



WATERWORKS

FOOD & DRINK

(V) VEGAN
(GF) GLUTEN-FREE

TRADITIONAL BUFFET

\$60
PER GUEST

ADD-ONS INCREASE THE MENU PRICE FOR ENTIRE GUEST COUNT.

SERVED AS 1.2 TOTAL PORTIONS PER PERSON, SPLIT EVENLY.

50 GUESTS = 60 HALF-PORTIONS OF EACH SELECTION, 120 TOTAL PIECES

FIRST COURSE SELECT ONE FOR ALL GUESTS

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

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

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) + \$12 each