

TWF
THE WATERFRONT
RESTAURANT AND TAVERN

PLATED DINNER MENU

All dinner selections are served with The Waterfront house spring salad, fresh baked bread and butter, and beverage of coffee or tea. Additional salad options are available to substitute for an additional charge.

STARTER SALADS

THE WATERFRONT HOUSE SALAD – Organic spring greens, cherry tomatoes, feta cheese, pistachios and balsamic vinaigrette

CLASSIC CAESAR SALAD – Shredded Romaine lettuce, parmesan cheese and house-made Caesar dressing with Waterfront lavosh \$3

PEAR AND GORGONZOLA SALAD – Organic spring greens, gorgonzola cheese, poached pears, candied walnuts and raspberry vinaigrette \$3

ORGANIC BEET SALAD – Roasted red and golden beets, shallots, candied hazelnuts, goat cheese and sherry vinaigrette \$3

PASTA ENTREES

THE WATERFRONT MACARONI AND CHEESE – Mac shells with a white cheese blend and toasted panko crumbs \$12
Add grilled chicken \$15

SPICY CHICKEN PENNE – Penne in vodka sauce with chicken breast, wild mushrooms, fresh spinach, garlic and onion \$17

CLASSIC PESTO LINGUINI – Linguini in light pesto cream with artichoke hearts, sun-dried tomatoes, spinach and onions \$18
Add chicken \$21
Add three large shrimp \$22

Your custom plated dinner menu consists of your selection of the following proteins, a starch and vegetable. The pricing listed with the proteins is inclusive of all side selections, unless noted with an up-charge. If selecting more than one entrée, please contact your catering manager – the price of the highest cost entrée will apply to all entrees.

PROTEIN SELECTIONS – SEAFOOD

MAHI MAHI – 8 ounce filet, seared or grilled \$22

*Chef recommended preparation – blackened and glazed with apricot jam \$23

CANADIAN WALLEYE – 8 ounce filet, baked \$21

*Chef recommended preparation – pan fried with seasoned flour with lemon caper beurre blanc \$23

WILD SALMON – 8 ounce filet, seared or grilled \$24

*Chef recommended preparation – herb-panko crusted, ginger-cashew crusted, or mustard-glazed \$25

ALASKAN HALIBUT – 8 ounce filet, grilled or seared \$26

*Chef recommended preparation – blackened, almond-crusted, or with herb beurre blanc \$27

SEARED SHRIMP – 6 large shrimp (16-20 count) \$17 / 3 colossal shrimp (6-8 count) \$24

SEASONAL FISH – Ask your catering manager about the current seasonal fish options MP

PROTEIN SELECTIONS – BEEF, PORK AND POULTRY

BEEF TENDERLOIN FILET – 8 ounces, Certified Angus Beef \$34

CENTER CUT SIRLOIN STEAK – 10 ounces, Certified Angus Beef \$26

NEW YORK STRIP STEAK – 14 ounces, Certified Angus Beef \$32

SLOW-ROASTED PRIME RIB – 10 ounces, Certified Angus Beef \$32 / 16 ounces \$38

All beef selections are also available at **USDA Prime** upgrading – please contact your catering manager for the current market pricing.

ROSEMARY-BRINED PORK LOIN – 10 ounce tenderloin \$22

*Chef recommended preparation – served with a brandy and whole grain mustard jus \$22

ROASTED AIRLINE CHICKEN BREAST – 8 ounce, wing-in chicken breast \$17

*Chef recommended preparation – herb and feta stuffed \$21

or red pepper-goat cheese-pistachio stuffed \$21

or with herb beurre blanc \$21

PARMESAN CRUSTED CHICKEN – 8 ounce chicken breast in parmesan cheese and panko bread crumbs, served with or without marinara sauce \$20

PROTEIN SELECTIONS – COMBINATION ENTREES

BEEF TENDERLOIN FILET – 6 ounces, Certified Angus Beef

With 3 large shrimp	\$34
With 2 colossal shrimp	\$37
With 4 ounces mahi mahi	\$35
With 6 ounces airline chicken	\$32
With 4 ounces parmesan chicken	\$33

CENTER CUT SIRLOIN STEAK – 6 ounces, Certified Angus Beef

With 3 large shrimp	\$23
With 2 colossal shrimp	\$26
With 4 ounces mahi mahi	\$24
With 6 ounces airline chicken	\$21
With 4 ounces parmesan chicken	\$22

ROASTED AIRLINE CHICKEN BREAST – 8 ounces without stuffing / stuffed add \$2

With 3 large shrimp	\$21
With 2 colossal shrimp	\$22
With 4 ounces mahi mahi	\$21

PARMESAN CRUSTED CHICKEN – 4 ounces, served with or without marinara sauce

With 3 large shrimp	\$19
With 2 colossal shrimp	\$21
With 4 ounces mahi mahi	\$20

Additional combination entrees can be created at your request – please contact your catering manager.

STARCH SELECTIONS

HOUSE WHIPPED YUKON GOLD POTATO

ROASTED BABY RED POTATO

TWICE-BAKED RUSSET POTATO - \$2

WHIPPED SWEET POTATO - \$1

ORGANIC WILD RICE BLEND

SEASONED ORZO

COUS COUS BLEND - \$2

(Choice of Asian blend: orange segments, raisins, red pepper, cashews and cilantro; or Mediterranean blend: artichokes, asparagus, red pepper, kalamata, basil and feta cheese)

VEGETABLE SELECTIONS

FRESH GREEN BEANS

STEAMED BROCCOLINI

MAPLE-GLAZED TOP CARROTS

GRILLED ASPARAGUS (seasonal)

ROASTED BRUSSELS SPROUTS (seasonal)

SPICED ROASTED ROOT VEGETABLES (seasonal) - \$2

PLATED DESSERT MENU

Our desserts have been created and are made fresh by our in-house pastry chef. Custom desserts may be available by request – ask your catering manager for more details or to set up a tasting with our chef.

CHOCOLATE TRUFFLE CAKE

Crème anglaise, raspberry sauce and vanilla bean ice cream \$8

(Limited to groups of 200 or less)

KEY LIME PIE

Graham cracker crust with homemade whipped cream \$8

HOMEMADE CHEESECAKE

Traditional flavor, chocolate, raspberry swirl, or custom flavor \$8

SPICED CARROT CAKE

Cream cheese frosting and crème anglaise \$8

CLASSIC TIRAMISU

Homemade caramel sauce \$7

TRIO OF MINI DESSERTS

A sampler of our best desserts – key lime pie, carrot cake and your choice of cheesecake \$8

CUSTOM SPECIAL EVENT CAKE

Our special event cakes are designed with your event in mind and can be made for groups from 2 people up to 300 people. The standard Waterfront cake is made of dense chocolate cake layered with fresh raspberry sauce and iced with chocolate ganache. Custom cake flavors and icing may be available by request – please contact your catering manager to make an appointment with our pastry chef for further details. Cake orders for groups of 50 or less require **72 hours notice** – cake orders for groups larger than 50 require **one-week notice**.

Chocolate cake, raspberry filing and chocolate ganache \$3.50 per person

HOMEMADE COOKIES

Made from scratch and baked fresh daily \$1 per cookie

Chocolate chip / Double chocolate chip / Peanut Butter / Peanut Butter Chocolate Chip / Oatmeal / Oatmeal Raisin / Oatmeal Cranberry / White Chocolate & Orange Zest / White Chocolate Macadamia / Sugar / Molasses

*Cookie orders require a minimum of **72 hours notice**