

STATIONS

ALL STATIONS CAN BE CUSTOMIZED PER EVENT

WATERWORKS BOARDS

ALL SERVE 25 GUESTS

CHEESE BOARD 150
local VT and traditional cheeses.

CHARCUTERIE 175
Chef's selection of cured meats.

ANTIPASTO 180
artichoke hearts. grilled & pickled vegetables. olives.

CHEESE, CHARCUTERIE, & ANTIPASTO 450
25 servings of each item.

GARLIC HUMMUS 95
crispy chickpeas. seasonal vegetables. sumac. naan.

FRESH FRUIT BOARD 105

SLIDER BAR

\$24/PERSON

BURGER/CHEESEBURGER

PULLED PORK

VEGGIE BURGER

CHICKEN SANDWICH

SALMON BURGER

MAC & CHEESE BAR

\$23/PERSON

NOODLES & SAUCE

TOPPING OPTIONS:

fried chicken

grilled chicken

jalapenos

scallions

roasted red peppers

bacon

bell peppers

butternut squash

sausage

meatballs

fuego sauce (hot sauce)

WATERWORKS FLATBREADS

AVAILABLE AFTER 4:30PM

MARGHERITA 14
pomodoro sauce. basil.
Maplebrook Farm mozzarella.

PEPPERONI 15
pomodoro sauce. Applegate pepperoni.
house blend cheese.

TRUFFLED CHEESE & MUSHROOM 18
pecorino di moliterno al tartufo.
fines herbes. honey.

inquire for seasonal flatbread option

FRENCH FRY BAR

\$15/PERSON

GARLIC FRIES

TRUFFLE FRIES WITH PARMESAN

POUTINE

RAW BAR

MARKET PRICE / PERSON

SHRIMP COCKTAIL

CEVICHE
choice of: scallop, white fish, salmon etc.

TUNA POKE

SMOKED SALMON OR CURED SALMON

OYSTERS

CRAB OR LOBSTER SALAD

FAMILY STYLE SALADS

MARKET PRICE

HOUSE OR CAESAR SALAD

GRAIN BOWL

SOUTH WESTERN SALAD

SALAD WITH FRUIT
peach & arugula, strawberry, pear, watermelon etc.

BEET & ARUGULA