



(V) VEGAN
(GF) GLUTEN-FREE

WATERWORKS
FOOD & DRINK

PLATED MEALS

\$55
PER GUEST

ADD-ONS INCREASE THE MENU PRICE FOR ENTIRE GUEST COUNT.
QUANTITIES FOR SELECTIONS ARE REQUIRED PRIOR TO YOUR EVENT.

FIRST COURSE SELECT ONE FOR ALL GUESTS

- | | |
|---|---|
| CLAM CHOWDER
<i>bacon. chives.</i> | CAESAR SALAD + \$3
<i>little gem. shaved parmesan. croutons.</i> |
| HOUSE SALAD (V)
<i>Tuscan greens. radish. carrot. house vinaigrette.</i> | SEASONAL SALAD + \$5
<i>ask for current description</i> |

SECOND COURSE - MAIN SELECT TWO* FOR GUESTS TO CHOOSE DURING RSVP

ADD LOBSTER TAIL TO
ANY MAIN COURSE + \$15

- WATERWORKS STEAK (GF)
certified angus beef. Boston cut.
- FILET MIGNON + \$10
red wine demi.
- THE BURGER
double patty. B n B pickles. dijonnaise. American cheese. onions.
- CHICKEN STATLER (GF)
smoked maple aioli.
- PAN ROASTED ATLANTIC SALMON (GF)
lemon dill yogurt.
- GRILLED AHI TUNA (GF)
served rare. ginger-scallion vinaigrette.
- CHEESE RAVIOLI
charred cherry tomatoes.

SEASONAL VEGAN OPTION (V) (GF)

if not included in your menu selections, Waterworks will provide vegan/vegetarian dishes for those who require them, at no additional cost, if the quantity remains below 10% of your total guest count. otherwise, +\$10 to full menu cost.

SECOND COURSE - SIDE SELECT TWO - ALL MAIN COURSES COME WITH THE SAME TWO SIDES

- | | |
|--|--|
| VEGETABLES
<i>all (V) & (GF)</i> | STARCHES |
| balsamic-glazed brussels sprouts | cheddar polenta (GF) - crispy garlic fries (v) |
| garlic green beans - grilled asparagus | garlic whipped potatoes (GF) |
| roasted butternut squash | herb-roasted potatoes (V) (GF) |
| | coconut rice (v) (GF) |

THIRD COURSE SELECT ONE FOR ALL GUESTS

- | | |
|---|---|
| FLOURLESS CHOCOLATE TORTE (GF)
<i>raspberry preserves.</i> | NY STYLE CHEESECAKE
<i>seasonal preserves.</i> |
|---|---|

ADD-ONS PRICE PER GUEST

- | | |
|--|-------------------------------|
| BREAD & BUTTER + \$2 | ADDITIONAL SIDE(S) + \$5 each |
| ADDITIONAL MAIN SELECTION(S) + \$10 each | |