\$55 MENU PRICE PER GUEST



(V) VEGAN (GF) GLUTEN-FREE

UPGRADES INCREASE THE MENU PRICE FOR THE ENTIRE GUEST COUNT. PLATED MEAL SELECTION QUANTITIES ARE REQUIRED BEFORE YOUR EVENT.

> FIRST COURSE HOST SELECTS ONE FOR ALL GUESTS

CLAM CHOWDER bacon. chives. HOUSE SALAD (V) Tuscan greens. radish. carrot. house vinaigrette. CAESAR SALAD + \$5 little gem. shaved parmesan. croutons. SEASONAL SALAD + \$6

ask for current description



FILET MIGNON + \$10 red wine demi.

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

CHEESE RAVIOLI charred cherry tomatoes.

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

THE BURGER double patty. B n B pickles. dijonnaise. American cheese. onions. WATERWORKS STEAK (GF) certified angus beef. Boston cut.

CRAB CAKES + \$5 two 3oz cakes. tartar sauce.

CHICKEN STATLER (GF) smoked maple aioli.

ROASTED ATLANTIC SALMON (GF)

ADD LOBSTER TAIL TO ANY MAIN COURSE + \$15

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.

