

WATERWORKS FOOD + DRINK EVENT MENUS

WATERWORKS STATIONS

MINIMUM ORDER OF
10 GUESTS PER BOARD

CHEESE BOARD

\$6/PERSON

SERVED WITH AN ASSORTMENT OF TRADITIONAL & VT CHEESE, SEASONAL JAM, CRACKERS AND BREAD.

CHARCUTERIE BOARD

\$5/PERSON

CHEF'S SELECTION OF CHARCUTERIE.

ANTIPASTO BOARD

\$7 PER PERSON

CHARCUTERIE, GRILLED VEGETABLES, MIXED OLIVES, ARTICHOKE HEARTS, SLICED BAGUETTE.

CHEESE, CHARCUTERIE &

ANTIPASTO BOARD

\$17 PER PERSON

CHEF'S SELECTION OF CHEESE, CHARCUTERIE AND THE ASSORTMENTS FROM OUR ANTIPASTO BOARD.

HUMMUS BOARD \$4 PER PERSON

CRISPY CHICK PEAS, SHAVED VEGETABLES, WARM NAAN

FRUIT BOARD

\$4 PER PERSON

CHEF'S SELECTION OF FRUITS.

HOT HORS' D'OEUVRES

GOUGÈRES BAKED CHEESE PUFFS

\$24

MINI MARYLAND CRAB CAKES \$42

BACON WRAPPED SCALLOPS \$42

SAUSAGE + PARMESAN STUFFED MUSHROOMS \$30

MINIATURE BEEF WELLINGTON* \$50

CHICKEN EGG ROLLS \$36

CHICKEN WINGS \$20

SOUTHERN FRIED, B N B PICKLES, HOUSE HOT SAUCE

PORK & BEEF MEATBALLS \$35

SPICY POMODORO, PARMESAN, DILL YOGURT

FLATBREADS

SEE REGULAR MENU FOR OPTIONS & PRICING
10 SLICES PER FLATBREAD
AVAILABLE AFTER 5PM

SOUR CREAM + ONION DIP \$28

SERVES 12

HORS' D'OEUVRES PRICED PER DOZEN

*MINIMUM ORDER OF 2 DOZEN REQUIRED

MENU CHANGES SUBJECT TO SEASONAL AVAILABILITY

ALL FOOD IS SUBJECT TO A 9% STATE MEALS & ROOMS TAX, 20% GRATUITY & 2% KITCHEN SERVICE FEE

COLD HORS' D'OEUVRES

CHICKEN SALAD TEA SANDWICH

\$36/40^{GF}

ARUGULA, APPLES, GOLDEN RAISINS

CUCUMBER & CREAM CHEESE TEA SANDWICH

\$24/28^{GF}

GRILLED HAM & CHEESE TEA SANDWICH

\$36/40^{GF}

SEASONAL CROSTINI

OPTIONS & PRICE AVAILABLE UPON REQUEST

MUSHROOM TOAST \$36/40^{GF}

SHAVED PARMESAN, FRIED ROSEMARY, CROSTINI

STEAK CROSTINI \$42/46^{GF}

HORSERADISH CREAM

TUNA POKE \$30/34^{GF}

WASABI CREAM, WONTON CRISP

OYSTERS* 40^{GF}

SHRIMP COCKTAIL* 36^{GF}

SHRIMP COCKTAIL SHOOTERS*

\$40^{GF}

SEASONAL BRUSCHETTA

\$34/38^{GF}