

# Waterman Village

CAFE LUNCH SPECIALS WEEKS 5 & 1  
MONDAY - FRIDAY 8 AM-2 PM

## MONDAY, FEBRUARY 12, 2024

Soup:	Chicken Tortilla Soup	Sm 2.49
		Lg 2.79
Entree:	Fajita Chicken with Peppers	4.39
Side Dish:	Sofrito Black Beans	1.39
	Aztec Mixed Vegetables	1.39
Promotion:	Monterey Black Bean Burger	5.49

## TUESDAY, FEBRUARY 13, 2024

Soup:	Mediterranean Vegetable	Sm 2.49
		Lg 2.79
Entree:	Farmer's Meatloaf	4.39
Side Dish:	Garlic Whipped Potatoes <b>V</b>	1.39
	Lemon Scented Broccoli <b>VG</b> <b>M</b>	1.39
Promotion:	Tex Mex Chicken Pizza	5.49

## WEDNESDAY, FEBRUARY 14, 2024

Soup:	Corn Chowder	Sm 2.49
		Lg 2.79
Entree:	Fried Chicken	4.39
Side Dish:	Mac & Cheese <b>V</b> <b>M</b>	1.39
	Green Beans <b>VG</b> <b>M</b>	1.39
Promo:	Chicken & Ginger Carrot Coulis Baguette	5.49

## THURSDAY, FEBRUARY 15, 2024

Soup:	Cream of Broccoli Soup <b>M</b>	Sm 2.49
		Lg 2.79
Entree:	Roast Turkey w/Gravy & Sage Stuffing	4.59
Side Dish:	Whipped Fresh Potatoes	1.39
	Herb Baked Tomatoes <b>V</b>	1.39
Promotion:	Spinach & Mushroom Pizza	5.49

## FRIDAY, FEBRUARY 16, 2024

### WEEKLY CAFÉ COOK-OUT ~ 11 AM-1:30 PM

Soup:	Smokey Navy Bean	Sm 2.49
		Lg 2.79
<b>LTO:</b>	<b>Salmon Salad w/ drink &amp; side</b>	<b>10.99</b>
Entree:	6 Chicken Wings	6.99
Side Dish:	Baked Sweet Potato	1.39
	Baked Beans / Lima Beans	1.39
	Baked Macaroni & Cheese	1.39

## MONDAY, FEBRUARY 19, 2024

Soup:	Chili Con Carne Soup	Sm 2.49
		Lg 2.79
Entree:	Rotisserie Style Chicken	4.59
Side Dish:	Garlic Roasted Potato Wedges <b>V</b>	1.39
	Green Peas <b>V</b> <b>M</b>	1.39
Promotion:	Tandoori Waldorf	5.49

## TUESDAY, FEBRUARY 20, 2024

Soup:	Canadian Cheese Soup	Sm 2.49
		Lg 2.79
Entree:	Brunswick Stew	4.39
Side Dish:	Egg Noodles	1.39
	Lemon Garlic Broccolini <b>VG</b> <b>M</b>	1.39
Promotion:	Twisted Turkey Wrap	5.49

## WEDNESDAY, FEBRUARY 21, 2024

Soup:	Cream of Tomato Soup	Sm 2.49
		Lg 2.79
Entree:	Corned Beef	4.39
Side Dish:	Fresh Cabbage Wedge	1.39
	Old Fashion Mac & Cheese <b>VG</b> <b>M</b>	1.39
Promo:	Italian Mushroom Pizzetta	5.49

## THURSDAY, FEBRUARY 22, 2024

Soup:	Carrot Ginger Soup	Sm 2.49
		Lg 2.79
Entree:	Roast Turkey w/Gravy & Sage Stuffing	4.59
Side Dish:	Whipped Fresh Potatoes <b>V</b>	1.39
	Green Bean Provencal <b>VG</b> <b>M</b>	1.39
Promotion:	Mushroom, Squash, & Chicken Pizzetta	5.49

## FRIDAY, FEBRUARY 23, 2024

### WEEKLY CAFÉ COOK-OUT ~ 11AM-1:30PM

Soup:	Seafood Gumbo	Sm 2.49
		Lg 2.79
<b>LTO:</b>	<b>Salmon Salad w/ drink &amp; side</b>	<b>10.99</b>
Entree:	6 Chicken Wings	6.99
Side Dish:	Baked Sweet Potato	1.39
	Baked Beans	1.39
	Corn on the Cob	1.39
	Baked Macaroni & Cheese	1.39

### CAFÉ DAILY LUNCH COMBINATIONS

Entrée - one side, roll & drink	\$5.49
Entrée - two sides, roll & drink	\$6.59
Promotion - add chips & drink	\$6.59

**VG** Vegan

**V** Vegetarian

**M** Mindful

Issued 02/08/24 ~ More info call 352-383-0051 x258

All items in this menu are eligible for the **50% off daily WV employee meal discount**.  
(Retail items excluded, Sample: chips, candy bar, coke bottles, freshly baked items).

Thank you for all you do!

**TURNOVER FOR THE LODGE MENU**

## THE LODGE – WEEK 5

TAKE OUT / PICK UP ORDER - CALL IN TIMES:

383-0051 ext. 258

LUNCH: 9:30AM–10:30AM DINNER: 2:30PM–3:30PM

LODGE DINING ROOM HOURS

**SUNDAY BRUNCH: 11AM–2PM & 3PM–5PM**

LUNCH: 11:30AM–1PM DINNER: 4:30PM–6:30PM MON–SAT

### SUNDAY, FEBRUARY 11, 2024

- Soup: Spring Vegetable Soup   
Cream of Mushroom Soup
- Bread: Wheat & Assorted Dinner Rolls
- Salad: Corn & Tomato Salad
- Entree: Herb Crusted Beef Tenderloin  
Jumbo Lump Crab Cake
- Side Dish: Fried Okra   
Peas and Onions   
Whipped Sweet Potato   
Cranberry Wild Rice
- Desserts: Cheesecake
- NSA: Cheesecake
- Brunch: Omelet Station & Waffle Bar / Oatmeal  
Sausage Gravy & Biscuits / Fruit Crepes  
Bacon & Sausage /  
1 Complimentary Mimosa  
Assorted Breakfast Pastries

### MONDAY, FEBRUARY 12, 2024

- Soup: Spring Vegetable Soup   
Chicken Tortilla Soup
- Bread: Chocolate Chip Muffins/Assorted Rolls
- Salad: Pear & Lime Gelatin
- Entree: Beef Taco w/ Guacamole  
Fajita Chicken with Peppers
- Chef's Special: Rosemary Grilled Pork Chop
- Side Dish: Sofrito Black Beans  
Aztec Mixed Vegetables  
Fiesta Rice   
Green Beans
- Desserts: Cherry Cobbler
- NSA: Cherry Pie

### TUESDAY, FEBRUARY 13, 2024

- Soup: Spring Vegetable Soup   
Mediterranean Vegetable Soup
- Bread: Breadsticks & Assorted Dinner Rolls
- Salad: Carrot Raisin Salad
- Entree: Farmer's Meatloaf  
Herb Baked Salmon
- Chef's Special: Chicken Breast Florentine
- Side Dish: Garlic Whipped Fresh Potatoes  
Gnocchi  
Lemon Scented Broccoli   
Corn on The Cob
- Desserts: Chocolate Cream Pie
- NSA: Unfrosted Chocolate Cream Pie

### **TURNOVER FOR THE CAFÉ MENU**

02/08/24 – Any questions call 352-383-0051 x255 ©

### WEDNESDAY, FEBRUARY 14, 2024

- Soup: Spring Vegetable Soup   
Corn Chowder
- Bread: Buttermilk Biscuits & Dinner Rolls
- Salad: Beet, Cucumber, & Onion Salad
- Entrée: Braised Pot Roast  
Fried Chicken
- Chef's Special: Classic Cuban Sandwich
- Side Dish: Steamed White Rice  
Mac & Cheese  
Harvard Beets   
Green Beans
- Desserts: Chocolate Mint Cream Pie
- NSA: Butterscotch Pudding

### THURSDAY, FEBRUARY 15, 2024

- Soup: Spring Vegetable Soup   
Cream of Broccoli Soup
- Bread: Pumpernickel & Assorted Dinner Rolls
- Salad: Apple Fennel Slaw
- Entree: Roast Turkey w/Gravy & Sage Dressing  
Baked Cod w/ Butter Crumb Topping
- Chef's Special: Caribbean Chicken Breast
- Side Dish: Herb Baked Tomatoes   
Baked Sweet Potato   
Cauliflower w/ Cheddar Cheese Sauce  
Whipped Fresh Potatoes
- Desserts: Coconut Cake
- NSA: Banana Pudding

### FRIDAY, FEBRUARY 16, 2024

- Soup: Spring Vegetable Soup   
Smokey Navy Bean
- Bread: Corn Bread & Assorted Dinner Rolls
- Salad: Macaroni Salad
- Entree: Citrus Crusted Tilapia  
Stuffed Cabbage Roll
- Chef's Special: Fire Cracker Shrimp
- Side Dish: Steamed Brown Rice   
Roasted Yellow Squash   
Basil Ratatouille   
Baked Potato
- Dessert: Banana Chocolate Chip Loaf
- NSA: Angel Food Cake

### SATURDAY, FEBRUARY 17, 2024

- Soup: Spring Vegetable Soup   
Sweet Potato & Pumpkin Soup
- Bread: Southern Style Biscuit &  
Assorted Dinner Rolls
- Salad: Pasta Primavera Salad
- Entree: Chicken Pot Pie  
BBQ Pulled Smoked Pork
- Chef's Special: Citrus Herb Salmon
- Side Dish: Parsley Boiled Potatoes   
Home-style Baked Beans   
Creamed Spinach & Corn   
Teriyaki Carrots
- Desserts: Angel Food Cake/Pineapple Sauce
- NSA: Apple Fruit Crisp