



Sweet 16 & Bar/Bat Mitzvah



The Waters Edge
at GIOVANNI'S

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



Sweet 16 & Bar/Bat Mitzvah

Requested Date of Event _____

Type Function _____

Giovanni's Representative _____

INQUIRY SHEET

Name (Parents) _____

Email _____

Name (Honoree) _____

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 reception
- Tuxedoed banquet staff with white gloves
- Floor length tablecloths with house linens
- The Waters Edge's monogrammed table seating cards
- Uniformed valet parking attendants
- Uniformed coat check attendant

A FOUR (4) HOUR TOP SHELF BAR

includes table service of cocktails and wine during dinner

COCKTAIL HOUR

An assortment of butler style hors d'oeuvres

DINNER

First course appetizers

Salad course

Choice of three dinner entrées

Chefs accompaniments of potato, seasonal vegetable & fresh baked bread

Coffee or Tea

Starting at \$100 per adult plus & starting at \$58 per young adult

22% service and 6.35% tax

A 10% deposit is required to book. This is nonrefundable.





Young Adult Menu

Your four hour event includes the following:

**AN ASSORTMENT OF BUTLER STYLE HORS D'OEUVRES.
THREE FOOD STATIONS AND FOUR HOURS OF UNLIMITED SOFT DRINKS.**

PASTA STATION

Select Two Sauces & Two Pasta Types
Alfredo - Marinara - A la Vodka - Pesto
Penne - Bow-Tie - Rigatoni

TACO & NACHO STATION

Flour & Corn Tortillas with
Your Guest's choice of Spiced Beef or Chicken
Lettuce, Cheese, Tomatoes, Black Beans
House-Made Tortilla Chips with Guacamole,
Pico de Gallo & Sour Cream

CREATE YOUR OWN SALAD

Romaine & Iceberg Lettuce
Tomatoes, Mushrooms, Cucumbers, Eggs
Shredded Cheese, Croutons, Shredded Carrots
Ranch, Balsamic Vinaigrette & Blue Cheese Dressings

SWEET SLIDER STATION

Assorted Mini Burgers
Mini all Beef Hot Dogs – Traditional
Accompaniments
Parm Encrusted Chicken with Fresh Mozzarella

MACARONI & CHEESE BAR

All-American Macaroni & Cheese,
Baked with Toasted Breadcrumbs
B.L.T. Mac & Cheese (without the L)
Buffalo Chicken Mac & Cheese

FRENCH FRY & MASHED POTATO BAR

Seasoned Fries, Garlic, Mashed
Toppings: Cheese, Chives, Bacon, Brown Gravy,
Ketchup, Hot Sauce

PIZZA BAR

Giovanni Double Crust Pizzas, Assorted Thin Pizzetta

DESSERT

MAKE YOUR OWN SUNDAE BAR

Two Flavors of Ice cream, Assorted Toppings Including Candies, Sprinkles,
Chocolate Sauces, Cherries & Whipped Toppings

ADDITIONAL OPTIONS *PRICES VARY

Food Station • Signature "Mock-tial" • Cotton Candy Machine • Fried Dessert Station •
Oreos, Twinkies & Donuts • Frozen Colades: Daquiris or Mojitos • Sweets Table •
Chocolate Fountain • Specialty Cupcakes





**PASSED BUTLERED PLATES
CHOICE OF EIGHT (8)**

- Angus Meatballs
- Wings & Waffles
- Chicken Empanadas
- Pulled Pork Empanadas
- Stuffed Mushrooms
- Polenta Crostini with Sausage & Broccoli Rabe
- Seasonal Soup Shooters
- Dumplings (Chicken, Pork or Veg)
- Spring Rolls
- Assorted Bruschetta
- Pizzetta Styles
- Asparagus & Prosciutto di Parma
- Endive Spears & Shrimp Salad
- Smoked Salmon Canapes
- Seafood Salad Cocktail
- Boccocino & Grape Tomato
- Cheese Calzone
- Fried Calamari
- Grilled Cheese Points
- Bunless BLT
- Mini Sliders
- Fish Tacos
- Open Face BBQ Sliders
- Mac-N-Cheese Bites
- French Onion Soup Bowls
- Brie-N-Raspberry Tarts
- Gorgonzola Dolce-N-Fig Tarts
- Blanketed Franks
- Truffle Potato Croquet
- Chicken Parm Rolls
- Cheddar Ale Boule
- 4 Cheese Risotto
- Crispy Pork Belly Skewer
- Pesto Mussels

ELABORATE FOOD DISPLAYS AND THEME ACTION STATIONS

MEDITERRANEAN TABLE \$10

- Assorted cheese domestic and imported
- Fruit, dried and fresh
- Nuts, crackers, breads, etc.
- Grilled vegetables
- Harvested raw vegetables
- Dips and hummus
- Pasta and grain (faro, orzo) salads
- Italian antipasto bar

FRESH MOZZARELLA BAR \$8

With all the fixings

Fresh Handmade Mozzarella

* Manned Station \$200 additional

CARIBBEAN FLAVOR \$8

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

ORIENTAL TOUCH \$8

SELECT ANY THREE:

- Assorted Handmade Dumplings
- Stir Fry Chicken, Beef or Pork
- General Tso Chicken
- Egg Rolls
- Accompanied with Vegetable, Chow Mein or Fried Rice
- Assorted Sushi & Sashimi Display – Market Price
- Tuna Tartar – Market Price
- Ahi Tuna served in boats with brown rice, seaweed salad & edamame
- *Sushi or Tuna Tartar

* Manned Station \$200 additional

ALL AMERICAN \$12

- BBQ, honey mustard, bleu cheese hot wings
- Mac & cheese
- Cole slaw salad
- Mini Dogs
- Corn on the cob
- Ribs
- Sliders

RAW BAR \$15 PRESENTED ON ICE WITH APPROPRIATE GARNISH

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

* Manned Station \$200 additional

SOUTH OF THE BORDER \$8

- Grilled Skirt Steak with Chimchurri sauce
- Make your own Tacos or Fajitas

PASTA FEST \$8

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
- Cavatelli Bolognese
- * Manned Station \$200 additional

SPUD STATION \$6

- Sweet Mashed Potato
- Yukon Gold Mashed Potato
- Parsnip Mashed
- All the fixings

STEAKHOUSE STATION \$14

Select 2 meats to be hand carved table side by our professional staff

- Maple Glazed Corned Beef
- Garlic & Herb Grilled Skirt Steak
- Herb Crusted Leg of Veal or Lamb
- Roast Suckling Pig
- Honey Glazed Roast Turkey Breast
- Certified Angus Roast Beef
- *New Zealand Rack of Lamb Presented Impeccably with Assorted Breads and Sauces
- *Porketta market price
- * Manned Station \$200 additional

PREMIUM BUTLERED PLATES

Market Price

- Shrimp Shooters
- Antipasto Rolls
- Tuna Tartar
- Clams on Half Shell
- Oysters on the Half shell
- Lolli Pop lamb Chops
- Clams Casino or Oreganato
- Scallops-n-Bacon
- Seafood Puffs
- Beer Batter Shrimp
- Assorted Sushi Rolls
- Coconut Shrimp



FIRST COURSE APPETIZERS CHOICE OF ONE (1)

_____ Tuscan Italian Antipasto

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

_____ Grilled Vegetables Tower

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

_____ Fresh Burata Salad

_____ *Shrimp Cocktail

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

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*

_____ Angioletti Bolognese

*Crescent Shaped Ravioli with
a Hearty Meat Sauce*

_____ Cavatelli Giovanni

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

SALADS CHOICE OF ONE (1)

_____ 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*



RECEPTION ENHANCEMENTS

___ Additional Passed \$3

___ An Additional Hour \$10

___ Signature Drinks \$7

___ Chocolate Covered Strawberries & Champagne \$6

Greeting Your Guests as they enter your Cocktail Hour!

___ La Dolce Vita Dessert Table \$14

*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
Plus one additional hour Open Bar*

___ S'mores Station \$5

___ Donut Station \$5

___ Pretzel and Beer Station \$7

___ Dessert Medley & Espresso Bar \$7

*Trays of Pastries or Cookies made per table and waiters
taking orders for Espresso and Cappuccinos*

___ Elegant Silver Trays of Fresh Fruit- Market Price

Individual Trays of Fresh Fruit per Table

___ Chocolate Fountain \$7

*Elegant Chocolate Fountain served with Fresh Dipping Fruit,
Candy, Marshmallows, Brownies and more.*

___ Ice Cream Station \$7

*Freshly made Ice Cream or Fruit Flavored Gelato
presented with Brownies and Sundaes toppings*

___ Homemade Crepe Station \$7

*Crepe homemade crepes accompanied with fresh shaving
of chocolate from a chocolate tower and other toppings*

___ Specialty Colored Overlays (price per request)



DINNER ENTRÉES

CHOOSE TWO (2) OR THREE (3) ENTRÉES:

_____ 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

Boiled 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 Franchese

French cut Chicken, Pan Seared and Glazed with Champagne Lemon 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 Oreganato 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

_____ Vegetarian Entrée (tailored to guest's choice)

Please make staff aware if you have any special dietary needs or allergies.



A PRESENTATION OF DUAL ENTRÉES

\$10 extra charge per person

Choose one (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 Beurre Sauce

Create & Customize

Let our Chef help you Create Your own Dual Entrées



Special Requests



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