



WATCH HILL
CATERING
EXPERIENCE THE EXQUISITE

Congratulations!

your day. your dream. delivered with pleasure



NICOLE MARCELLE PHOTOGRAPHY

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Bridal Packages 2022/2023

Thank you for considering us to
cater your big day!

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!



The Numbers



We know that pricing can be a big factor in planning your wedding 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.

Bridal Packages start at \$125 and 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
- event manager to assist with planning & execution of food and beverage service
 - china, flatware and water goblets for up to 175
 - dedicated server to assist the bridal party
 - 5 hour event service
- an 8% Rhode Island sales tax will be added to the final bill

Gratuity is always left up to you!

*There will be an additional service fee on all events. Service fee ranges from \$200-\$700 depending on the size of your event

Let's talk about these numbers. From the first moment you contact us until the last dish is run through the dishwasher, we are constantly working to make your event exquisite. Our team is made up of not only your front of house servers and bartenders, but the staff in the kitchen who work tirelessly to create and execute your dishes. We want to be up front about our pricing and why it's important to explain where your hard earned money goes. We pride ourselves on thoroughly planning, organizing, ordering, prepping and packing to see your dreams come to life. With the ever rising cost of labor and food, to ensure your dream is delivered, we have raised our pricing to provide the most exquisite experience.

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

*WHC requires an oven rental for all events



J. PARSONS PHOTOGRAPHY



STEVE DEPINO

Sample Station



Create a casual yet elegant atmosphere as guests get to choose between a variety of cuisines

Cocktail Hour

Passed Canapes

Zucchini Roulade

vegetable hummus, carrots, cucumber, sprouts

Ginger Beer Glazed Pork Belly

sweet potato, pickled vegetable

Mini Fried Chicken Sandwich

Alabama BBQ sauce, house made pickles, lettuce, hot honey

Dinner

Build Your Own Taco Station

choose 2 proteins

tex-mex spiced chicken, smoked pulled pork, lime haddock, mushroom & corn ragout, *lime shrimp, carne asada, spicy ground turkey

Toppings

lettuce, jalapenos, pickled onions, pico de gallo, salsa verde, black beans, chipotle sour cream, queso fresco, cheddar cheese, guacamole, dirty rice
served with flour tortillas, corn tortillas and corn tortilla chips

Pasta Station

served with assorted bread & parmesan

Tortellini

goat cheese cream sauce, caramelized onions

Penne a la Vodka

pink vodka sauce, parmesan

Cavatelli

sweet Italian sausage, broccoli rabe, parmesan cheese

Coffee & Dessert

regular, decaf, sugar, creamer, sweeteners
cutting and serving of the cake (outside vendor)

Late Night Station

Big Kid Station

Mozzarella Bites

marinara dipping sauce

Bavarian Pretzel Sticks

mustard dipping sauce

Boneless Buffalo Bites

bleu cheese & ranch

Mini Hot pockets

pepperoni

*denotes a higher priced menu item



Sample Buffet



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Provide an array of dishes to satisfy all palates

Cocktail Hour

Passed Canapes

Bleu Cheese Stuffed Fig
balsamic reduction

lime haddock, cilantro aioli, red cabbage coleslaw

Mini Ruben

pastrami, thousand island dressing, Swiss, rye, sauerkraut

Displayed

Local Artisan Cheese Board

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

Dinner

assorted bread & whipped butter

Chopped Kale Salad

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

Spinach Salad

salt roast beets, goat cheese, pickled mustard seeds, candied walnuts, horseradish vinaigrette

Herb Roasted Potatoes

seasoned with sea salt & parmesan

Green Beans

roasted in garlic & oil

Rigatoni Bolognese

slow cooked beef & pork, parmesan, cream

Entrée (choose 2)

Roasted Steak Tip

caramelized mushrooms & onions in a bordelaise sauce

Seared Swordfish

baby bok choy, red cabbage coleslaw, soy-lemongrass glaze

Stuffed Chicken Breast

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

Coffee & Dessert

regular, decaf, sugar, creamer, sweeteners
cutting and serving of the cake (outside vendor)

**denotes a higher priced menu item*



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Sample Sit Down



A classic tradition with personal selections

Cocktail Hour

Passed Canapes

Crispy Asparagus

goat cheese, prosciutto

Mini Croque Monsieur

ham, gruyere, truffle, micro greens

Beef Satay

bleu cheese sauce, roasted red pepper puree

Drunken Noodles

served in mini Chinese takeout containers
baby bok choy, scallions, Thai basil

*Spicy Tuna & Beef Sushi Roll

miso aioli, finger lime

Dinner

1st Course

assorted bread & whipped butter

*Caprese Salad

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

2nd Course (choose 2 for preorder)

Seared Pork Tenderloin

potato rosti, smoked corn puree, shishito peppers,
warm bacon vinaigrette, green bean salad

*Seared Beef Tenderloin

roasted root vegetable hash, sweet potato puree,
bone marrow jus, salt roasted fingerling potatoes

Miso Chicken

pan seared chicken breast with parsnip puree, sweet potato hash,
brussels sprouts, miso-maple glaze

Pomegranate Glazed BBQ Salmon

parmesan risotto, chili green beans

Vegetarian Option

Chickpea Panisse

baby fennel, baba ghanoush, tomato chutney, roasted tomatoes,
baby spinach, pickled red onions

Coffee & Dessert

regular, decaf, sugar, creamer, sweeteners
cutting and serving of the cake (outside vendor)

*denotes a higher priced menu item

Passed Canapes - Cold



STEVE DEPINO



***Tuna Tartar**

yuzu, soy, scallion, avocado, sesame cone

Beef Tartar

crostini, cornichon, Dijon, shallot marmalade

Mini BLT

crispy pork belly, tomato jam, micro greens,
roasted garlic aioli

***Scallop Crudo - GF**

Kalamata olive crumb, caper, fennel

Local Ricotta Cheese - Veg

oven roasted tomatoes, grilled crostini,
basil, balsamic

***Thai Fresh Roll - GF**

lobster, mango, Napa cabbage,
Thai peanut sauce

Prosciutto Palma - GF

grilled stone fruit, local mozzarella

Mini Gruyere Madeline

kalamata olive, tomato chutney

Garden Vegetable Gazpacho - GF, Veg

marinated feta, cucumber,
pickled watermelon

***Mini Lobster Roll**

lemon, micro celery, brioche

Beef Lollipop

arugula, roasted garlic aioli, parmesan

Caramelize Onion Focaccia Slider

seared beef tenderloin, horseradish sour cream,
pickled red onion, cheddar

Roasted Grape & Goat Cheese Ball - GF, Veg

balsamic, candied walnuts

Ricotta Gnudi

pork sugo, ricotta salata dust, basil

Bleu Cheese Stuffed Fig - GF, Veg

balsamic reduction

Deviled Egg Cone

egg, house cured bacon, chive

Parmesan Crisp - GF, Veg

stuffed with tomato, feta, basil oil, tapenade

Citrus Crab Salad

cucumber, pickled red onion,
lemon gel, chive

Peach Bruschetta

whipped ricotta, pancetta crumble,
balsamic, micro basil

Mini Antipasto Sub

pickled veggies, cured meats,
provolone

Zucchini Roulade - GF, Veg

vegetable hummus, cucumber,
carrot, sprouts

Chilled Melon Cube - GF, Veg

cucumber, feta spread, mint

Avocado Toast - Veg

tomato, radish, pickled onion,
Kalamata olive dust
\$add salmon gravlax or crispy pancetta

***Spicy Tuna & Beef Sushi Roll - GF**

miso aioli, finger lime

***Caribbean Shrimp**

wonton cup, avocado, papaya, coconut,
micro greens

**denotes a higher priced menu item*

Passed Canapes - Hot



LOVE, SUNDAY PHOTO

Potato Latkes - GF

braised short rib, horseradish sour cream,
apple butter, chive

Spaghetti & Meatballs

crispy spaghetti, oven roasted tomato sauce,
parmesan

Vegetable Spring Roll - Veg

orange marmalade, sweet chili

Mushroom Tostada - GF, Veg

mushroom & corn ragout, radish, cotija cheese,
chipotle sour cream

***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 - GF

lime haddock, cilantro aioli, red cabbage coleslaw

Medjool Dates - GF

stuffed with goat cheese wrapped in prosciutto

Stuffed Mushrooms

parmesan, sausage

Korean Pork Wonton

kimchi aioli, sweet soy

Artichoke Stuffed Potato Cups - GF, Veg

spinach, parmesan, lemon

Mini French Dip

braised short rib, caramelized onion, gruyere, chive

Mini Fried Chicken Slider

Alabama BBQ sauce, house made pickle,
lettuce, hot honey

Tandoori Chicken Kabob - GF

cilantro yogurt, tomato, red pepper puree

Maple Glazed Pulled Pork Taco - GF

apple fennel slaw, pickled mustard seed

Mini Meatloaf Slider

French onion dip, red onion jam, broccolini

Beef Skewers - GF

pineapple-ginger soy glaze

***Pt. Judith Scallops - GF**

apple wood smoked bacon,
whole grain mustard-maple glaze

Mini Reuben

pastrami, thousand island dressing,
Swiss, sauerkraut, rye

Mini Grilled Cheese- Veg

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

***Coconut Shrimp - GF**

sweet chili glaze, toasted cashew crumble, chive

Risotto Arancini

prosciutto, tomato jam, micro basil

Brussels Sprout Taco - GF, Veg

chimichurri aioli, pickled red onion, queso fresco

Buffalo Chicken Mac N Cheese Balls

Drunken Noodles

baby bok choy, scallions, Thai basil

***Pizza & Beer**

flatbreads served in mini pizza boxes
w/ paired beers

margarita - pepperoni - pesto - bacon & cheddar

Jerk Chicken & Mango - GF

fried plantain cup, golden raisins, sweet soy

**denotes a higher priced menu item*

Stations



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Local Artisan Cheese Board - GF, Veg

selection of cheeses, honeycomb,
house made preserves, figs,
fresh berries, crackers, mixed nuts
**served in bamboo cones if requested*

Vegetable Crudité

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

***Cheese & Charcuterie**

assortment of cured meats and local cheese,
marinated olives, roasted red peppers,
crackers, cornichons
**served in bamboo cones if requested*

***New England Raw Bar - GF**

Narragansett Bay clams, local oysters,
gulf shrimp, cocktail sauce, lemon wedges,
horseradish, champagne mignonette
**ask about a la carte pricing for raw bar*

Smoked Chicken Wing Station - GF

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

saucés:

buffalo, sweet chili, jerk

Grilled Flatbread Station

Grilled Vegetable

squash, red onion, red bell peppers,
baba ghanoush, feta, toasted almonds,
balsamic drizzle

Braised Short Rib

fig spread, Great Hill bleu cheese,
pickled red onion, arugula salad, toasted pine nuts

Whiskey BBQ Onions & Chicken

applewood smoked bacon, Vermont cheddar

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*

Tortellini

goat cheese cream sauce, caramelized onions

Penne Vodka

pink vodka sauce, parmesan

Cavatelli

sweet Italian sausage, broccoli, parmesan

**denotes a higher priced menu item*

Stations



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Mashed Potato Bar - GF

Red Bliss Potatoes & Sweet Potato Mashed
served with

house cured bacon bits, scallions, crispy onions,
cheesy broccoli, "French onion sour cream",
jalapenos, goat cheese, bleu cheese,
cheddar, toasted pecans, maple mustard

add on's

BBQ pulled pork, buffalo chicken, shepherds pie filling

Mac N Cheese Bar

Proteins (choose 2)

braised short rib, buffalo chicken,
BBQ pulled pork, pork belly, *lobster,
*chimichurri shrimp, brussels sprouts & apple ragout

Toppings

crispy onions, roasted broccoli, mushroom & onions,
jalapenos, roasted tomatoes, asparagus, scallions,
Fritos, Doritos, cheddar cheese

Taco Bar - GF

Proteins (choose 2)

tex-mex spiced chicken, smoked pulled pork, lime
haddock, mushroom & corn ragout, *lime shrimp,
carne asada, spicy ground turkey

Toppings

lettuce, jalapenos, pickled red onion,
guacamole, pico de gallo, salsa verde,
black beans, chipotle sour cream, queso fresco,
cheddar, limes

served with flour & corn tortillas, corn tortilla chips
and dirty rice

*Asian Bowl Station

Korean Steak

ramen noodles, scallions, Napa cabbage,
lemongrass soy reduction

Ginger Glazed Salmon

Chinese black rice, baby bok choy, Asian coleslaw

Pork Belly Lo Mein

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

*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 - Veg

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

Chicken & Waffles

(choose 3)

Chicken & Waffles

buttermilk fried chicken,
hot honey, maple

Smoked Pork & Bacon & Waffles

pickled onion, bleu cheese cream sauce,
roasted apples

***Shrimp Etouffee & Waffles**

cajun spiced shrimp & crab etouffee over waffles

Tomato & Parmesan Waffles - Veg

spinach, roasted tomatoes,
truffle parmesan cream sauce

**denotes a higher priced menu item*

Salads



Chopped Kale Salad - GF, Veg

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

Spinach Salad - GF, Veg

salt roast beets, beet puree, goat cheese,
pickled mustard seeds, candied walnuts,
horseradish vinaigrette

Arugula Salad - GF, Veg

crispy chickpeas, pickled red onion, tomato, roasted
grapes, white balsamic vinaigrette

Field Green Salad - GF, Veg

tomatoes, cucumbers, carrots, white balsamic

Fig & Prosciutto Salad - GF

roasted melon, bleu cheese, arugula, balsamic, basil



Spring Arugula Salad - GF

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

Caesar Salad - Veg

chopped romaine, parmesan, croutons, Caesar dressing

***Caprese Salad - GF, Veg**

local burrata cheese, balsamic reduction, micro basil

***Vegetable Harvest Salad - GF, Veg**

red beet purée, olive crumb,
heirloom carrots & tomatoes, Meyer lemon goat cheese,
radishes, baby fennel, baby greens

Baby Iceberg Wedge - GF

seven minute eggs, candied bacon, roasted tomatoes,
bleu cheese dressing, crispy onion rings



Starch & Veg



Coffee Roasted Carrots - GF, Veg

honey glaze

Vegetable Ratatouille- GF, Veg

sautéed seasonal vegetables
simmered in tomato sauce

Broccoli Rabe- GF, Veg

roasted garlic, red chili

Green Beans - GF, Veg

roasted in garlic & oil

Mexican Street Corn - GF, Veg

chipotle mayo, queso fresco,
cilantro, lime

Creamed Spinach - GF, Veg

Mashed Potatoes - GF, Veg

garlic
bleu cheese
traditional

Herb Roasted Potatoes - GF, Veg

seasoned with sea salt & parmesan

Candied Sweet Potatoes - GF, Veg

maple and goat cheese

Crispy Brussel Sprouts - GF, Veg

whole grain mustard & maple

Seasonal Vegetable

**ask what's in season for your event!*

**denotes a higher priced menu item*

Pasta



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Farfalle Pasta - Veg

tomatoes, basil pesto, parmesan cheese

Butternut Squash Ravioli - Veg

ricotta cheese, sage brown butter

Penne a la Vodka - Veg

pink vodka cream sauce, parmesan

Rigatoni Bolognese

slow cooked beef & pork, parmesan, cream



Cavatelli

sweet Italian sausage, broccoli rabe, parmesan

Tortellini - Veg

goat cheese cream sauce, caramelized onions

***Braised Short Rib Ravioli**

smoked carrots, parsnips,
Rhode Island mushrooms, beef jus

**ask your sales rep if your pasta dish can be made with GF pasta*



Vegetarian Options



Beet Wellington - GF

mushroom duxelles, roasted squash, hazelnut, vegetable jus

Crispy Zucchini Cakes

avocado yogurt, carrot & broccoli slaw, white bean hummus

Butternut Squash Carpaccio

pickled mustard seeds, pepitas, radish, kumquats, apple, micro greens

Roast Beet & Quinoa Tartar - GF

crispy kale, fennel pollen, pistachio butter,
lemon verbena

Harissa Roasted Cauliflower Steak - GF

red lentil & smoked carrot puree, pomegranate, pine nuts,
fregola cous cous

Squash Manicotti

local ricotta cheese, herbs, pickled squash, braised Swiss chard, beet puree

Sweet Corn Risotto - GF

roasted corn, Hillandale Farm tomatoes, lemon, arugula salad,
pickled shallots, black truffle



**denotes a higher priced menu item*

Entrees



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Chicken/Duck

Stuffed Chicken Breast - GF

braised prosciutto, sundried tomatoes, spinach, roasted garlic mashed potatoes, parmesan crisp, lemon beurre blanc

Mediterranean Chicken Breast

fregola cous cous, roasted tomatoes, kalamata olive tapenade vinaigrette, eggplant puree, broccoli rabe, pickled red onion

Coconut Curry Chicken - GF

red lentil stew, crispy leeks, roasted carrots & hakurei turnips

Miso Chicken - GF

pan seared chicken breast with parsnip puree, sweet potato hash, brussels sprouts, miso maple glaze

*Pomegranate BBQ Duck Breast - GF

braised mustard greens, sweet potato, baby turnips

Pork

Pork Duo - GF

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

Seared Pork Tenderloin - GF

potato rosti, smoked corn puree, shishito peppers, warm bacon vinaigrette, green bean salad

Ginger Beer Glazed Pork Belly - GF

bean cassoulet, parsnip puree, brussels sprouts, honey poached cranberries

Beef

*French Onion Beef Tenderloin

onion soubaise, crispy leeks, "French Onion soup" gruyere caramelized onion & potato cake

Roasted Flat Iron Steak - GF

roasted garlic mashed potato, creamed brussels sprouts, piquillo pepper puree, crispy brussels sprouts

*Seared Beef Tenderloin - GF

roasted root vegetable hash, sweet potato puree, bone marrow jus, salt roasted fingerling potatoes

Braised Short Rib Bourguignon - GF

Thumbelina carrots, seared cippolini onions, mashed potatoes

Seafood

Sesame Crusted Salmon - GF

coconut black rice, baby bok choy, red cabbage slaw, soy-lemongrass glaze

Prosciutto Wrapped Cod Loin - GF

roasted garlic mashed potatoes, artichoke, kalamata olive, sundried tomato, lemon beurre blanc

Seared Swordfish - GF

cauliflower puree, fingerling potatoes, Jonah crab, spinach, grapes, micro greens

*Butter Poached Lobster

mini arancini, creole lobster bisque, andouille sausage, mushroom foam, peas

*Seared Stonington Sea Scallops - GF

lemon risotto, crispy pancetta, beets, pistachio & mascarpone

*Surf & Turf - GF

4 oz filet mignon & roasted shrimp, roasted garlic mashed potatoes, asparagus, chimichurri sauce, tomato beurre blanc

**denotes a higher priced menu item*

Dessert Stations



Cannoli Bar

\$16 per person
*chef attendant

Assorted Fillings

Chocolate Chip & Ricotta
Funfetti
Peanut Butter

toppings

chocolate chips, Amerena cherries,
pistachios, almond, M&M's,
Reece's Pieces, chocolate sauce

Mini Mason Jar Desserts

\$16 per person

blueberry, lemon curd, pound cake
Boston cream pie
apple cobbler
strawberry cheesecake
assorted cookies & brownies

Donut Hole Station

\$14 per person
vanilla & chocolate donut
holes coated in
cinnamon & sugar

dipping sauces:

chocolate ganache,
strawberry coulis, Nutella,
salted caramel

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



Late Night Stations

Tater Tot Poutine Station

\$12 per person
served in bamboo cones

Classic Cup

tots, house gravy, cheese curds

Buffalo Chicken Cup

buffalo chicken, bleu cheese, hot sauce

Pork Cup

pulled pork, BBQ sauce, cheese sauce

Big Kid Station

\$16 per person
Mozzarella Balls
marinara dipping sauce

Bavarian Pretzel Sticks
mustard dipping sauce

Boneless Buffalo Bites
bleu cheese & ranch

Mini Hot Pockets
pepperoni



Event Elixirs



STEVE DEPINO



LOVE, SUNDAY



LEILA BREWSTER



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Bar packages range from \$18—\$36

We offer the following options:

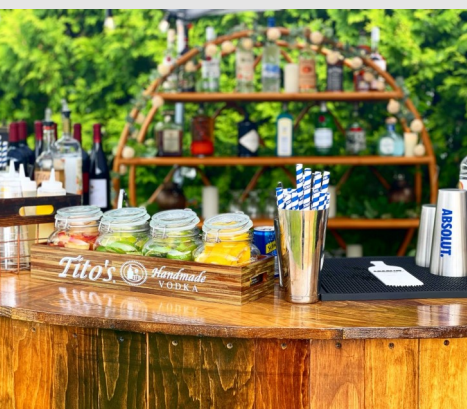
- Open Bar (beer, wine and liquor)
 - Cash Bar
 - Consumption
 - Bring your Own
 - Specialty Cocktails

Watch Hill Catering works exclusively with The Mobile Pub to offer great packages for your Rhode Island & Connecticut events with the help of custom 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

**Inquire with your sales rep about offering only bar services*



Rental Upgrades



We know that rentals can be a big part of your budget and we want to help!

These are just a few select looks you can feature for your big day but a small piece upgrade can change the overall look of your tablespace. Ask your sales rep for additional pricing.

China



BLACK
HEIRLOOM



IVORY KNIT



SQUARE SILVER
RIM



MARIE
GREEN



MARIE
PINK

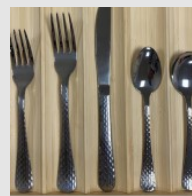


MARIE
BLUE

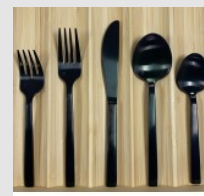


MARIE
PURPLE

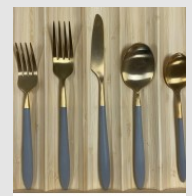
Flatware



HAMMERED



BLACK
MATTE



VELO GREY
& GOLD

Linen

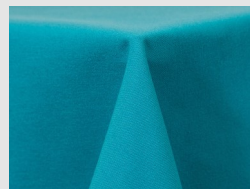
Polyester



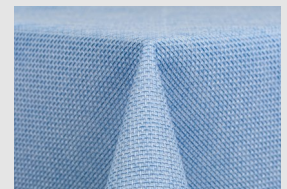
Iridescent Crush



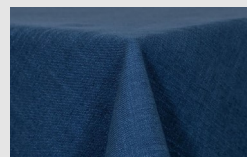
Cotton



Rattan



Panama



Glimmer

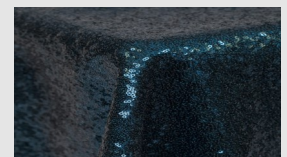


Table Glassware



SILVER RIMMED
GLASSES



SCHOTT ZWIESEL

