



Dinner Menu • Monday, December 16, 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, December 17, 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

Peanut Butter Chocolate Cream Pie (D/Nuts) Mixed Fruit





Dinner Menu • Wednesday, December 18, 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 oolek, 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 Leche Cake (D) Mixed Fruit



WATERFALLS

Dinner Menu • Thursday, December 19, 2024

Starters Chicken Tikka Masala (GF/DF/Pork) Mulligatawny (GF/DF/OF/VE) Garden Salad Bar

Entrees

Roasted Turkey with Turkey Gravy (D)

Turkey, thyme, sage, gravy, butter, and flour.

Apple Cider Braised Beef (GF/DF)

Beef, cinnamon, bay leaf, rosemary, thyme, garlic, apples, onions, and cider.

Vegan Leek and Spinach Pie (DF/VE)

Onions, leeks, green onions, dill, parsley, mint, nutritional yeast, vegetable stock, spinach, and phyllo dough.

Sides

Mashed Potatoes (GF/D) Broccoli Gratin (D) Steamed Cauliflower Baked Potato or Sweet Potato Brown Rice Legume of the Day Dinner Roll or Cornbread Muffin

Dessert

Carrot Cake (D)

Does NOT Contain Nuts

Mixed Fruit

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



WATERFALLS

Dinner Menu • Friday, December 20, 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 Carrots 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

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





Dinner Menu • Saturday, December 21, 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