

AND TOAST  
ON YOUR WEDDING DAY



**The Waters Edge**  
at GIOVANNI'S

2748 Post Road, Stamford/Darien Border • 203.325.9979 • [WatersEdgeatGiovannis.com](http://WatersEdgeatGiovannis.com)



Requested Date of Event\_\_\_\_\_

Type Function\_\_\_\_\_

Giovanni's Representative \_\_\_\_\_

Name (Honoree or Bride)\_\_\_\_\_

Email \_\_\_\_\_

Name (Honoree or Groom)\_\_\_\_\_

Email \_\_\_\_\_

Address\_\_\_\_\_

Phone \_\_\_\_\_

Suite of Interest\_\_\_\_\_

Time of Event\_\_\_\_\_ Expected Guests\_\_\_\_\_





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

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

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 22% service and 6.35% tax  
A 10% deposit is required to book. This is nonrefundable.





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



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.

- \_\_\_\_\_ 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

- \_\_\_\_\_ 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*



\_\_\_\_\_ 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*



- \_\_\_ 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*



All tastefully presented with carefully selected theme decorations

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

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:

- Orrechietti 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

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

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

Presented on Ice with Appropriate Garnish

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

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

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

(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





\_\_\_\_\_ 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*

\_\_\_\_\_ 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*



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*



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 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*



*\$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*



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