



(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.

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

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

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 <i>baked cheese puffs.</i>	COCONUT SHRIMP \$72 <i>orange chili sauce.</i>
TRUFFLE MAC & CHEESE TART \$57	MEATBALLS \$72 <i>house blend of pork and beef. spicy Pomodoro sauce. parmesan. lemon dill yogurt.</i>
SPANAKOPITA \$57 <i>lemon dill aioli.</i>	MINI NEW ENGLAND CRAB CAKES \$83 <i>lemon dill aioli.</i>
VEGETABLE POTSTICKERS (V) \$57 <i>ginger soy marmalade.</i>	MINI BEEF WELLINGTON \$98 <i>beef tenderloin. rosemary jus. puff pastry.</i>
SPRING ROLLS (V) \$58 <i>orange chili sauce.</i>	MINI LAMB GYRO \$84 <i>dijon aioli.</i>
PIGS IN A BLANKET \$59 <i>wagyu beef. ketchup. dijonnaise.</i>	Shaved Steak Crostini \$87 <i>crostini. shaved sirloin. horseradish cream sauce.</i>
CHICKEN WINGS \$42 <i>southern fried. B n B pickles. house hot sauce.</i>	

COLD HORS D'OEUVRES PRICED PER 25 PIECES

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

FLATBREADS REQUIRES KITCHEN APPROVAL

MARGHERITA \$15 <i>tomato sauce. basil. Maplebrook Farm mozzarella.</i>	TRUFFLED CHEESE & MUSHROOM \$19 <i>pecorino di moliterno al tartufo. fines herbes. honey.</i>	PEPPERONI \$16 <i>tomato sauce. pepperoni. house blend cheese. basil.</i>
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GLUTEN-FREE CRUST AVAILABLE UPON REQUEST.

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

