

HORS D'OEUVRES MENU

WATERWORKS BOARDS

CHEESE BOARD 150
serves 25 guests.

CHARCUTERIE 165
serves 25 guests.

ANTIPASTO 170
serves 25 guests.

CHEESE, CHARCUTERIE & ANTIPASTO 425
25 servings of each item.

HUMMUS 95
serves 25 guests.

FRUIT BOARD 95
serves 25 guests.

COLD HORS D'OEUVRES

priced per dozen
minimum order two dozen per item

TUNA POKE 30 (GLUTEN FREE)
chive cream cheese. cucumber slice.

CHICKEN SALAD TEA SANDWICH 36/40 GF

OYSTERS 40 (GLUTEN FREE)

SHRIMP COCKTAIL 36 (GLUTEN FREE)

MUSHROOM TOAST 36/40 GF
shaved parmesan. fried rosemary. crostini.

MEDITERRANEAN CANAPÉ 24 (VEGAN AND GLUTEN FREE)
olive tapenade. basil pesto. cucumber slice.

WATERWORKS FLATBREADS

AVAILABLE AFTER 5PM

MARGHERITA 14
pomodoro sauce. basil.
Maplebrook Farm mozzarella.

PEPPERONI 15
pomodoro sauce. VT Smoke & Cure pepperoni.
Maplebrook Farm mozzarella.

TRUFFLED CHEESE & MUSHROOM 18
pecorino di moliterno al tartufo.
fines herbes. honey.

SEASONAL FLATBREAD
see regular menu for seasonal
offering and pricing

HOT HORS D'OEUVRES

priced per dozen
minimum order two dozen per item

GOUGÉRES 24
baked cheese puffs.

MINI NEW ENGLAND CRAB CAKES 42

BACON WRAPPED SCALLOPS 42 (GLUTEN FREE)

MINIATURE BEEF WELLINGTON 50
beef tenderloin. rosemary jus. puff pastry.

BEEF MEATBALLS 35
spicy pomodoro. parmesan. dill yogurt.

CHICKEN WINGS 20
southern fried. B n B pickles. house hot sauce.

HORS D'OEUVRES PACKAGE

14 per person
choose four options

ARTICHOKE POPPERS
served with lemon dill sauce.

PIGS IN A BLANKET
kobe beef served with ketchup & dijonnaise.

VEGETARIAN SPRING ROLLS
served with orange chili sauce.

MINI REUBENS
served with thousand island dressing.

MIXED OLIVES

CUBAN CIGARS
served with dijonnaise.

SPANAKOPITA
served with lemon dill sauce.

COCONUT SHRIMP
served with orange chili sauce.