

\$55
MENU PRICE
PER GUEST



(V) VEGAN
(GF) GLUTEN-FREE

WATERWORKS
FOOD & DRINK

PLATED MEALS

UPGRADES INCREASE THE MENU PRICE FOR THE ENTIRE GUEST COUNT.
PLATED MEAL SELECTION QUANTITIES ARE REQUIRED BEFORE YOUR EVENT.

FIRST COURSE HOST SELECTS ONE FOR ALL GUESTS

CLAM CHOWDER

bacon. chives.

HOUSE SALAD (V)

Tuscan greens. radish. carrot. house vinaigrette.

CAESAR SALAD + \$3

little gem. shaved parmesan. croutons.

SEASONAL SALAD + \$5

ask for current description

SECOND COURSE - MAIN HOST SELECTS TWO* FOR GUESTS TO CHOOSE FROM IN RSVP

ADD LOBSTER TAIL TO
ANY MAIN COURSE + \$15

WATERWORKS STEAK (GF)

certified angus beef. Boston cut.

BRAISED SHORT RIBS (GF) + \$10

red wine reduction.

CHEESE RAVIOLI

charred cherry tomatoes.

GRILLED AHI TUNA (GF)

served rare. ginger-scallion vinaigrette.

FILET MIGNON + \$10

red wine demi.

CHICKEN STATLER (GF)

smoked maple aioli.

ROASTED ATLANTIC SALMON (GF)

lemon aioli.

THE BURGER

double patty. B n B pickles. dijonnaise. 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 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 HOST SELECTS ONE FOR ALL GUESTS

FLOURLESS CHOCOLATE TORTE (GF)

raspberry preserves.

NY STYLE CHEESECAKE

seasonal preserves.

UPGRADES INCREASE APPLIED TO MENU PRICE FOR ENTIRE GUEST COUNT

ADDITIONAL MAIN SELECTION(S) + \$10 each BREAD & BUTTER + \$2

ADDITIONAL OR ALTERNATE SIDE(S) + \$5 each