

# WATERFALLS

Dinner Menu • Monday, October 28, 2024

12 Credits

## Starters

**Creamy Chicken Alfredo (D)**

**Celery Root and Apple (GF/DF/OF/VE)**

**Garden Salad Bar**

## Entrees

**Roasted Pork Loin with Apricot and Rosemary Glaze (GF/D/A)**

Pork loin, shallots, apricots, rosemary, and wine.

**Steak Tips with Caramelized Onions (GF/D)**

Steak butter, and onions.

**Vegan Quinoa and Grilled Zucchini Stuffed Peppers (GF/DF/OF/VE)**

Green peppers, quinoa, onions, zucchini, red peppers, and basil.

## Sides

**Roasted Fingerling Potatoes (GF/DF)**

**Brussels Sprouts Gratin (D)**

**Steamed Broccoli**

**Baked Potato or Sweet Potato**

**Brown Rice**

**Legume of the Day**

**Dinner Roll or Cornbread Muffin**

## Dessert

**Dulce de Leche Cake (D)**

**Mixed Fruit**

# WATERFALLS

Dinner Menu • Tuesday, October 29, 2024

12 Credits

## Starters

**Beef Barley (DF)**

**Cauliflower, Kale, and Chickpeas (GF/DF/OF/VE)**

**Garden Salad Bar**

## Entrees

**Chicken Saltimboca (GF/D)**

Chicken breast, prosciutto, sage, fontina, and lemon.

**Sole Oreganata (GF/D)**

Sole, sauteed onions, basil, and oregano.

**Roasted Cauliflower Steaks with Romesco (GF/DF/OF/VE/Nuts)**

Cauliflower steak, red peppers, tomatoes, garlic, zucchini puree and almond sauce.

## Sides

**Herbed Rice Pilaf (GF/DF)**

**Roasted Cauliflower (GF/DF)**

**Steamed Green Brussels Sprouts**

**Baked Potato or Sweet Potato**

**Brown Rice**

**Legume of the Day**

**Dinner Roll or Cornbread Muffin**

## Dessert

**Dulce de Leche Cake (D)**

**Mixed Fruit**

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy  
(A) Contains Alcohol • (OF) Oil-Free

# WATERFALLS

Dinner Menu • Wednesday, October 30, 2024

12 Credits

## Starters

**Sausage and Potato (GF/DF)**

**Golden Beet (GF/DF/OF/VE)**

**Garden Salad Bar**

## Entrees

**Asian BBQ Glazed Chicken (GF/DF/A)**

Molasses, ketchup, five-spice blend, sesame oil, ginger, sherry, hoisin, and apricot puree.

**Miso and Yuzu Glazed Cod (GF/DF/A)**

Cod, yuzu, sesame oil, green onions, garlic, mirin, and miso.

**Sesame Ginger Grilled Portobello Mushrooms (GF/DF/VE)**

Portobello mushrooms, soy sauce, vinegar, sesame oil, sambal oelek, ginger, and scallions.

## Sides

**Jasmine Rice (GF/DF)**

**Garlic Buttered Edamame (GF/D)**

**Steamed Asparagus**

**Baked Potato or Sweet Potato**

**Brown Rice**

**Legume of the Day**

**Dinner Roll or Cornbread Muffin**

## Dessert

**Lemon Berry Mascarpone Cake (D)**

**Mixed Fruit**

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(A) Contains Alcohol • (OF) Oil-Free

# WATERFALLS

Dinner Menu • Thursday, October 31, 2024

## Halloween Buffet Menu

Thursday, October 31

Waterfalls Dinner Buffet- 18 Credits

### Starters

#### **Red Deviled Egg (GF/DF)**

Deviled Eggs with Sun-Dried Tomato & Olive Tapenade, Garnished with Chive Segments

#### **Blood Orange Salad (D/Dairy Optional)**

Arugula, Watercress, Thinly Sliced Red Onion, and Farro. Dressed with Blood Orange Vinaigrette, Garnished with Blood Orange Segments and Ricotta Salata

### Entrees

#### **Beef Medallions with Raspberry Beurre Rouge (GF/D/A)**

#### **Seared Salmon with Pomegranate Orange Sauce (GF/DF)**

#### **Porcini Mushroom & Truffle Ravioli with Butternut Squash Alfredo (D/VG)**

#### **Pumpkin Curry with Forbidden and Jasmine Rice (GF/DF/OF/VE)**

### Sides

#### **Cherry Hazelnut Wild Rice Pilaf (GF/DF/OF/VE)**

#### **Rosemary Roasted Sweet Potatoes (GF/DF/VE)**

#### **Herb Roasted Tomatoes (GF/DF/VE)**

#### **Stewed Cauliflower (GF/DF/OF/VE)**

#### **Steamed Asparagus (GF/DF/OF/VE)**

#### **Jasmine Rice (GF/DF/OF/VE)**

### Dessert

#### **Pumpkin Tart with White Chocolate Ghost (D)**

Ask Your Server for the Gluten-Free Dessert Choice.

# WATERFALLS

Dinner Menu • Friday, November 1, 2024

12 Credits

## Starters

**Cajun Shrimp and Corn Chowder (D)**

**Cajun Roasted Corn Chowder (GF/DF/OF/VE)**

Note: Dairy Topping Optional

**Garden Salad Bar**

## Entrees

**Chicken with Creamy Garlic Sauce (D)**

Chicken breast, garlic, breadcrumbs, parmesan, basil, butter, and cream.

**Lamb Shepherd's Pie (D/A)**

Lamb, onions, carrots, celery, garlic, red wine, chicken broth, rosemary, and butter.

**Vegan Mushrooms Shepherd's Pie (GF/DF/VE/A)**

Onions, carrots, celery, garlic, mushrooms, thyme, rosemary,  
red wine, peas, rice flour, and nutritional yeast.

## Sides

**Mashed Potatoes (GF/D)**

**Herb Roasted Beets (GF/D)**

**Steamed Cauliflower**

**Baked Potato or Sweet Potato**

**Brown Rice**

**Legume of the Day**

**Dinner Roll or Cornbread Muffin**

## Dessert

**Pecan Chocolate Chip Pie (D/Nuts)**

**Mixed Fruit**

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# WATERFALLS

Dinner Menu • Saturday, November 2, 2024

12 Credits

## Starters

**Garden Vegetable (GF/DF/VE)**

**Roasted Cauliflower (GF/DF/OF/VE)**

**Garden Salad Bar**

## Entrees

**Mustard and Dill Rockfish (GF/D)**

Rockfish, lemon, butter, mustard, dill, and garlic powder.

**Pork Roast with Apples, Garlic, and Thyme (GF/DF)**

Pork roast, apples, onions, garlic, thyme, rosemary, bay leaf, and cinnamon.

**Savory Stuffed Apples (GF/DF/OF/VE)**

Apples, Rice-Chex, garlic, onions, celery, squash, tempeh, sage, thyme, and pine-nuts.

## Sides

**Buttered Yukon Potatoes (GF/D)**

**Braised Green Beans (GF/DF)**

**Steamed Carrots and Parsnips**

**Baked Potato or Sweet Potato**

**Brown Rice**

**Legume of the Day**

**Dinner Roll or Cornbread Muffin**

## Dessert

**Pecan Chocolate Chip Pie (D/Nuts)**

**Mixed Fruit**

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(A) Contains Alcohol • (OF) Oil-Free