



EVENT MENUS

WATERWORKS BOARDS

CHEESE BOARD 150
serves 25 guests.

CHARCUTERIE 165
serves 25 guests.

ANTIPASTO 170
serves 25 guests.

CHEESE, CHARCUTERIE & ANTIPASTO 425
25 servings of each item.

HUMMUS 95
serves 25 guests.

FRUIT BOARD 95
serves 25 guests.

WATERWORKS FLATBREADS

AVAILABLE AFTER 5PM

MARGHERITA 14
pomodoro sauce. basil.
Maplebrook Farm mozzarella.

PEPPERONI 15
pomodoro sauce. VT Smoke & Cure pepperoni.
Maplebrook Farm mozzarella.

TRUFFLED CHEESE & MUSHROOM 18
pecorino moliterno al tartufo.
fine herbes. honey.

SEASONAL FLATBREAD
see regular menu for seasonal
offering and pricing

COLD HORS' D'OEUVRES

priced per dozen
minimum order two dozen per item

TUNA POKE 30 (GLUTEN FREE)
chive cream cheese. cucumber slice.

CHICKEN SALAD TEA SANDWICH 36/40 GF
arugula. apples. golden raisins.

OYSTERS 40 (GLUTEN FREE)

SHRIMP COCKTAIL 36 (GLUTEN FREE)

MUSHROOM TOAST 36/40 GF
shaved parmesan. fried rosemary. crostini.

MEDITERRANEAN CANAPÉ 24 (VEGAN AND GLUTEN FREE)
olive tapenade. basil pesto. cucumber slice.

HOT HORS' D'OEUVRES

priced per dozen
minimum order two dozen per item

GOUGÉRES 24
baked cheese puffs.

MINI NEW ENGLAND CRAB CAKES 42

BACON WRAPPED SCALLOPS 42 (GLUTEN FREE)

MINIATURE BEEF WELLINGTON 50
beef tenderloin. rosemary jus. puff pastry.

BEEF MEATBALLS 35
spicy pomodoro. parmesan. dill yogurt.

CHICKEN WINGS 20
southern fried. B n B pickles. house hot sauce.

HORS' D'OEUVRES PACKAGE

14 per person
choose four options

ARTICHOKE POPPERS
served with lemon dill sauce.

PIGS IN A BLANKET
kobe beef served with ketchup & dijonnaise.

VEGETARIAN SPRING ROLLS
served with orange chili sauce.

MINI REUBENS
served with thousand island dressing.

MIXED OLIVES

CUBAN CIGARS
served with dijonnaise.

SPANAKOPITA
served with lemon dill sauce.

COCONUT SHRIMP
served with orange chili sauce.

PLATED MENUS

\$40 TIERED MENU

choose three entrees
choose one dessert

1st Course

HOUSE SALAD

tuscan greens. radish. carrot.
red wine vinaigrette.

2nd Course

choose three

THE BURGER

double patty. B n B pickles. dijonnaise.
American cheese. onions. garlic fries.

PORK CHOP (GLUTEN FREE)

cider gastrique with choice of starch &
vegetable side.

CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli with choice of starch &
vegetable side.

PAN ROASTED ATLANTIC SALMON (GLUTEN FREE)

lemon dill sauce with choice of starch and
vegetable side.

ZUCCHINI PASTA (VEGAN)

crispy eggplant. pomodoro sauce. vegan
mozzarella. basil oil.

GRILED AHI TUNA (GLUTEN FREE)

ginger scallion vinaigrette with choice of
starch and vegetable side.

3rd Course

choose one

FLOURLESS GERMAN CHOCOLATE CAKE

coconut custard.

SEASONAL CHEESECAKE

PLEASE FIND VEGETABLE AND
STARCH SIDE OPTIONS
ON THE NEXT PAGE



\$50 TIERED MENU

choose one salad
choose three entrees
choose one dessert

1st Course

choose one

HOUSE SALAD

tuscan greens. radish. carrot.
red wine vinaigrette.

CAESAR SALAD

little gem. shaved parmesan. croutons.

2nd Course

choose three

WATERWORKS STEAK FRITES

certified angus beef steak. garlic fries. garlic aioli.

SEAFOOD MAC & CHEESE

scallops. shrimp. crab. house blend cheese.
organic pasta. charred tomatoes. basil.

LINE CAUGHT ATLANTIC SWORDFISH (GLUTEN FREE)

sun dried tomato cream served with choice of
starch & vegetable side.

THE BURGER

double patty. B n B pickles. dijonnaise.
American cheese. onions. garlic fries.

PORK CHOP (GLUTEN FREE)

cider gastrique with choice of starch &
vegetable side.

CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli with choice of starch &
vegetable side.

PAN ROASTED ATLANTIC SALMON (GLUTEN FREE)

lemon dill sauce with choice of starch and
vegetable side.

ZUCCHINI PASTA (VEGAN)

crispy eggplant. pomodoro sauce. vegan
mozzarella. basil oil.

GRILED AHI TUNA (GLUTEN FREE)

ginger scallion vinaigrette with choice of
starch and vegetable side.

3rd Course

choose one

FLOURLESS GERMAN CHOCOLATE CAKE

coconut custard.

SEASONAL CHEESECAKE

PLATED MENUS

\$60 TIERED MENU

includes unlimited bread

1st Course

choose one

HOUSE SALAD

tuscan greens. radish. carrot. red wine vinaigrette.

CAESAR SALAD

little gem. shaved parmesan. croutons.

SEASONAL SALAD

2nd Course

choose three

FILET MIGNON (GLUTEN FREE)

red wine demi served with choice of starch & vegetable side.

PAN ROASTED SCALLOPS (GLUTEN FREE)

truffled balsamic vinaigrette served with choice of starch & vegetable side.

WATERWORKS STEAK FRITES

certified angus beef steak. garlic fries. garlic aioli.

SEAFOOD MAC & CHEESE

scallops. shrimp. crab. house blend cheese. organic pasta. charred tomatoes. basil.

LINE CAUGHT ATLANTIC SWORDFISH

(GLUTEN FREE)

sun dried tomato cream served with choice of starch & vegetable side.

THE BURGER

double patty. B n B pickles. dijonnaise. American cheese. onions. garlic fries.

PORK CHOP (GLUTEN FREE)

cider gastrique with choice of starch & vegetable side.

CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli with choice of starch & vegetable side.

PAN ROASTED ATLANTIC SALMON (GLUTEN FREE)

lemon dill sauce with choice of starch and vegetable side.

ZUCCHINI PASTA (VEGAN)

crispy eggplant. pomodoro sauce. vegan mozzarella. basil oil.

GRILED AHI TUNA (GLUTEN FREE)

ginger scallion vinaigrette with choice of starch and vegetable side.

3rd Course

choose one

FLOURLESS GERMAN CHOCOLATE CAKE

coconut custard

SEASONAL CHEESECAKE

PLEASE CHOOSE ONE STARCH & ONE VEGETABLE SIDE IF ENTREE SELECTION INDICATES

STARCH SIDE OPTIONS

CRISPY GARLIC FRIES (VEGAN)

GARLIC WHIPPED POTATOES (GLUTEN FREE)

COCONUT RICE (VEGAN AND GLUTEN FREE)

ROSEMARY FINGERLING POTATOES (VEGAN AND GLUTEN FREE)

SWEET POTATO FRIES (VEGAN)

CHEDDAR POLENTA (GLUTEN FREE)

LEMON QUINOA (VEGAN AND GLUTEN FREE)

PARMESAN RISOTTO CAKE (GLUTEN FREE)

VEGETABLE SIDE OPTIONS

GRILLED ASPARAGUS (VEGAN AND GLUTEN FREE)

BALSAMIC BRUSSELS SPROUTS (VEGAN AND GLUTEN FREE)

GARLIC GREEN BEANS (VEGAN AND GLUTEN FREE)

ROASTED BUTTERNUT SQUASH (VEGAN AND GLUTEN FREE)

SAGE BABY CARROTS (VEGAN AND GLUTEN FREE)

SAUTEED KALE (GLUTEN FREE)

ROASTED MUSHROOMS (VEGAN AND GLUTEN FREE)

ADDITIONS & SUBSTITUTIONS CAN BE MADE TO ACCOMMODATE DIETARY RESTRICTIONS



FAMILY STYLE MENUS

FAMILY STYLE SALADS

serves 25 guests

HOUSE SALAD 58

tuscan greens. radish. carrot. red wine vinaigrette
(GLUTEN FREE)

CAESAR SALAD 86

little gem. shaved parmesan. croutons.

SEASONAL SALAD 75

FAMILY STYLE DINNER SIDES

serves 5-6 guests

STARCH SIDE OPTIONS

CRISPY GARLIC FRIES (VEGAN) 21

GARLIC WHIPPED POTATOES (GLUTEN FREE) 24

COCONUT RICE (VEGAN AND GLUTEN FREE) 23

ROSEMARY FINGERLING POTATOES (VEGAN AND GLUTEN FREE) 23

SWEET POTATO FRIES (VEGAN) 24

CHEDDAR POLENTA (GLUTEN FREE) 24

LEMON QUINOA (VEGAN AND GLUTEN FREE) 21

PARMESAN RISOTTO CAKE (GLUTEN FREE) 28

VEGETABLE SIDE OPTIONS

GRILLED ASPARAGUS (VEGAN AND GLUTEN FREE) 23

BALSAMIC BRUSSELS SPROUTS (VEGAN AND GLUTEN FREE) 24

GARLIC GREEN BEANS (VEGAN AND GLUTEN FREE) 21

ROASTED BUTTERNUT SQUASH (VEGAN AND GLUTEN FREE) 23

SAGE BABY CARROTS (VEGAN AND GLUTEN FREE) 25

SAUTEED KALE (GLUTEN FREE) 22

ROASTED MUSHROOMS (VEGAN AND GLUTEN FREE) 25

FAMILY STYLE DINNER ENTREES

serves 5-6 guests

entrees include listed sides & ingredients

THE BURGER 76

double patty. B n B pickles. dijonaise.
American cheese. onions. garlic fries

SEAFOOD MAC & CHEESE 150

scallops. shrimp. crab. house blend cheese.
organic pasta. charred tomatoes. basil

ZUCCHINI PASTA (VEGAN) 120

crispy eggplant. pomodoro sauce.
vegan mozzarella. basil oil

WATERWORKS STEAK FRITES 135

certified angus beef hanger steak.
garlic fries. garlic aioli

ENTREE OPTIONS

serves 5-6 guests

choose two sides to be included with all
selected entree platters.

PAN ROASTED ATLANTIC SALMON (GLUTEN FREE) 130

lemon dill sauce

GRILLED AHI TUNA (GLUTEN FREE) 130

ginger scallion vinaigrette

FILET MIGNON (GLUTEN FREE) 180

red wine demi

PAN ROASTED SCALLOPS (GLUTEN FREE) 170

truffled balsamic vinaigrette

LINE CAUGHT ATLANTIC SWORDFISH (GLUTEN FREE) 140

sun dried tomato cream

CHICKEN STATLER (GLUTEN FREE) 130

smoked maple aioli

PORK CHOP (GLUTEN FREE) 140

cider gastrique

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



SPECIAL ORDER DESSERTS

PETIT FOURS

Flavors:

Flourless German Chocolate **(GLUTEN FREE)**

Vanilla Bean

Seasonal: Apple Spice

\$25/dozen

Minimum order - 1 dozen per variety
(can be offered in cake format)

CHEESECAKE BARS

Flavors:

Triple Chocolate Mousse **(GLUTEN FREE)**

Maple

Seasonal: Fresh Fruit

\$52/dozen

Minimum order - 1 dozen per variety
\$100 cheesecake (12 slices)

CREAM PUFFS

Flavors:

Vanilla

Rum Espresso

Seasonal: Rosemary

\$60/dozen regular size or \$30/dozen mini size

Minimum order - 1 dozen per variety

PREFERRED 72 HOUR NOTICE

CUPCAKE & CAKE PRICING AND AVAILABILITY PROVIDED UPON REQUEST

CAKES MAY BE BROUGHT IN FROM A LICENSED BAKERY.

A \$3/PERSON CAKE CUTTING FEE WILL BE APPLIED TO YOUR BILL.