

HORS D'OEUVRES MENU

WATERWORKS BOARDS

ALL SERVE 25 GUESTS

CHEESE BOARD 150

local VT and traditional cheeses.

CHARCUTERIE 165

Chef's selection of cured meats.

ANTIPASTO 170

artichoke hearts. grilled & pickled vegetables. olives.

CHEESE, CHARCUTERIE, & ANTIPASTO 425

25 servings of each item.

GARLIC HUMMUS 95

crispy chickpeas. shaved root vegetables. green beans. sumac. naan.

FRUIT BOARD 95

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

COLD HORS D'OEUVRES

priced per dozen

minimum order of two dozen per item

MUSHROOM TOAST 36/40 GF

shaved parmesan. fried rosemary. crostini.

MINI BRUSCHETTA 26/30 GF (VEGAN)

seasonal ingredients.

CAPRESE SKEWERS 29

tomato. mozzarella. pesto. balsamic reduction.

OYSTERS 40 (GLUTEN FREE)

cocktail sauce. mignonette. lemon.

TUNA POKE 30 (GLUTEN FREE)

chive cream cheese. cucumber slice.

SHRIMP COCKTAIL 36 (GLUTEN FREE)

cocktail sauce. lemon.

MEDITERRANEAN CANAPÉ 24 (VEGAN AND GLUTEN FREE)

olive tapenade. basil pesto. cucumber slice.



HOT HORS D'OEUVRES

priced per dozen

minimum order of two dozen per item

GOUGÉRES 24

baked cheese puffs.

CHICKEN WINGS 20

southern fried. B n B pickles. house hot sauce.

BACON WRAPPED SCALLOPS 42 (GLUTEN FREE)

ARTICHOKE POPPERS 38

lemon dill yogurt.

MINIATURE BEEF WELLINGTON 50

beef tenderloin. rosemary jus. puff pastry.

SPANAKOPITA 28

lemon dill yogurt.

POTSTICKERS (VEGAN) 28

ginger soy marmalade.

PIGS IN A BLANKET 32

kobe beef served with ketchup & dijonnaise.

SPRING ROLLS 27 (VEGAN)

orange chili sauce.

BEEF MEATBALLS 35

spicy pomodoro. parmesan. lemon dill yogurt.

MINI NEW ENGLAND CRAB CAKES 42

lemon dill yogurt.

COCONUT SHRIMP 35

orange chili sauce.