

# DAYTIME EVENTS

(V) VEGAN  
(GF) GLUTEN-FREE

ADDITIONS AND SUBSTITUTIONS CAN BE MADE TO ACCOMMODATE DIETARY RESTRICTIONS.  
OUTSIDES DESSERTS FROM A LICENSED BAKERY MAY BE SERVED FOR \$3.00 PER GUEST.

## BREAKFAST

\$16 per guest, 15 guest minimum

### BEVERAGES

Unlimited coffee & tea  
Orange juice  
Cranberry juice  
Spindrift cans + \$3.00/person

### FOOD

Assorted pastries  
Fresh fruit  
Scrambled Eggs + \$3.50/person  
Sausage & Bacon + \$3.00/each per person  
+ \$5.00/person for both

## SIDES *serve 25 guests*

GARLIC FRIES 35  
TRUFFLE FRIES 56  
HOUSE CHIPS & DIP 29  
FRESH BAKED PASTRIES 38  
FRESH FRUIT ASSORTMENT 105

## SALADS *serve 25 guests*

HOUSE SALAD (V) 62  
*Tuscan greens. radish. carrot.  
house vinaigrette.*  
CAESAR SALAD 92  
*little gem. shaved parmesan. croutons.*  
SEASONAL SALAD 92  
*ask for current description*

## SANDWICHES PLATTERS *5 sandwiches, halved*

- 55 CHICKEN SALAD  
*chicken salad. dried cranberries. lettuce. tomato.*
- 60 BACON, LETTUCE & TOMATO  
*applewood smoked bacon. arugula. tomato. basil. mayo.*
- 70 FRIED CHICKEN SANDWICH  
*chili honey. B n B pickles. cheddar cheese.*
- 80 THE BURGER  
*double patty. B n B pickles. dijonnaise. American cheese. onions.*
- 72 BEYOND VEGGIE BURGER  
*vegan patty. B n B pickles. dijonnaise. American cheese. onions. lettuce.*
- 60 CHICKEN CAESAR WRAP  
*grilled chicken. little gem lettuce. parmesan cheese. Caesar dressing.*
- 55 MEDITERRANEAN CAPRÉSÉ WRAP  
*tomato. VT mozzarella. roasted red pepper. shaved onion. basil mayo.*

## DESSERT *\$60 per cake, serves 12 guests*

FLOURLESS CHOCOLATE TORTE (GF)  
*raspberry preserves.*

NY STYLE CHEESECAKE  
*seasonal preserves.*



**WATERWORKS**  
FOOD & DRINK