



(V) VEGAN  
(GF) GLUTEN-FREE

WATERWORKS

FOOD & DRINK

# HORS D'OEUVRES

ALL HORS D'OEUVRES MAY BE PASSED BY A SERVER, OR STATIONARY.

## BOARDS SERVE 25 GUESTS

FRESH FRUIT \$105  
*Chef's selection of seasonal fruit.*

CHARCUTERIE (GF) \$175  
*Chef's selection of cured meats.*

ANTIPASTO (V) \$180  
*grilled & pickled vegetables. artichoke hearts. olives.*

GARLIC HUMMUS \$95  
*house-made hummus. sliced vegetables. naan.*

CHEESE (GF) \$150  
*local VT & traditional cheeses. mixed nuts. dried & seasonal fruits.*

## HOT HORS D'OEUVRES PRICED PER 25 PIECES

|                                                                              |                                                                                                           |
|------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|
| BACON-WRAPPED SHORTRIB (GF) \$76                                             | BACON-WRAPPED SCALLOPS (GF) \$90                                                                          |
| GOUGÉRES \$52<br><i>baked cheese puffs.</i>                                  | COCONUT SHRIMP \$72<br><i>orange chili sauce.</i>                                                         |
| TRUFFLE MAC & CHEESE TART \$57<br><i>honey drizzle. maldon sea salt.</i>     | MEATBALLS \$72<br><i>house blend of pork and beef. spicy Pomodoro sauce. parmesan. lemon dill yogurt.</i> |
| SPANAKOPITA \$57<br><i>lemon dill aioli.</i>                                 | MINI NEW ENGLAND CRAB CAKES \$83<br><i>lemon dill aioli.</i>                                              |
| VEGETABLE POTSTICKERS (V) \$57<br><i>ginger soy marmalade.</i>               | MINI BEEF WELLINGTON \$98<br><i>beef tenderloin. rosemary jus. puff pastry.</i>                           |
| SPRING ROLLS (V) \$58<br><i>orange chili sauce.</i>                          | PIGS IN A BLANKET \$59<br><i>wagyu beef. ketchup. dijonnaise.</i>                                         |
| CHICKEN WINGS \$42<br><i>southern fried. B n B pickles. house hot sauce.</i> | Shaved Steak Crostini \$87<br><i>crostini. shaved sirloin. horseradish cream sauce.</i>                   |

## COLD HORS D'OEUVRES PRICED PER 25 PIECES

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|------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|
| HOUSE CHIPS & DIP \$29<br><i>house-made potato chips &amp; rancho dip.</i>               | TUNA POKÉ (GF) \$60<br><i>yellowfin tuna. ginger soy sauce. wonton crisps. chili lime aioli. sesame seeds.</i> |
| MUSHROOM TOAST \$74/78 (GF)<br><i>crostini. mixed mushrooms. parmesan.</i>               | SHRIMP COCKTAIL (GF) \$72<br><i>cocktail sauce. lemon.</i>                                                     |
| MINI BRUSCHETTA \$64/68 (GF)<br><i>seasonal ingredients. vegan option available.</i>     | OYSTERS (GF) MP<br><i>served on the half-shell. cocktail sauce. mignonette. lemon.</i>                         |
| CAPRÉSÉ SKEWERS (GF) \$59<br><i>tomato. mozzarella. pesto. balsamic reduction.</i>       | Mini Lobster Rolls \$375<br><i>served chilled with mayo and greens, or warm with butter.</i>                   |
| MEDITERRANEAN CANAPÉ (V)(GF) \$50<br><i>olive tapenade. basil pesto. cucumber slice.</i> |                                                                                                                |

## FLATBREADS REQUIRES KITCHEN APPROVAL

MARGHERITA \$15  
*pomodoro sauce. basil. Maplebrook Farm mozzarella.*

TRUFFLED CHEESE & MUSHROOM \$19  
*pecorino di moliterno al tartufo. fines herbes. honey.*

PEPPERONI \$16  
*pomodoro sauce. pepperoni. house blend cheese. basil.*

GLUTEN-FREE CRUST AVAILABLE UPON REQUEST.

PLEASE NOTE THAT GLUTEN-FREE FLATBREADS SHARE AN OVEN WITH THOSE CONTAINING GLUTEN.