

# PLATED MENUS

## \$40 TIERED MENU

choose three entrees  
choose one dessert

### 1st Course

#### HOUSE SALAD

tuscan greens. radish. carrot.  
red wine vinaigrette.

### 2nd Course

choose three

#### THE BURGER

double patty. B n B pickles. dijonnaise.  
American cheese. onions. garlic fries.

#### PORK CHOP (GLUTEN FREE)

cider gastrique with choice of starch &  
vegetable side.

#### CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli with choice of starch &  
vegetable side.

#### PAN ROASTED ATLANTIC SALMON (GLUTEN FREE)

lemon dill sauce with choice of starch and  
vegetable side.

#### ZUCCHINI PASTA (VEGAN)

crispy eggplant. pomodoro sauce. vegan  
mozzarella. basil oil.

#### GRILLED AHI TUNA (GLUTEN FREE)

ginger scallion vinaigrette with choice of  
starch and vegetable side.

### 3rd Course

choose one

#### FLOURLESS CHOCOLATE TORTE

#### SEASONAL CHEESECAKE

PLEASE FIND VEGETABLE AND  
STARCH SIDE OPTIONS  
ON THE NEXT PAGE



## \$50 TIERED MENU

choose one salad  
choose three entrees  
choose one dessert

### 1st Course

choose one

#### HOUSE SALAD

tuscan greens. radish. carrot.  
red wine vinaigrette.

#### CAESAR SALAD

little gem. shaved parmesan. croutons.

### 2nd Course

choose three

#### WATERWORKS STEAK FRITES

certified angus beef steak. garlic fries. garlic  
aioli.

#### SEAFOOD MAC & CHEESE

scallops. shrimp. crab. house blend cheese.  
organic pasta. charred tomatoes. basil.

#### LINE CAUGHT ATLANTIC SWORDFISH

(GLUTEN FREE)

sun dried tomato cream served with choice of  
starch & vegetable side.

#### THE BURGER

double patty. B n B pickles. dijonnaise.  
American cheese. onions. garlic fries.

#### PORK CHOP (GLUTEN FREE)

cider gastrique with choice of starch &  
vegetable side.

#### CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli with choice of starch &  
vegetable side.

#### PAN ROASTED ATLANTIC SALMON (GLUTEN FREE)

lemon dill sauce with choice of starch and  
vegetable side.

#### ZUCCHINI PASTA (VEGAN)

crispy eggplant. pomodoro sauce. vegan  
mozzarella. basil oil.

#### GRILLED AHI TUNA (GLUTEN FREE)

ginger scallion vinaigrette with choice of  
starch and vegetable side.

### 3rd Course

choose one

#### FLOURLESS CHOCOLATE TORTE

#### SEASONAL CHEESECAKE

# PLATED MENUS

## \$60 TIERED MENU

includes unlimited bread

### 1st Course

choose one

#### HOUSE SALAD

tuscan greens. radish. carrot. red wine vinaigrette.

#### CAESAR SALAD

little gem. shaved parmesan. croutons.

#### SEASONAL SALAD

### 2nd Course

choose three

#### FILET MIGNON (GLUTEN FREE)

red wine demi served with choice of starch & vegetable side.

#### PAN ROASTED SCALLOPS (GLUTEN FREE)

truffled balsamic vinaigrette served with choice of starch & vegetable side.

#### WATERWORKS STEAK FRITES

certified angus beef steak. garlic fries. garlic aioli.

#### SEAFOOD MAC & CHEESE

scallops. shrimp. crab. house blend cheese. organic pasta. charred tomatoes. basil.

#### LINE CAUGHT ATLANTIC SWORDFISH

(GLUTEN FREE)

sun dried tomato cream served with choice of starch & vegetable side.

#### THE BURGER

double patty. B n B pickles. dijonnaise. American cheese. onions. garlic fries.

#### PORK CHOP (GLUTEN FREE)

cider gastrique with choice of starch & vegetable side.

#### CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli with choice of starch & vegetable side.

#### PAN ROASTED ATLANTIC SALMON (GLUTEN FREE)

lemon dill sauce with choice of starch and vegetable side.

#### ZUCCHINI PASTA (VEGAN)

crispy eggplant. pomodoro sauce. vegan mozzarella. basil oil.

#### GRILLED AHI TUNA (GLUTEN FREE)

ginger scallion vinaigrette with choice of starch and vegetable side.

### 3rd Course

choose one

#### FLOURLESS CHOCOLATE TORTE

#### SEASONAL CHEESECAKE

PLEASE CHOOSE ONE STARCH & ONE  
VEGETABLE SIDE IF ENTREE  
SELECTION INDICATES

### STARCH SIDE OPTIONS

CRISPY GARLIC FRIES (VEGAN)

GARLIC WHIPPED POTATOES (GLUTEN FREE)

COCONUT RICE (VEGAN AND GLUTEN FREE)

ROSEMARY FINGERLING POTATOES (VEGAN AND GLUTEN  
FREE)

SWEET POTATO FRIES (VEGAN)

CHEDDAR POLENTA (GLUTEN FREE)

LEMON QUINOA (VEGAN AND GLUTEN FREE)

PARMESAN RISOTTO CAKE (GLUTEN FREE)

### VEGETABLE SIDE OPTIONS

GRILLED ASPARAGUS (VEGAN AND GLUTEN FREE)

BALSAMIC BRUSSELS SPROUTS (VEGAN AND GLUTEN FREE)

GARLIC GREEN BEANS (VEGAN AND GLUTEN FREE)

ROASTED BUTTERNUT SQUASH (VEGAN AND GLUTEN FREE)

SAGE BABY CARROTS (VEGAN AND GLUTEN FREE)

SAUTEED KALE (GLUTEN FREE)

ROASTED MUSHROOMS (VEGAN AND GLUTEN FREE)

ADDITIONS & SUBSTITUTIONS CAN  
BE MADE TO ACCOMMODATE DIETARY  
RESTRICTIONS



# FAMILY STYLE MENUS

## FAMILY STYLE SALADS

serves 25 guests

### HOUSE SALAD 58

tuscan greens. radish. carrot. red wine vinaigrette  
(GLUTEN FREE)

### CAESAR SALAD 75

little gem. shaved parmesan. croutons.

### SEASONAL SALAD 86

## FAMILY STYLE DINNER SIDES

serves 5-6 guests

### STARCH SIDE OPTIONS

#### CRISPY GARLIC FRIES (VEGAN) 21

#### GARLIC WHIPPED POTATOES (GLUTEN FREE) 24

#### COCONUT RICE (VEGAN AND GLUTEN FREE) 23

#### ROSEMARY FINGERLING POTATOES (VEGAN AND GLUTEN FREE) 23

#### SWEET POTATO FRIES (VEGAN) 24

#### CHEDDAR POLENTA (GLUTEN FREE) 24

#### LEMON QUINOA (VEGAN AND GLUTEN FREE) 21

#### PARMESAN RISOTTO CAKE (GLUTEN FREE) 28

### VEGETABLE SIDE OPTIONS

#### GRILLED ASPARAGUS (VEGAN AND GLUTEN FREE) 23

#### BALSAMIC BRUSSELS SPROUTS (VEGAN AND GLUTEN FREE) 24

#### GARLIC GREEN BEANS (VEGAN AND GLUTEN FREE) 21

#### ROASTED BUTTERNUT SQUASH (VEGAN AND GLUTEN FREE) 23

#### SAGE BABY CARROTS (VEGAN AND GLUTEN FREE) 25

#### SAUTEED KALE (GLUTEN FREE) 22

#### ROASTED MUSHROOMS (VEGAN AND GLUTEN FREE) 25

## FAMILY STYLE DINNER ENTREES

serves 5-6 guests

entrees include listed sides & ingredients

### THE BURGER 76

double patty. B n B pickles. dijonnaise.  
American cheese. onions. garlic fries

### SEAFOOD MAC & CHEESE 150

scallops. shrimp. crab. house blend cheese.  
organic pasta. charred tomatoes. basil

### ZUCCHINI PASTA (VEGAN) 120

crispy eggplant. pomodoro sauce.  
vegan mozzarella. basil oil

### WATERWORKS STEAK FRITES 135

certified angus beef hanger steak.  
garlic fries. garlic aioli

## ENTREE OPTIONS

serves 5-6 guests

choose two sides to be included with all  
selected entree platters.

### PAN ROASTED ATLANTIC SALMON (GLUTEN FREE) 130

lemon dill sauce

### GRILLED AHI TUNA (GLUTEN FREE) 130

ginger scallion vinaigrette

### FILET MIGNON (GLUTEN FREE) 180

red wine demi

### PAN ROASTED SCALLOPS (GLUTEN FREE) 170

truffled balsamic vinaigrette

### LINE CAUGHT ATLANTIC SWORDFISH (GLUTEN FREE) 140

sun dried tomato cream

### CHICKEN STATLER (GLUTEN FREE) 130

smoked maple aioli

### PORK CHOP (GLUTEN FREE) 140

cider gastrique

ALL FOOD IS SUBJECT TO A 9% VT STATE MEALS & ROOMS TAX, A 1% CITY OF WINOOSKI TAX, 20% GRATUITY AND  
4% SERVICE FEE