

WARM AND TOASTY...
ON YOUR WEDDING DAY



The Waters Edge
at GIOVANNI'S

2748 Post Road, Stamford/Darien Border • 203.325.9979 • WatersEdgeatGiovannis.com



Special Events Inquiry

Requested Date of Event _____

Type Function _____

Giovanni's Representative _____

INQUIRY SHEET

Name (Honoree or Bride) _____

Email _____

Name (Honoree or Groom) _____

Email _____

Address _____

Phone _____

Suite of Interest _____

Time of Event _____ Expected Guests _____





A WHITE GLOVE DINNER RECEPTION

Includes the following:

- Maitre'd service to coordinate your entire wedding
- Tuxedoed banquet staff with white gloves
- Spacious bridal suite with private entrance and bridal attendant
- Floor length tablecloths with host's choice of satin stripe overlays and napkins
- The Waters Edge's monogrammed table seating cards
- Monogrammed directional maps for your invitations
- Uniformed valet parking attendants
- Uniformed coat check attendant

A FIVE HOUR TOP SHELF BAR

COCKTAIL HOUR

An assortment of butler style hors d'oeuvres. Selected by our chef to compliment your menu

Three elaborate chilled displays

Five hot buffet served in silver chafing dishes

A selection from The Waters Edge theme stations

DINNER

Champagne toast

Choice of one first course or pasta dish

Choice of salad

Choice of three dinner entrées

Chefs accompaniments of potato, seasonal vegetable & fresh baked bread

Coffee or tea

Starting at **\$115 per person** plus 22% service and 6.35% tax
A 10% deposit is required to book. This is nonrefundable.





RECEPTION ENHANCEMENTS

___ Elegant Chilled Displays	\$5 per person
___ Butler Service Hors d' Oeuvres	\$5 per person
___ Silver Chaffing Dish	\$5 per person
___ Additional Theme Stations	\$8 per person
___ Raw Bar	\$14 per person
<i>Fresh Shrimp, Clams, Oysters, Mussels and King Crab Legs</i>	
___ Intermezzo	\$5 per person
<i>Assorted Sorbet to Clear the Palate</i>	
___ A Sparkling Ice Sculpture	\$350 per sculpture
___ An Additional Hour	\$8 per person
___ Exotic Martini Bar	\$8 per person
<i>Complete with Ice Sculpture & Flavored Vodka</i>	
___ Island Breeze Frozen Drink Bar	\$6 per person
<i>Your choice of Margaritas, Pina Colodas, and Daiquiri's.</i>	
___ Chocolate Covered Strawberries & Champagne	\$5 per person
<i>Greeting Your Guests as they enter your Cocktail Hour!</i>	
___ La Dolce Vita Dessert Table	\$14 per person
<i>Homemade Belgium Waffle Station, Ice Cream Station, An Array of Fruit of Trays, Mini Pastries, Assortment of Cakes & Cookies, Fruit Flambé Stations, Cordials and International Coffees, Espresso Bar</i>	
<i>Plus one additional hour Open Bar and a Sparkling Ice Sculpture.</i>	
___ Dessert Compotes & Espresso Bar	\$7 per person
<i>Trays of Pastries or Cookies made per table and waiters taking orders for Espresso and Cappuccinos</i>	
___ Elegant Silver Trays of Fresh Fruit	\$7 per person
<i>Individual Trays of Fresh Fruit per Table</i>	
___ Chocolate Fountain	\$7 per person
<i>Elegant Chocolate Fountain served with Fresh Dipping Fruit, Candy, Marshmallows, Brownies and more.</i>	
___ Ice Cream Station	\$6 per person
<i>Freshly made Ice Cream or Fruit Flavored Gelato presented with Brownies and Sundaes toppings</i>	



BUTLER SERVICE OF HORS D' OEUUVRES

An Assorted variety of Hors d' Oeuvres will be personally selected by our Executive Chef, to compliment your overall menu. There will be 2 or 3 Hors d' Oeuvres constantly circulated throughout the entirety of the cocktail hour.

HOT PASSED HORS D' OEUUVRES

- Vegetable Pizzetta
- Mediterranean Bruschetta
- Cornmeal Crusted Salmon or Crab Cakes
- Sesame Chicken Satay with Apricot Glaze
- Sausage Puffs
- Vegetable Dumplings
- Spring Rolls
- Egg Rolls
- Chicken Quesadillas
- Cajun Chicken Tenders with Honey Mustard Sauce
- Beef & Bean Burritos
- Barbeque Meatballs
- Artichoke & Spinach Filo
- Steak & Cheese Quesadillas
- Cheese Calzones
- *Baby Lamb Racks Crusted with Rosemary & Dijon Mustard
- *Scallops & Bacon

COLD PASSED HORS D' OEUUVRES

- Bocconcino, Grape Tomatoes & Basil
- Hot Stuffed Cherry Peppers
- New Zealand Mussels with Salsa
- Fried Peppers & Prosciutto
- *Lobster Mousse served on Cucumber, Celery & Endive Hearts
- *Smoked Salmon on Black Bread
- *Seafood Puffs
- *Chilled Sushi on Mirrors

**Denotes an extra charge*



ELEGANT CHILLED DISPLAYS

_____ Fresh Vegetable Crudités Harvest Basket

_____ California Style Mélange of Grilled Vegetables

_____ Classic International Cheese & Seasonal Fruit

Imported Provolone, Swiss, Gorgonzola & Parmigiano Reggiano Cheeses.

Served with Cured Assorted Olives, Hot Cherry Pepper and Accompanied by an Assortment of Crackers & Bread sticks. Also served with an Array of Fresh Melon, Grapes, Pineapple & more. All beautifully displayed on Mirrors

_____ Fresh Mozzarella, Tomato & Roasted Peppers

_____ Vegetarian Antipasto

_____ Cajun Chicken or Sesame Chicken

Select choices of Chicken prepared and served with a Honey Mustard Sauce

_____ Grilled Asparagus & Portobello Mushrooms with Prosciutto Di Parma

When in Season

_____ A Medley of Fresh Pasta Salads

_____ Endive Spears with Shrimp or Crab Salad Display

_____ Mediterranean Seafood Salad

_____ *Smoked North Atlantic Salmon

_____ *Chilled Sushi Display

Served with Wasabi & Pickled Ginger

_____ *Smoked Duck & Baby Artichoke Salad

Served on a bed of Arugula & Fennel Vinaigrette

_____ *Jumbo Gulf Shrimp Bowl

Served with Our own Horseradish Cocktail Sauce

**Denotes an extra charge*



SILVER CHAFING DISH

- ___ Stuffed Button Mushrooms with Veal or Sausage
- ___ Fried Calamari
- ___ Eggplant Rollatini
- ___ Italian Meatballs
- ___ Swedish Meatballs
- ___ Broccoli Rabe Homemade Sausage 'n Peppers
- ___ Polenta Marinara & Tomato
- ___ Gnocchi Pesto or Fresh Tomato or Ravioli
- ___ Mini Manicotti
- ___ Tri Color Tortellini Alfredo
- ___ Steak Teriyaki & Vegetables
- ___ Peppercorn Beef Medallions served over Wild Rice
- ___ Chicken Tenderloin Scarpelli
- ___ Chicken Piccata
- ___ Chicken Cordon Bleu
- ___ Salmon and Crab Cakes
- ___ Swordfish Dijon
- ___ Parmesan Crusted Artichoke Hearts
- ___ Franks 'n' Blankets
- ___ Tuscan Tartlets
- ___ Cheese Calzones
- ___ Assorted Cheese Filo
- ___ Mini Quiche
- ___ *Clams Casino
- ___ *King Crab Oreganato
- ___ *Scallops Wrapped in Bacon
- ___ *Shrimp Scampi
- ___ *Cajun or Coconut Shrimp

**Denotes an extra charge*



THEME PRESENTATIONS

All tastefully presented with carefully selected theme decorations

THE CARVING TABLE

Select 2 Meats to be Hand Carved

table side by our Professional Staff

- Porketta or Roast Suckling Pig
- Boneless Pork Loin / Hawaiian Ham
- Maple Glazed Corned Beef
- Garlic & Herb Grilled Skirt Steak
- Fresh Honey Baked Turkey Breasts
- Certified Angus Roast Beef
- Herb Crusted Leg of Veal or Lamb
- *New Zealand Rack of Lamb

Presented Impeccably with Assorted Breads and Sauces

THE PASTA AFFAIR

Select any two of our house specialties:

Pasta Dishes will be sautéed to order for your guests during your cocktail reception.

Among our many specialties you may choose from traditional favorites such as:

- Orrecchietti with Broccoli Rabe & Sun dried Tomatoes
- Rigatoni A la Vodka, Tortellini Alfredo or Carbonara
- Farfelle Primavera with Fresh Tomato and Basil
- Penne with Red or White Clam Sauce
- Cavatelli Bolognese

TASTE OF THE CARIBBEAN

Select any three:

- Fried Plantain Banana
- Jerk Pork or Chicken
- Rock Fish with a Mango and Papaya Salsa
- Shredded Pork with Rice and Beans
- Seafood Jambalaya

*THE RAW BAR

Chilled Shrimp, Freshly Shucked Oysters & Clams, Crab Legs, Maine Lobster, Claws & Seafood Salad.

Presented on Ice with Appropriate Garnish

ORIENTAL TOUCH

Select any three:

- Assorted Handmade Dumplings
- Stir Fry Chicken, Beef or Pork
- General Tso Chicken
- Egg Rolls
- Accompanied with Vegetable, Chowmein or Fried Rice
- *Assorted Sushi & Sashimi Display

THE ITALIAN REGIONS

An Extensive Selection of Italian Regional Specialties

Will be carved to order at this station

Dried Sausage & Supersade, Imported Italian Cheese, Fried Pepper, Hot Sweet trio of Dried & Cured Olives, Grilled Portobello Mushrooms & Asparagus Focaccia & Arthur Avenue Breads

HOT ANTIPASTOS'

Select two of the following:

- Mussel & Vongola Fradiavolo
- Egg Plant Rollatini
- Fresh Sausage & Broccoli Rabe
- Wild Mushroom Risotto
- Tripe Marinara
- Stuffed Clams
- Fried Calamari/Sauté Marinara
- Chicken or Farm Rabbit Cacciatore

THE FISH ROAST

(Served Room Temperature) Select any two:

- Roast Red Snapper with Caramelized Onion, Fresh Tomato & Basil
- North Atlantic Salmon with Dijon Glaze
- Blackened Mai Mai with Tropical Fruit Salsa
- Grilled Baby Squid & Scallops over Seafood Risotto
- *Jurassic Crab Legs Oreganato
- *Whole Chilean Sea Bass with Orange Ginger Sauce

*Denotes an extra charge



APPETIZERS

FIRST COURSE

_____ Tuscan Italian Antipasto

Grilled Tuscan Style vegetables accompanied with Prosciutto Di Parma, Soppressata, & Guardiniera Vegetables, Imported Cheeses Marinated Peppers & Cured Olives.

_____ Seasonal Melon & Prosciutto Di Parma

Vine Ripened Melons served with Prosciutto dii Parma

_____ Caribbean Papaya Boats

(Seasonal, substituted with Cantaloupe Baskets when not available)

A Fresh, Papaya cut to Perfection with a Medley of Seasonal Fruits and Berries

_____ Grilled Vegetables Napoleon

Layers of Marinated Summer Squash, Roasted Peppers, Portobello Mushrooms & Caramelized Carrots, Encased in Puff Pastry with an Olive and Tomato Coulis

_____ Fresh Buffalo Mozzarella, Vine Ripened Tomatoes

and Slow Roasted Peppers

_____ Mediterranean Combo Antipasto

Grilled Vegetables, encased in Filo pastry, served with Italian Baby Greens, Bruschetta, Focchachia, Olives & Imported Provolone.

_____ *Shrimp Cocktail

Jumbo gulf shrimp served with lemon garnish & our famous hot cocktail sauce

SALADS

_____ Swan Salad

Baby Greens, Shaved Fennel, Ricotta Salata with Raspberry Balsamic Vinaigrette

_____ Tri Color Caesar Salad

Crisp Romaine Lettuce, Radicchio, Endive, Arugula, Served with Herbed Pumpernickel Croutons and Shards of Crisp Parmigiano in a Classic Caesar Dressing

_____ Gorgonzola House Salad

Mesculin Lettuce Tossed with a Roasted Garlic Vinaigrette and Topped with Gorgonzola Cheese



PASTA DISHES

House Specialty Pasta Select | Pasta from the following

_____ Seafood Risotto

_____ Wild Mushroom Risotto

_____ Lobster & Cheese Ravioli

Heart Shaped Pasta Tossed in a Cognac Lobster Sauce

_____ Manicotti

Spinach & Whole Wheat Manicotti, Served in a Light Marinara & Fresh Basil Sauce

_____ Rigatoni A La Vodka

Rigatoni cooked Al Dente, Tossed with a Vodka, Pancetta, Tomato & Cream Sauce

_____ Tortellini Carbonara

Cheese Filled Pasta in a Creamy Parmigian Cheese, Onion & Italian Ham Sauce

_____ Angioletti Bolognese

Crescent Shaped Ravioli with a Hearty Meat Sauce

_____ Bowtie Forestieri

Bowtie Pasta Tossed with a Wild Mushroom & Light Cream Pesto

_____ Cavatelli Giovanni

Cavatelli Pasta with Fresh Sausage Broccoli Rabe, Sun Dried Tomato & Arugula



DINNER ENTREES

Select 2 or 3 Entrees:

_____ Filet Mignon

Certified Angus Beef, Grilled and Served Medium Rare, with Béarnaise Sauce

_____ Chateaubriand

Oven Roasted Whole Filet Mignon sliced to order & topped with a Mushroom Sauce

_____ NY Cut King T-Bone

Certified Angus Beef, Grilled and served Medium Rare

_____ Lobster Tail

Broiled 9 oz. Rock Tails, served with Drawn Butter

_____ Chilean Sea Bass

Slow Roasted in an Orange Ginger Sauce

_____ Herb Roasted Chicken

*Slow Roasted Delicate Organic Chicken Marinated in a Fresh Herbs,
Topped with Red & Yellow Grape Tomatoes & Basil*

_____ Jumbo White Shrimp

Bountifully Stuffed with Select Seafood's OR served with our Famous Scampi Sauce

_____ Chicken Franchise

French cut Chicken, Pan Seared and Glazed with Champagne Capers Sauce

_____ Salmon Roulade

Norwegian Center Cut Salmon, grilled to Perfection

_____ Stuffed Duet of Chicken

*Tender Chicken Breasts with your choice of Grilled Vegetables, Asparagus, Spinach, and
Fontina Cheese Served with a Sweet Wild Mushroom Sauce*

_____ Pan Seared Swordfish

Broiled to perfection and Dusted with an Oregano Bread Crumbs

_____ Broiled King Veal Chop

Served Medium with Hot and Sweet Roasted Peppers

_____ Roasted New Zealand Rack of Lamb

Mint Jelly Pepper Corn Sauce



A PRESENTATION OF DUAL ENTREES

\$10 extra charge per person

Choose 1 Selection of the Following:

_____ French Cut Chicken & Shrimp Franchise

Chicken Breast & Jumbo Shrimp with a Classic Franchise Sauce

_____ Veal Chop & Stuffed Shrimp

Milk fed Loin of Veal with Porcini Mushroom Sauce or Hot and Sweet

Pepper & Jumbo Gulf Shrimp stuffed with an array of Fresh Seafood

_____ Filet Mignon or Chateaubriand & Lobster Tail

Grilled Filet Mignon served with Béarnaise or Whole Roasted Filet Mignon served with sautéed

Mushrooms & South African Rock Lobster with Drawn Butter and Lemon Bouquets

_____ N.Y. Strip Steak & Stuff Filet of Sole

Certified Angus Steak Broiled Medium Rare & Dover Sole

Stuffed with a Crabmeat and Lobster Citrus Berblanc Sauce

Create & Customize

Let our Chef help you Create Your own Dual Entrees



Special Requests



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