

SMALL PARTIES

(V) VEGAN
(GF) GLUTEN-FREE

PLATED MEAL.

PRICE STARTS AT \$50 PER GUEST. UP-CHARGES ARE PER GUEST FOR ENTIRE COUNT.
UP TO 25 GUESTS, NO PRECOUNTS. MENU SELECTIONS REQUIRED 21-DAYS PRIOR TO EVENT.
INDIVIDUAL VEGAN DISHES MAY BE ORDERED FOR < 10% OF YOUR GUEST COUNT.

FIRST COURSE *select one*

CLAM CHOWDER

bacon. chives.

HOUSE SALAD (V)

Tuscan greens. radish. carrot. house vinaigrette.

CAESAR SALAD + \$3.00

little gem. shaved parmesan. croutons.

SECOND COURSE *select two mains & two sides*

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.

PAN ROASTED SCALLOPS

truffled balsamic vinaigrette.

VEGETABLE SIDES

ROASTED BUTTERNUT SQUASH

GRILLED ASPARGUS

BALSAMIC-GLAZED BRUSSELS SPROUTS

all options are (V) & (GF)

STARCH SIDES

COCONUT RICE (V) (GF)

CRISPY GARLIC FRIES (V)

HERB ROASTED POTATOES (V) (GF)

THIRD COURSE *select one*

FLOURLESS CHOCOLATE TORTE (GF)

raspberry preserves.

NY STYLE CHEESECAKE

seasonal preserves.

ADD-ONS

BREAD & BUTTER + \$2.00

ADDITIONAL SIDE + \$5.00

ADDITIONAL SECOND COURSE + \$10.00



WATERWORKS
FOOD & DRINK