudite served with Assorted Dips  
Marinated Spicy Olives  
Stuffed Crimini Mushrooms  
Confit Duck Tarts  
Grilled Vegetable Caponata  
Bruschetta  
Assorted Thins  
Imported Flatbread

### BUFFET

#### TENDERLOIN OF BEEF

black truffle demi and horseradish cream

#### CORIANDER ENCRUSTED SALMON

apple cider emulsion

#### BAKED PENNE NEAPOLITAN

slow-cooked tomato sauce, asparagus, sweet peas, basil,  
ricotta cheese, shaved Parmigiano-Reggiano,  
cracked black pepper

#### BOURBON ROASTED SWEET POTATOES

scallions

#### MARINATED GRILLED VEGETABLES

#### WATERMAN HOLIDAY SALAD

winter greens, dried cranberries, toasted walnuts,  
poached pears, gorgonzola cheese,  
white balsamic vinaigrette

#### ARTISAN BREADS AND BUTTER

### DESSERT

HOLIDAY PIES

CAKES

TORTES

COFFEE, TEA

\$49.00 per person

(plus private room rental, alcohol/beverages, 20% service charge and 8% tax)

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## HOLIDAY DINNER MENU II



### HORS D'OEUVRES

presentation of

IMPORTED AND DOMESTIC CHEESES

VEGETABLE CRUDITE

assorted dips, thins, flatbreads

RED & GREEN GRAPES

### FIRST COURSE

choice of

WATERMAN HOLIDAY SALAD

winter greens, dried cranberries, toasted walnuts,  
poached pears, gorgonzola cheese,  
white balsamic vinaigrette

BUTTERNUT SQUASH BISQUE

chive sour cream

### ENTRÉE

choice of

PAN ROASTED COD LOIN

sweet potatoes, brussels sprouts leaf hash,  
cauliflower puree, maple emulsion

ROASTED RACK OF LAMB

blackberry gastrique, roasted potatoes,  
grilled asparagus

GRILLED TENDERLOIN OF BEEF

black truffle demi, garlic smashed potatoes,  
roasted root vegetables

### DESSERT

FRESH FRUIT TART

vanilla custard, fresh fruit, crisp pastry

CHOCOLATE ESPRESSO CRÈME BRÛLÉE

chocolaty custard, burnt sugar crust

COFFEE, TEA

\$60.00 per person

(plus private room rental, alcohol/beverages, 20% service charge and 8% tax)

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## HOLIDAY DINNER MENU I



### HORS D'OEUVRES

presentation of

IMPORTED AND DOMESTIC CHEESES

VEGETABLE CRUDITE

assorted dips, thins, flatbreads

RED & GREEN GRAPES

### FIRST COURSE

WATERMAN HOLIDAY SALAD

winter greens, dried cranberries, toasted walnuts,  
poached pears, gorgonzola cheese, white balsamic  
vinaigrette

### ENTRÉE

choice of

MAPLE BRINED PORK PORTERHOUSE

apple demi, yukon gold smashed potatoes,  
grilled asparagus

GRILLED ATLANTIC SALMON

coriander crème fraiche, root vegetable hash

STUFFED CHICKEN BREAST

apricot sausage stuffing, rosemary jus, roasted potatoes,  
grilled asparagus

### DESSERT

CHOCOLATE TRUFFLE CAKE

with whipped cream and crushed almonds

FRESH APPLE TART

spiced apples, savory tart shell,  
vanilla bean ice cream

COFFEE, TEA

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## HOLIDAY MENU - ADDITIONAL SELECTIONS



### SOUPS

#### BISQUE OF WOOD ROASTED TOMATOES

\$3 supplemental charge per person

#### BUTTERNUT SQUASH PUREE; ROASTED BEET DRIZZLE

\$3 supplemental charge per person

#### AWARD WINNING CRAB CHOWDER

\$4 supplemental charge per person

### ENTRÉES

#### STUFFED CHICKEN BREAST

Parma prosciutto, smoked mozzarella, sage stuffing,  
Marsala wine reduction, roasted potato,  
roasted garden vegetables

\$2 supplemental charge per person

#### ROASTED RACK OF LAMB

herb roasted cheese crust, creole mustard jus,  
celeriac mashed potatoes, roasted garden vegetables

\$9 supplemental charge per person

#### WOOD-GRILLED FILET OF BEEF & COLD-WATER LOBSTER TAIL

tarragon-Pinot Noir sabayon, roasted potatoes,  
roasted asparagus

\$12 supplemental charge per person

#### COD LOIN

golden potato crust, roasted asparagus, olive tapenade,  
slow-roasted tomato broth

\$3 supplemental charge per person





## HOLIDAY COCKTAIL PARTY MENU III



### HORS D'OEUVRES BUTLERED

SEARED SEA SCALLOP  
ginger tomato compote

### ROSEMARY LEMON MARINATED

BABY LAMB CHOPS  
red currant port glaze

DUCK CONFIT &  
CRANBERRY APPLE CHUTNEY TARTLETS

YELLOW FIN TUNA TARTARE  
wasabi cream served in a crispy wonton chip

### PASTA STATION

made to order by a uniformed chef

FRESH & IMPORTED PASTAS  
penne, fettuccine, cheese ravioli

### HAND-CRAFTED SAUCES

marinara, romano cream and basil pesto

fresh garden vegetables  
sliced chicken breast  
baby artichoke hearts  
miniature meatballs  
roasted red peppers  
Italian sausage

preparations are finished with  
imported Italian cheeses & fresh herbs

### PASTA STATION SERVED WITH

winter greens, dried cranberries,  
toasted walnuts, poached pears,  
gorgonzola cheese,  
white balsamic vinaigrette

### HIBACHI TABLE

skewers of meat, fish & poultry

CHICKEN SATAY  
peanut sauce

SZECHWAN BEEF SKEWERS  
peanut sauce

LEMON, GARLIC GRILLED SHRIMP  
roasted red pepper aioli

DUCK CONFIT SPRING ROLLS  
mandarin chili sauce

THAI STYLE VEGETABLE BEGGARS PURSES  
lemon grass dipping sauce

Served with shaved Asian vegetable salad.

### DESSERT TABLE

ASSORTED HOLIDAY CAKES & TORTES  
COFFEE, TEA

\$54.00 per person  
(plus private room rental, alcohol/beverages, 20% service charge and 8% tax)

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## HOLIDAY COCKTAIL PARTY MENU II



### HORS D'OEUVRES BUTLERED

#### MINIATURE ANGUS STEAK & CHEESE

angus sirloin, hannah bell cheese

#### PAN FRIED CRAB CAKES

spicy aioli

#### FORAGED MUSHROOM STRUDEL

goat cheese and fresh herbs

#### TOMATO SOUP SHOOTERS

topped with mini grilled cheese & pear sandwiches

### MIXED GRILL

~ please choose three from our holiday selections ~

#### ALL NATURAL PEPPER CRUSTED TURKEY STEAK

cranberry-thyme chutney

#### JUNIPER BRINED PORK LOIN

roasted garlic-pork jus lie

#### HORSERADISH ENCRUSTED BEEF TENDERLOIN

black truffle demi glaze

#### MARINATED BLUE COD

roasted tomato-chive broth

#### HERB GRILLED SHRIMP

tomato vinegar

served with seasonal grilled vegetables

#### WATERMAN HOLIDAY SALAD

winter greens, dried cranberries, toasted walnuts,  
poached pears, gorgonzola cheese,  
white balsamic vinaigrette

### DESSERT

#### ASSORTED MINIATURE PASTRIES

#### GINGERBREAD COOKIES AND BISCOTTI

#### CHOCOLATE DIPPED STRAWBERRIES

#### HOLIDAY YULE LOG

#### COFFEE, TEA

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## HOLIDAY COCKTAIL PARTY MENU I



### HORS D'OEUVRES

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a presentation of Mediterranean delicacies

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Marinated Artichokes  
Marinated Crimini Mushrooms  
Imported Greek Olives  
Marinated Roasted Red Peppers  
Stuffed Grape Leaves  
Stuffed Cherry Peppers  
Roasted Garlic Hummus  
Grilled Vegetable Caponata  
Imported and Domestic Cheeses

accompanied by  
home made focaccia and artisan breads

### BUTLERED

#### BAKED OYSTER

spinach, Fontina cheese, bacon bread crumbs,  
garlic butter

#### ENGLISH CUCUMBER CUPS

mountain Gorgonzola, walnuts and dates  
drizzled with tomato oil

#### BEER AND MUSTARD BATTERED CHICKEN SKEWERS

apricot-horseradish sauce

#### CREAM OF BUTTERNUT SQUASH SOUP

crème fraiche, chopped chives  
served in demi-tasse cups

### DESSERT

#### GINGERBREAD COOKIES AND BISCOTTI

#### COFFEE, TEA

\$38.00 per person  
(plus private room rental, alcohol/beverages, 20% service charge and 8% tax)

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## BUTLERED HORS D'OEUVRES



**TOMATO SOUP SHOOTERS &  
MINI GRILLED CHEESE SANDWICH**

**MINI BURGERS**

cheddar cheese, pickles, mustard, ketchup

**SZECHUAN BEEF SKEWERS**

fiery peanut dip

**PAN-FRIED CRAB CAKES**

spicy aioli

**LEMON, GARLIC GRILLED SHRIMP**

roasted red pepper aioli

**SESAME SEARED SEA SCALLOP**

tamari glaze

**THAI VEGETABLE BEGGARS PURSES**

lemongrass dipping sauce

**FORAGED MUSHROOM STRUDEL**

goat cheese, fresh garden herbs

**CHICKEN SATAY**

roasted peanut sauce

**BEER & MUSTARD BATTERED  
CHICKEN SKEWER**

apricot-horseradish sauce

**CRISPY DUCK CONFIT SPRING ROLLS**

Mandarin chili sauce

**BRUSCHETTA OF OVERNIGHT  
ROASTED TOMATO**

artichoke hearts, fresh mozzarella, basil

**RHODE ISLAND LOBSTER SALAD**

tarragon, buttery brioche toast

**YELLOW FIN TUNA TARTARE**

wasabi cream, crispy wonton chip

**CAPRESE SKEWERS**

grape tomato, fresh mozzarella, basil,  
aged balsamic

**CURRIED CHICKEN**

cashew & scallion salad, delicate pastry cup

Select 3 - \$12 per person

Select 4 - \$14 per person

Select 5 - \$16 per person

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