

\$60
PER GUEST



(V) VEGAN
(GF) GLUTEN-FREE

WATERWORKS
FOOD & DRINK

TRADITIONAL BUFFET

ADD-ONS INCREASE THE MENU PRICE FOR ENTIRE GUEST COUNT.
SERVED AS 1.2 TOTAL PORTIONS PER PERSON, SPLIT EVENLY.
50 GUESTS = 60 HALF-PORCTIONS OF EACH SELECTION, 120 TOTAL PIECES

FIRST COURSE SELECT ONE FOR ALL GUESTS

HOUSE SALAD (V) CAESAR SALAD + \$3
Tuscan greens. radish. carrot. house vinaigrette. little gem. shaved parmesan. croutons.

SEASONAL SALAD + \$5
ask for current description

SECOND COURSE - MAIN SELECT TWO FOR ALL GUESTS

WATERWORKS STEAK (GF)
certified angus beef. Boston cut.

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

CHEESE RAVIOLI CHICKEN STATLER (GF)
charred cherry tomatoes. smoked maple aioli.

GRILLED AHI TUNA (GF) ROASTED ATLANTIC SALMON (GF)
served rare. ginger-scallion vinaigrette. lemon dill yogurt.

THE BURGER
double patty. B n B pickles. dijonaise. American cheese. onions.

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.

SECOND COURSE - SIDE SELECT TWO - ALL MAIN COURSES COME WITH THE SAME TWO SIDES

VEGETABLES
all (V) & (GF)

balsamic-glazed brussels sprouts
garlic green beans - grilled asparagus
roasted butternut squash

STARCHES

crispy garlic fries (v)
garlic whipped potatoes (GF)
herb-roasted potatoes (v) (GF)
coconut rice (v) (GF)

THIRD COURSE SELECT ONE FOR ALL GUESTS

FLOURLESS CHOCOLATE TORTE (GF) NY STYLE CHEESECAKE
raspberry preserves. seasonal preserves.

ADD-ONS PRICE PER GUEST

BREAD & BUTTER + \$2 ADDITIONAL SIDE(S) + \$5 each
ADDITIONAL MAIN SELECTION(S) + \$12 each