



(V) VEGAN
(GF) GLUTEN-FREE

WATERWORKS

FOOD & DRINK

HORS D'OEUVRES

ALL HORS D'OEUVRES MAY BE PASSED BY A SERVER, OR STATIONARY.

BOARDS SERVE 25 GUESTS

FRESH FRUIT \$105
Chef's selection of seasonal fruit.

CHARCUTERIE (GF) \$175
Chef's selection of cured meats.

ANTIPASTO (V) \$180
grilled & pickled vegetables. artichoke hearts. olives.

GARLIC HUMMUS \$95
house-made hummus. sliced vegetables. naan.

CHEESE (GF) \$150
local VT & traditional cheeses. mixed nuts. dried & seasonal fruits.

HOT HORS D'OEUVRES PRICED PER 25 PIECES

BACON-WRAPPED SCALLOPS (GF)	\$90	BLUE CORN EMPANADAS	\$69
BACON-WRAPPED SHORTRIB (GF)	\$76	<i>chicken al pastor. tomato crema.</i>	
GOUGÉRES	\$52	COCONUT SHRIMP	\$72
<i>baked cheese puffs.</i>		<i>orange chili sauce.</i>	
TRUFFLE MAC & CHEESE TART	\$57	MEATBALLS	\$72
<i>honey drizzle. maldon sea salt.</i>		<i>house blend of pork and beef. spicy Pomodoro sauce. parmesan. lemon dill yogurt.</i>	
SPANAKOPITA	\$57	MINI NEW ENGLAND CRAB CAKES	\$83
<i>lemon dill aioli.</i>		<i>lemon dill aioli.</i>	
VEGETABLE POTSTICKERS (V)	\$57	MINI BEEF WELLINGTON	\$98
<i>ginger soy marmalade.</i>		<i>beef tenderloin. rosemary jus. puff pastry.</i>	
SPRING ROLLS (V)	\$58	PIGS IN A BLANKET	\$59
<i>orange chili sauce.</i>		<i>wagyu beef. ketchup. dijonaise.</i>	
FRIED RAVIOLI	\$67	Shaved Steak Crostini	\$87
<i>smoked maple aioli.</i>		<i>crostini. shaved sirloin. horseradish cream sauce.</i>	
CHICKEN MEATBALLS OR SATAY	\$75		
<i>smoked maple aioli..</i>			

COLD HORS D'OEUVRES PRICED PER 25 PIECES

HOUSE CHIPS & DIP	\$29	TUNA POKÉ (GF)	\$60
<i>house-made potato chips & rancho dip.</i>		<i>yellowfin tuna. ginger soy sauce. wonton crisps. chili lime aioli. sesame seeds.</i>	
MUSHROOM TOAST	\$74/78 (GF)	SHRIMP COCKTAIL (GF)	\$72
<i>crostini. mixed mushrooms. parmesan.</i>		<i>cocktail sauce. lemon.</i>	
MINI BRUSCHETTA	\$64/68 (GF)	OYSTERS (GF)	MP
<i>seasonal ingredients. vegan option available.</i>		<i>served on the half-shell.</i>	100
CAPRÉSÉ SKEWERS (GF)	\$59	<i>cocktail sauce. mignonette. lemon.</i>	QTY
<i>tomato. mozzarella. pesto.</i>			MIN
<i>balsamic reduction.</i>		Mini Lobster Rolls	\$450
MEDITERRANEAN CANAPÉ (V)(GF)	\$50	<i>served chilled with mayo and greens, or warm with butter.</i>	
<i>olive tapenade. basil pesto.</i>			
<i>cucumber slice.</i>			

FLATBREADS REQUIRES KITCHEN APPROVAL

MARGHERITA \$15	TRUFFLED CHEESE & MUSHROOM \$19	PEPPERONI \$16
<i>pomodoro sauce. basil.</i>	<i>pecorino di moliterno al tartufo.</i>	<i>pomodoro sauce. pepperoni.</i>
<i>Maplebrook Farm mozzarella.</i>	<i>finest herbes. honey.</i>	<i>house blend cheese. basil.</i>

GLUTEN-FREE CRUST AVAILABLE UPON REQUEST.

PLEASE NOTE THAT GLUTEN-FREE FLATBREADS SHARE AN OVEN WITH THOSE CONTAINING GLUTEN.