

PLATED MEALS (V) VEGAN (GF) GLUTEN-FREE

PRICE STARTS AT \$55 PER GUEST. UP-CHARGES ARE PER GUEST FOR ENTIRE COUNT. SELECTIONS AND INDIVIDUAL COUNTS ARE REQUIRED 21-DAYS PRIOR TO EVENT.

FIRST COURSE *select one*

CLAM CHOWDER

bacon. chives.

HOUSE SALAD (V)

Tuscan greens. radish. carrot. house vinaigrette.

CAESAR SALAD

little gem. shaved parmesan. croutons.

+ \$3.00

SEASONAL SALAD

ask for current description

+ \$5.00

SECOND COURSE *select two mains & two sides*

THE BURGER

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

CHICKEN STATLER (GF)

smoked maple aioli.

PAN ROASTED ATLANTIC SALMON (GF)

lemon dill yogurt.

SEASONAL VEGAN OPTION (V) (GF)

ask for current description.

WATERWORKS STEAK (GF)

certified angus beef. Boston cut.

GRILLED AHI TUNA (GF)

served rare. ginger-scallion vinaigrette.

PAN ROASTED SCALLOPS

truffled balsamic vinaigrette.

+ \$10.00 AS ONE OR BOTH SELECTIONS

FILET MIGNON

red wine demi.

+ \$15.00 AS ADDITIONAL (THIRD) SECOND COURSE

VEGETABLE SIDES

BALSAMIC-GLAZED BRUSSELS SPROUTS

GARLIC GREEN BEANS

GRILLED ASPARAGUS

ROASTED BUTTERNUT SQUASH

all options are (V) & (GF)

STARCH SIDES

CHEDDAR POLENTA (GF)

COCONUT RICE (V) (GF)

CRISPY GARLIC FRIES (V)

GARLIC WHIPPED POTATOES (GF)

HERB-ROASTED POTATOES (V) (GF)

THIRD COURSE *select one, served family style or plated*

FLOURLESS CHOCOLATE TORTE (GF)

raspberry preserves.

NY STYLE CHEESECAKE

seasonal preserves.

ADD-ONS

BREAD & BUTTER + \$2.00

THIRD MAIN OFFERING + \$5.00 PER GUEST

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WATERWORKS
FOOD & DRINK