



(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

*bacon. chives.*

HOUSE SALAD (V)

*Tuscan greens. radish. carrot. house vinaigrette.*

CAESAR SALAD + \$3

*little gem. shaved parmesan. croutons.*

SEASONAL SALAD + \$5

*ask for current description*

## 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 MEDALLIONS + \$5

*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

*all (V) & (GF)*

balsamic-glazed brussels sprouts

garlic green beans - grilled asparagus

roasted butternut squash

STARCHES

cheddar polenta (GF) - crispy garlic fries (v)

garlic whipped potatoes (GF)

herb-roasted potatoes (v) (GF)

coconut rice (v) (GF)

## THIRD COURSE SELECT ONE FOR ALL GUESTS

FLOURLESS CHOCOLATE TORTE (GF)

*raspberry preserves.*

NY STYLE CHEESECAKE

*seasonal preserves.*

## ADD-ONS PRICE PER GUEST

BREAD & BUTTER + \$2

ADDITIONAL SIDE(S) + \$5 each

ADDITIONAL MAIN SELECTION(S) + \$10 each