

Waterman Village

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

MONDAY, MARCH 18, 2024

Soup: Chicke	en 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: Monte	rey Black Bean Burger	5.49

JESDAY, MARCH 19, 2024

Soup:	Mediterranean vegetable	SIII 2.49
		Lg 2.79
Entree:	Farmer's Meatloaf	4.39
Side Dish:	Garlic Whipped Potatoes V	1.39
	Lemon Scented Brocoli 🚾 🌣	1.39
Promotion: 7	Tex Mex Chicken Pizza	5.49

WEDNESDAY, MARCH 20,

Soup:	Corn Chowder	Sm 2.49
		Lg 2.79
Entree:	Fried Chicken	4.39
Side Dish:	Mac & Cheese V	1.39
	Green Beans 🚾 🌣	1.39

Promo: Chicken & Ginger Carrot Coulis Baguette 5.49

THURSDAY, MARCH 21, 2024

Soup:	Cream of Broccoli Soup 🥶	Sm 2.49
		Lg 2.79
Entree: Roa	ast Turkey w/Gravy & Sage Stuf	fing 4.59
Side Dish:	Whipped Fresh Potatoes	1.39
	Herb Baked Tomatoes <a>V	1.39
Promotion:	Spinach & Mushroom Pizza	5.49

FRIDAY, MARCH 22, 2024

WEEKLY CAFÉ COOK- OUT~ 11 AM-1:30 PM Smokey Navy Bean Sm 2.49 Soup:

_	I	g 2.79
LTO:	Salmon Salad w/ drink & side	10.99
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, MARC

Chili Con Carne Soup	Sm 2.49
	Lg 2.79
Rotisserie Style Chicken	4.59
Garlic Roasted Potato Wedges	V 1.39
Green Peas 💟 🌝	1.39
Tandoori Waldorf	5.49
	Rotisserie Style Chicken Garlic Roasted Potato Wedges Green Peas

TUESDAY, MARCH 26, 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 E	1.39
Promotion:	Twisted Turkey Wrap	5.49

Cream of Tomato Soup	5m 2.49
	Lg 2.79
Corned Beef	4.39
Fresh Cabbage Wedge	1.39
Old Fashion Mac & Cheese 🚾	5 1.39
Italian Mushroom Pizzetta	5.49
	Corned Beef Fresh Cabbage Wedge Old Fashion Mac & Cheese

THURSDAY. MARCH 28, 2024

Soup:	Carrot Ginger Soup	Sm 2.49
		Lg 2.79
Entree: R	loast Turkey w/Gravy & Sage	Stuffing 4.59
Side Dish	: Whipped Fresh Potatoes	1.39
	Green Bean Provencal 🚾	5 1.39

FRIDAY, MARCH 29, 2024

Corn on the Cob

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

Promotion: Mushrrom, Squash, & Chicken Pizzetta 5.49

•	Lg	2.79
LTO:	Salmon Salad w/ drink & side	10.99
Entree:	6 Chicken Wings	6.99
Side Dish:	Baked Sweet Potato	1.39
	Baked Beans	1.39

CAFÉ DAILY LUNCH COMBINATIONS

Baked Macaroni & Cheese

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

VG Vegan

Soup:

Vegetarian

Mindful

Sm 2.49

1.39

1.39

Issued 03/14/24 ~ 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, MARCH 17, 2024

HAPPY ST. PATTY'S DAY

Soup: Spring Vegetable Soup 😇

Potato Leek Soup

Bread: Garlic Bread & Assorted Dinner Rolls

Salad: Gingerale Gelatin Salad 💇

Entree: Corned Beef 💇

Oven Roasted Chicken

Side Dish: Red Bliss Potatoes 🐸

Baby Carrots ©
Green Cabbage

Mashed Sweet Potato

Desserts: Grasshopper Pie

NSA: Chocolate Mint Brownie

Brunch: Omelet Station & Waffle Bar / Oatmeal

Sausage Gravy & Biscuits / Fruit Crepes

Bacon & Sausage /

1 Complimentary Mimosa Assorted Breakfast Pastries

MONDAY, MARCH 18, 2024

Chicken Tortilla Soup

Bread: Chocolate Chip Muffins/Assorted Rolls

Salad: Pear & Lime Gelatin <u>™</u>
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
Cherry Cobbler

Desserts: Cherry Cob NSA: Cherry Pie

TUESDAY, MARCH 19, 2024

Mediterranean Vegetable Soup

Bread: Breadsticks & Assorted Dinner Rolls

Herb Baked Salmon

Chef's Special: Chicken Breast Florentine Side Dish: Garlic Whipped Fresh Potatoes

Gnocchi

Lemon Scented Broccoli 🚾 🌣

Character Cream Dia

Desserts: Chocolate Cream Pie

NSA: Unfrosted Chocolate Cream Pie

TURNOVER FOR THE CAFÉ MENU



WEDNESDAY, MARCH 20, 2024

Soup: Spring Vegetable Soup **V**♥

Corn Chowder

Bread: Buttermilk Biscuits & Dinner Rolls

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, MARCH 21, 2024

Soup: Spring Vegetable Soup <u>▼</u>

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

Delved Crys at Datata Wat

Baked Sweet Potato **▼** ©

Cauliflower w/ Cheddar Cheese Sauce

Whipped Fresh Potatoes **™**⊙

Desserts: Coconut Cake NSA: Banana Pudding

FRIDAY, MARCH 22, 2024

Soup: Spring Vegetable Soup **V**⊙

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 <u>V</u>⊗

Basil Ratatouille **™** o

Baked Potato

Dessert: Banana Chocolate Chip Loaf

NSA: Angel Food Cake 🐸

SATURDAY, MARCH 23, 2024

Soup: Spring Vegetable Soup <u>™</u>⊙

Sweet Potato & Pumpkin Soup

Bread: Southern Style Biscuit &

Assorted Dinner Rolls V

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 **VW©** Creamed Spinach & Corn **VW©**

Teriyaki Carrots **E**O

Desserts: Angel Food Cake/Pineapple Sauce

NSA: Apple Fruit Crisp

VG Vegan V Vegetarian

Mindful

Mindful