

\$60
MENU PRICE
PER GUEST



(V) VEGAN
(GF) GLUTEN-FREE

WATERWORKS

FOOD & DRINK

TRADITIONAL BUFFET

SERVED AS 1.2 TOTAL PORTIONS PER PERSON, SPLIT EVENLY.

(50 GUESTS = 60 HALF-PORTIONS OF EACH SELECTION, 120 TOTAL PIECES)

FIRST COURSE SELECT ONE FOR ALL GUESTS

HOUSE SALAD (V)

Tuscan greens. radish. carrot. house vinaigrette.

CAESAR SALAD + \$5

little gem. shaved parmesan. croutons.

SEASONAL SALAD + \$6

ask for current description

SECOND COURSE - MAIN SELECT TWO FOR ALL GUESTS

FILET MIGNON + \$12

red wine demi.

LOBSTER TAIL + \$20

drawn butter.

BRAISED SHORT RIBS (GF) + \$12

red wine reduction.

CRAB CAKES + \$8

two 3oz cakes. tartar sauce.

CHEESE RAVIOLI

charred cherry tomatoes.

WATERWORKS STEAK (GF)

certified angus beef. Boston cut.

GRILLED AHI TUNA (GF)

served rare. ginger-scallion vinaigrette.

CHICKEN STATLER (GF)

smoked maple aioli.

THE BURGER

double patty. B n B pickles. dijonnaise.

ROASTED ATLANTIC SALMON (GF)

lemon aioli.

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 SIDES

VEGETABLES

balsamic brussels sprouts (v) (GF)
garlic green beans (v) (GF)
grilled asparagus or broccolini (v) (GF)
roasted butternut squash (v) (GF)
roasted baby carrots (v) (GF)

STARCHES

cheddar polenta (GF)
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)
raspberry preserves.

NY STYLE CHEESECAKE
seasonal preserves.

CUPCAKE ASSORTMENT

chocolate. vanilla. chocolate peanut butter. red velvet. raspberry jelly.

UPGRADES INCREASE APPLIED TO MENU PRICE FOR ENTIRE GUEST COUNT

BREAD & BUTTER + \$2

ADDITIONAL SIDE(S) + \$6 each

ADDITIONAL MAIN SELECTION(S) + \$12 each