

\$55
PER GUEST

(V) VEGAN
(GF) GLUTEN-FREE



WATERWORKS
FOOD & DRINK

PLATED MEALS

ADD-ONS INCREASE THE MENU PRICE FOR ENTIRE GUEST COUNT.
QUANTITIES FOR SELECTIONS ARE REQUIRED PRIOR TO YOUR EVENT.

FIRST COURSE SELECT ONE FOR ALL GUESTS

CLAM CHOWDER
bacon. chives.

CAESAR SALAD + \$3
little gem. shaved parmesan. croutons.

HOUSE SALAD (V)
Tuscan greens. radish. carrot. house vinaigrette.

SEASONAL SALAD + \$5
ask for current description

SECOND COURSE - MAIN SELECT TWO* FOR GUESTS TO CHOOSE DURING RSVP

ADD LOBSTER TAIL TO
ANY MAIN COURSE + \$15

WATERWORKS STEAK (GF)
certified angus beef. Boston cut.

BRAISED SHORT RIBS (GF) + \$10
red wine reduction.

FILET MIGNON + \$10
red wine demi.

CHEESE RAVIOLI
charred cherry tomatoes.

CHICKEN STATLER (GF)
smoked maple aioli.

GRILLED AHI TUNA (GF)
served rare. ginger-scallion vinaigrette.

ROASTED ATLANTIC SALMON (GF)
lemon dill yogurt.

THE BURGER
double patty. B n B pickles. dijonnaise. American cheese. onions.

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

cheddar polenta (GF) - 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) + \$10 each