

# Catering Menu



**WATCH HILL**  
— CATERING —  
EXPERIENCE THE EXQUISITE

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Find Us!



## Thank you for considering us to cater your next event!

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.



## Pricing

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 but we have outlined a few options for you below

\*all menus include break down & set up of your event, service & kitchen personnel, china, flatware, water & wine glasses for counts up to 75. Additional rentals may apply. An 8% RI sales tax will be added to the final bill

## Plated Dinner Options

*2 Course Menu-\$50 per person  
3 Course Menu- \$65 per person  
4 Course Menu-\$80 per person  
(4 course includes dessert)*

*Add on passed canapes - \$10 for 2  
Add on Passed Canapes - \$14 for 3  
Add on station or display- \$12*

## Buffet Options

*Prices range from \$30 - \$75 per person*

## Cocktail Station Options

*Includes 4 passed canapés and 2 station displays  
\$50 per person*

## Stations and Displays

### Local Artisan Cheese Board

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

### Pasta Station

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, spinach

### Baked Gnocchi

Narragansett Creamery ricotta cheese, oven roasted tomato sauce

### Southern Comfort Mason Jar

*+2.00*

#### Smoked Pastrami

braised cabbage, carrot, roasted garlic mashed potato

#### Root Beer BBQ Pulled Pork

country coleslaw, jalapeño corn bread

#### Pulled Chicken and Waffles

golden raisins and maple syrup

### New England Raw Bar

*+\$12.00*

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

### Antipasto and Charcuterie

*+\$2.00*

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

## Stations and Displays

### Mediterranean

#### Brushcetta

marinated feta & roasted tomato, kalamata olive hummus, eggplant caponata, portobello and parmesan pesto, tomato and smoked mozzarella salad served with pita crisp, grilled crostinis

#### Mini Baked Brie

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

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

### Chowder Display

New England clam chowder  
Rhode Island clam chowder  
\*both served with clam fritters  
spicy corn chowder  
\*served with corn fritters

### Slider Station

*+\$2.00*

#### House made pastrami Rieben

thousand Island dressing, swiss cheese, sauerkraut

#### Jonah Crab Cake

apple & fennel coleslaw, tartar sauce pickled red onion

#### Local Grass-Fed Beef Slider

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

### Smoked Chicken Wing Station

House smoked chicken wings served with crisp celery, carrot sticks, blue cheese and ranch dressing

#### *saucés to include*

buffalo  
mild & hot  
sweet chili  
root beer BBQ  
apricot glaze  
jerk  
chipotle maple

## Passed Canapés Cold

### **Mini Lobster Roll**

lemon, micro celery, brioche  
+\$3.00

### **Beef Carpaccio**

arugula, roasted garlic aioli,  
parmesan

### **Smoked Cape Cod Mussel**

cilantro vinaigrette,  
red pepper, lime  
+\$2.00

### **Beet Cured Salmon**

gravlax, blini, chive,  
vodka crème fraiche

### **Blue Cheese Stuffed Fig**

balsamic reduction

### **Salt Roasted Beet Cube**

red onion marmalade,  
horseradish, local goat cheese

### **Tuna Tartar**

yuzu, soy, scallion,  
avocado, sesame cone  
+\$2.00

### **Beef Tartar**

crostini, cornichon, dijon,  
shallot marmalade

### **Scallop Crudo**

kalamata olive crumb,  
caper, fennel  
+\$2.00

### **Caprese**

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

### **Crispy Deviled Egg**

fried egg, house cured bacon,  
chive  
+\$2.00

## Passed Canapés Hot

### **Duck Confit**

sweet potato cake, goat cheese,  
pear compote

### **Beef Satay**

blue cheese butter,  
roasted red pepper

### **Vegetable Spring Roll**

orange marmalade, sweet chili

### **Connecticut Hot Lobster Roll**

buttered on a brioche roll  
+\$4.00

### **Truffle Mac & Cheese Croquette**

braised short rib, oven roasted  
tomato, micro basil

### **Baked Camberet**

pear, walnut, phyllo cup

### **Marble Potato Skin**

vodka crème fraiche, caviar

### **Ginger Beer Glazed Pork Belly**

sweet potato,  
pickled vegetable

### **Seared Jonah Crab Cake**

piquillo pepper aioli,  
charred corn relish  
+\$2.00

### **Pt Judith Scallops**

apple wood smoked bacon, whole  
grain mustard-maple glaze  
+\$2.00

### **Mini Rueben**

pastrami, Thousand Island  
dressing, rye

### **Mini Grilled Cheese**

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

### **Grilled Coconut Shrimp**

sweet chili glaze, toasted cashew  
crumble, chive

### **Risotto Aranchini**

prosciutto, tomato jam,  
micro basil

### **Mini Pork Taco**

red cabbage slaw,  
cilantro mayo  
+\$2.00



*Pork Belly Carving Station*



*Strawberry Margarita Shooter & Pulled Pork Tacos*



*Antipasto & Charcuterie Display*



*Pan Seared Crab Cakes*



*Pan Seared Pork Tenderloin*



*Fresh Local Oysters*

## Plated Dinner Options

### 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, brulee goat cheese, horseradish vinaigrette

#### **Caprese Salad**

local burrata cheese, heirloom tomatoes, balsamic reduction, micro basil, grilled crostini

#### **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

### Soups

#### **Roasted Butternut Squash and Apple Soup**

with cocoa crème fraiche

#### **Lobster and Corn Chowder**

#### **Tomato bisque**

with fontina grilled cheese

#### **Vermont Farmstead Cheddar Ale Soup**

#### **New England**

#### **Clam Chowder**

with 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 Dinner Options

### Pasta

#### **Rigatoni Bolognese**

oven roasted tomato sauce, parmesan cheese

#### **Penne ala Vodka**

spinach and sundried tomatoes

#### **Squash Ravioli**

fontina cream sauce and walnuts

#### **Cavatelli and Broccoli Rabe**

prosciutto, roasted red peppers, lemon, parmesan

#### **Eggplant Rollotini**

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

#### **Braised Short Rib Ravioli**

smoked carrots, parsnips, Rhode Island mushrooms, beef jus  
+\$2.00

#### **Farfelle Pasta**

tomatoes, basil pesto, parmesan cheese

#### **Spinach Toretellini**

goat cheese cream sauce, caramelized onions



## Plated Entrees



### **Seared Swordfish**

Warm panzanella salad, asparagus, house cured bacon dressing

### **Roasted Prime Rib**

Great hill blue cheese mashed potatoes, thumbelina carrots, braised mustard greens, green peppercorn sauce  
+\$2.00

### **Seared Beef Tenderloin**

Short rib spring roll, crispy fried rice, mango chutney, braised napa cabbage

### **Seared Point Judith scallops**

Sweet corn risotto, baby fennel, red pepper puree, micro arugula, lemon  
+\$4.00

### **Sesame Crusted Salmon**

Soy ginger glaze

### **Pear and Maple Lauered Duck Breast**

Duck rilette, sweet potato gratin, parsnip puree  
+\$4.00

### **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

### **Chicken or Veal**

Choose between picatta, marsala, parmesan, artichoke & tomato Served with 1 potato & 1 vegetable

### **Seared Pork Tenderloin**

Sweet potato, brussels sprouts marmalade, butternut squash puree, and pork au jus

### **Roasted Lobster Tail**

Tarragon pain perdu, lobster salad, vanilla parsnip puree, crispy carnaroli rice, micro green salad  
+\$6.00

## Breakfast Buffet Options

### Breakfast

*\$38 per person*

### **Fresh Baked Croissants Chocolate Croissants Assorted Fruit Danish**

### Display of Individual Breakfast Items

### **Bircher Muesli**

With apple and banana  
**Fruit Salad**  
with poppy seed dressing

### Hot Buffet to Include

Scrambled Eggs  
Applewood Smoked Bacon  
Maple Sausage  
Potato Hash Brown Cakes  
**Nutella French Toast**  
Stuffed with ricotta and topped with bananas foster sauce

### **Coffee & Tea Service**

Regular, decaf, sugar, creamers  
**Juice Bar**  
fresh squeezed OJ  
grapefruit  
apple

### Brunch

*\$55 per person*

*\*To include everything from breakfast buffet*

### Salads

### **Spinach Salad**

pears, candied walnuts, great hill bleu cheese, sherry shallot vinaigrette  
**Roasted Cauliflower Salad**  
vinegar peppers, toasted almonds, curry yogurt dressing

### Hot Buffet to Include

### **Choice of 1:**

### **Braised Short Rib**

mushroom, oven roasted tomato sauce, parmesan

### **Grilled Salmon**

fennel, pistachio, lemon

### **Haricot Vert**

toasted almond, shallots

### **Desserts**

Chocolate mousse with salted caramel

## Buffet Options

### Beach BBQ

*\$45 per person*

#### **Chips & Salsa** **Crispy Vegetable Spring Rolls**

Thai chili sauce

#### **Beef Skewers**

pineapple-ginger soy glaze

#### Buffet to Include

#### **Smoked Buffalo Chicken Wings**

served with celery &  
blue cheese sauce

#### Build Your Own Pulled Pork Sandwich

#### **To include the following toppings:**

Coleslaw, seared pineapple,  
pickled radish, Carolina mustard  
sauce, BBQ sauce, house made  
pickle chips

#### **Marinated Steak Tips**

with bleu cheese sauce

#### **Mexican Street Corn**

chipotle mayo, cotija cheese,  
cilantro, lime

#### **Oven Roasted Potatoes**

with parmesan and sea salt

#### **Dessert**

#### **Watermelon Skewers**

with mint simple syrup

### Backyard BBQ

*\$60 per person*

#### **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** topped with cracker crumbs

#### **Grilled Corn on the Cob**

cilantro lime butter

#### **Seasonal Vegetable Ratatouille**

#### **Desserts**

Roasted peach cobbler

Key lime tartlets

## Buffet Options

### Gourmet Italian

*\$70 per person*

#### **Display of Fresh Baked Breads**

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**

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

#### Hot Buffet to Include

#### **Steak Pizzaiola**

oven roasted tomato sauce

#### **Prosciutto Wrapped Chatham Cod**

fennel, citrus beurre blanc

#### **Baked Gnocchi**

mozzarella cheese, ricotta cheese, basil, vodka sauce

#### **Chicken Picatta**

capers, sundried tomatoes

#### **Rosemary Roasted Potatoes**

#### **Broccoli Rabe**

roasted garlic & red chili

#### Desserts

#### **Tiramisu**





## Buffet Options

### New England Clam Bake

*\$75 per person*

#### **Jalapeño Corn Bread**

#### **Old fashioned Potato Salad**

egg, Dijon

#### **Watermelon Salad**

Cucumber, red onion, feta cheese

#### **New England Clam Chowder**

with oyster crackers

#### **Smoked Corn Chowder**

with oyster crackers

#### Hot Buffet to Include

#### **Pt Judith lobsters**

warm drawn butter

#### **Seafood Stew**

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

#### **Smoked Spare Ribs**

with root beer BBQ sauce

#### **Grilled Corn on the Cob**

Cilantro lime

#### **Pork Belly Boston Baked Beans**

#### **Red Bliss Potatoes**

with butter and herbs

#### **4 Cheese Mac n Cheese**

topped with cracker crumbs

#### Desserts

#### **Apple crisp**

vanilla anglaise

## Buffet Options

### Fiesta Themed

*\$55 per person*

#### PASSED CANAPÉS

#### **Lime Shrimp**

roasted tomatillo sauce

#### **Warm Mexican Street Corn**

#### **Bisque**

served in a shooter glass garnished  
with chipotle, lime and  
cotija cheese

#### **Chicken Empanada**

topped with mole sauce and  
mango relish

#### **Pigs in a Blanket**

guajillo chili cream

#### SALAD STATION

#### **Grilled Vegetable Display**

zucchini, yellow squash, assorted  
bell peppers, red onion, eggplant,  
corn on the cob

#### **Orzo Pasta Salad**

with scallions, roasted acorn  
squash, toasted pepitas, black  
beans, queso fresco, jalapenos  
cilantro vinaigrette

#### **Jicama & Arugula Salad**

tossed with local apples, red  
onions, tomatoes and avocado

#### BUILD YOUR OWN TACO BAR

#### **Proteins:**

**Smoked Pork Belly**

**Carne Asada**

**Tex-Mex Spiced**

**Chicken**

**Scallop Ceviche**

**Lime-Citrus**

**Flaked haddock**

#### Toppings to Include the Following:

guacamole, onions,  
cilantro, pico de gallo,  
salsa verde, guajillo chili  
sauce, queso fresco,  
cotija cheese, jalapenos,  
grilled lime, black beans,  
lettuce, flour tortillas

#### **Dirty Rice**



## Buffet Options

### Lunch Express

*\$30 per person*

#### **Caesar Salad**

chopped romaine, parmesan cheese,  
croutons, caesar dressing

#### **Seasonal Vegetable Ratatouille**

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

#### **Bread and Whipped Butter**

#### **Coffee & Tea Service**

regular, decaf,  
sugar, sweeteners

## Buffet Options

### Dinner Express

*\$45 per person*

#### **Caesar Salad**

chopped romaine, parmesan cheese,  
croutons, caesar dressing

#### **Arugula Salad**

Shaved vegetables, fennel, tomatoes,  
blood orange vinaigrette

#### **Green Beans**

Roasted in garlic & oil

#### **Roasted Garlic Mashed Potatoes**

#### **Rigatoni Bolognese**

Oven roasted tomato sauce,  
parmesan cheese

#### **Choice of 2:**

#### **Stuffed Chicken Breast**

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

#### **Sesame Crusted Salmon**

Soy ginger glaze

#### **Roasted Steak Tips**

Caramelized onions in a bordelaise sauce

#### **Bread and Whipped Butter**

#### **Coffee & Tea Service**

regular, decaf, sugar, sweeteners

## Bar Snacks

### Asian Bowl Station

*\$22 per person*

#### **Korean Skirt Steak**

Fried ramen noodles, scallions, nepe 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, srpouts

### Hand Crafted Guacamole Station

*\$12 per person*

Served with crispy corn tortilla & pita chips

*Ingredients to include*

Avocado	Tomato
Red onion	Cilantro
Lime	Jalapeno
Mango	Grilled Sweet Corn
Radish	Cotija cheese
Black beans	Scallions

## Bar Snacks

### 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

### Grilled Flat Bread Station

*\$20 per person*

#### **Caramelized Onions & Bacon**

crème fraiche,  
Vermont Farmstead cheddar ale 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

## Desserts

\$5 per person

### **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



## Dessert Station Add On

### **Waffle Station:**

*\$14 per person*

*to include the following options*

### **Buttermilk Fried Chicken**

chipotle butter, ginger maple syrup, pickled radish

### **Bananas Foster**

Nutella, candied walnuts, with spiced whipped cream

### **Applewood Smoked Bacon**

strawberries, peanut butter sauce, and goat cheese

### **Milk Shake Shooter Station**

*\$12 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

### **Coffee & Tea Station**

\$2 per person

regular, decaf, assorted herbal teas

Creamers, sugar, sweeteners

alternative creamers/milks upon request

## Event Elixirs



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 kind gathering spot. Our custom designed mobile bars feature draught beer systems, hand crafted awning windows, stainless steel sinks and a flat screen TV for your viewing preference.” TMP

Ask your sales rep for bar packages available in your area and how to get The Mobile Pub to bring an extra notch to your wedding!





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