

# WATERFALLS

Dinner Menu • Monday, December 23, 2024

12 Credits

## Starters

**Kielbasa and Cabbage (GF/DF)**

**Curried Butternut Squash (GF/DF/OF/VE)**

**Garden Salad Bar**

## Entrees

**Cider Braised Chicken (GF/DF)**

Chicken thighs, onions, carrots, celery, garlic, and apple cider.

**Beef Medallions with Roasted Tomato Chimichurri (GF/DF)**

Beef medallions, tomatoes, red peppers, cilantro, garlic, and shallots.

**Cauliflower Steaks with Roasted Tomato Chimichurri (GF/DF)**

Cauliflower steaks, tomatoes, red peppers, and cilantro.

## Sides

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

**Roasted Brussels Sprouts (GF/DF)**

**Steamed Brussels Sprouts**

**Baked Potato or Sweet Potato**

**Brown Rice**

**Legume of the Day**

**Dinner Roll or Cornbread Muffin**

## Dessert

**Chocolate Mint Cookie Pie (D)**

**Mixed Fruit**

# WATERFALLS

Dinner Menu • Tuesday, December 24, 2024

*Christmas Eve Menu*  
Tuesday, December 24, 2024  
16 Dining Credits

**Starters**

**Holiday Harvest Salad (GF/DF/VG/Nuts)**  
Mixed greens, arugula, pickled cranberries, toasted pecans, red onions, and orange and clove vinaigrette.

**Roasted Root Salad (GF/D/VG)**  
Golden beets, parsnips, pomegranate, ricotta salata, and mint gremolata.

**Entrees**

**Beef Tenderloin with Bearnaise Sauce (D)**  
**Pecan Crusted Halibut (D/Nuts)**  
**Lentil and Vegetable Loaf with Tomato Relish (GF/DF/OF/VE)**

**Sides**

**Roasted Asparagus (GF/DF)**  
**Sunchoke and Potato Gratin (D)**  
**Sauteed Brussels Sprouts (GF/DF)**  
**Cranberry Pecan Wild Rice Pilaf (GF/DF/OF/Nuts)**  
**Steamed Swiss Chard (GF/DF/OF)**

**Dessert**

**Currant Bread Pudding with Creme Anglaise (D)**  
**Gluten-Free Dessert Available (GF/DF/VG/Nuts)**

*Enjoy your enchanted Christmas feast!*

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



Dinner Menu • Wednesday, November 25, 2024

Closed For Dinner Service

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

# WATERFALLS

Dinner Menu • Thursday, December 26, 2024

12 Credits

## Starters

**Sausage, Parmesan, and Kale (D)**

**Greek Spinach (GF/DF/OF/VE)**

**Garden Salad Bar**

## Entrees

**Honey Dijon Glazed Chicken (GF/DF)**

Chicken thighs, orange juice, Dijon, and honey.

**Beef Grillades (GF/DF/A)**

Beef short ribs, Cajun seasoning, red wine, red peppers, tomatoes, and onions.

**Spinach and Walnut Stuffed Portobellos (GF/DF/OF/VE/Nuts)**

Portobello mushrooms, spinach, yellow onions, walnuts, garlic, and balsamic vinegar.

## Sides

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

**Herb Buttered Corn (GF/D)**

**Steamed Broccoli**

**Baked Potato or Sweet Potato**

**Brown Rice**

**Legume of the Day**

**Dinner Roll or Cornbread Muffin**

## Dessert

**German Chocolate Layer Cake (D/Nuts)**

**Mixed Fruit**

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# WATERFALLS

Dinner Menu • Friday, December 27, 2024

12 Credits

## Starters

**New England Clam Chowder (D)**

**Kale and White Bean (GF/DF/OF/VE)**

**Garden Salad Bar**

## Entrees

**Sour Cream and Dill Baked Cod (D)**

Cod, milk, sour cream, dill, panko, butter, and garlic.

**Pork Medallions with Pear and Cranberry Chutney (GF/DF)**

Pork tenderloin, cranberries, brown sugar, maple syrup,  
pears, orange zest, raisins, and cinnamon.

**Vegan Stuffed Zucchini (GF/DF/OF/VE)**

Zucchini, chickpeas, vegetable broth, roasted red peppers, and artichoke hearts.

## Sides

**Boursin Mashed Potatoes (GF/D)**

**Spiced Roasted Cauliflower (GF/DF)**

**Steamed Green Beans**

**Baked Potato or Sweet Potato**

**Brown Rice**

**Legume of the Day**

**Dinner Roll or Cornbread Muffin**

## Dessert

**Apple Caramel Cheesecake (D)**

**Mixed Fruit**

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# WATERFALLS

Dinner Menu • Saturday, December 28, 2024

12 Credits

## Starters

**Tomato Florentine (D)**

**Vegan Split Pea (GF/DF/OF/VE)**

**Garden Salad Bar**

## Entrees

**Goan Style Shrimp (GF/DF)**

Shrimp, red chili flakes, onions, ginger, garlic, coriander, turmeric, curry, tomatoes, coconut milk, and cilantro.

**Pork Vindaloo (GF/DF)**

Pork, cumin, peppercorns, cardamom, cinnamon, mustard, onions, ginger, garlic, coriander, and turmeric.

**Vegan Chickpea and Cauliflower Curry (GF/DF/OF/VE/Nuts)**

Potatoes, cauliflower, curry spice, chickpeas, tomatoes, and cashew cream.

## Sides

**Coriander and Cardamom Spiced Rice (GF/DF)**

**Spiced Roasted Cauliflower (GF/DF)**

**Steamed Carrots and Parsnips**

**Baked Potato or Sweet Potato**

**Brown Rice**

**Legume of the Day**

**Dinner Roll or Cornbread Muffin**

## Dessert

**Apple Caramel Cheesecake (D)**

**Mixed Fruit**

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