

DINNER MENU

APPETIZER

(Choice of One)

TUSCANY ANTIPASTO6.25

Grilled Vegetables, Prosciutto de Parma, Melon Balls, Soft Mozzarella, marinated mushrooms, garlic crustinni,

TRIO BRUSCETTA5.75

Kalamata Olive Spread, Roasted Eggplant Spread, Spicy Roasted Tomato served on Garlic Croustinies

CHILLED SHRIMP COCKTAIL7.25

Fresh Shrimp served with Fresh Horseradish Cocktail Sauce

NEW ORLEANS STYLE CRAB CAKES6.95

Lump Crabmeat Cakes served with Herbed Remoulade & Mango Salsa

THE WATERFRONT SPRING ROLLS 5.85

Crispy Spring Rolls stuffed with Aromatic Vegetables & served with a Sweet and Sour Red Pepper Sauce.

SOUP & SALADS

(Choice of One)

PROVENÇAL VEGETABLE SOUPINCLUDED

Classic French soup with Aromatic Root Vegetables served with Crispy Tomato & Garlic Crouton

ITALIAN WEDDING SOUP (Stratacella) 3.25

Roasted Chicken Broth, Egg Drop served With Parmesan Wafer

THE WATERFRONT CENTRE SALAD3.95

Boston Bib Lettuce topped with Orange Segments, candied almond slices and our Homemade Garlic Cream Dressing.

CLASSIC CAESAR SALAD2.75

Tender Romaine Spears, Herb Focaccia Croutons, Parmesan Wafer topped with a Roasted Garlic Dressing.

GARDEN GREEK SALAD 2.95

Crisp Romaine Lettuce Tossed with Roma Tomatoes, Feta Cheese, Black Olives in Red Wine Vinaigrette.

CALIFORNIA MIXED GREENS ... INCLUDED

Fresh Mixed Greens, English Cucumbers, Julienne Carrots, & Roma Tomatoes topped with choice of Dressing

MAIN COURSE

All dinner entrée's are served with tossed green salad, chef's choice dessert



POULTRY

- Herb Crusted Chicken \$23.50
Chicken Breast Dipped in Butter and Tossed with Mixed Herbs & Bread Crumbs, Broiled, and Served with a Champagne Sauce.
- Mediterranean Chicken \$23.95
A Supreme Chicken Stuffed with Feta Cheese & Spinach and Finished with a Sweet Red Pepper Sauce.
- Roasted Chicken \$23.95
A Half Chicken Roasted Slowly in the Oven with Fresh Herbs & Served with a Demi Glace Sauce on the Side.
- Chicken Parmigiana \$24.95
Pan-Fried Breaded Chicken Breasts with Spicy Tomato Sauce & Topped with a Delicate Blend of Cheeses.
- Chicken Cordon Bleu \$23.50
A Boneless Chicken Breast Stuffed with Black Forest Ham & Swiss Cheese, Rolled in Bread Crumbs.
- Supreme Chicken Breast \$23.95
With Choice of: Chasseur Sauce, Mixed Peppercorn Sauce or Honey Rosemary Glaze.



BEEF & PORK

Grilled Veal Chops	\$33.95
With Herbs de Provence Sauce, Consisting of Garlic, White Wine, Thyme, Rosemary, & Dry Sherry.	
Roast Prime Rib of Beef au Jus (minimum 18 people)	\$25.95
Served with Creamy Horseradish & Yorkshire Pudding	
Medallions of Provimi Veal Tenderloin	\$28.50
Wild Mushrooms, Filet of Provimi Veal Medallion with Shiitake, Portobello, and Oyster Mushrooms, and Madeira Sauce	
Grilled New York Striploin (8 oz.)	\$26.95
Served with a Madagascar Peppercorn Sauce	
Marinated Roast Pork Tenderloin	\$23.25
Seared then Slowly Roasted & Basted with a Pommery Mustard Sauce.	
Beef Wellington	\$31.25
Tenderloin Topped with Liver Pâté, Finely Chopped Mushrooms & Wrapped in Puffed Pastry and Served with a Red Wine Brandy Sauce.	
Rib Eye Steak	\$26.95
Grilled rib eye steak with mushrooms.	
Bleu Cheese Crusted Beef Tenderloin	\$27.75
Marinated beef tenderloin slow roasted and served with a Red Wine Brandy Sauce	



SEAFOOD

Poached Atlantic Salmon Fillet	\$25.95
Served with Honey dill sauce or Lobster sauce	
Blackened Tilapia	\$23.75
Seasoned with Cajun spice and served with a citrus butter	
Fennel Shrimp	\$26.45
Pan-fried tiger shrimp, grilled fennel tossed with champagne sauce.	
Stuffed Sole	\$27.25
Fresh Sole stuffed with spinach, grilled leeks & baked in a garlic butter	

PASTA & VEGETARIAN

Waterfront Chicken Cannelloni	\$24.95
Homemade rolled pasta stuffed with a blend of roasted chicken, ricotta and mozzarella cheese in a fresh tomato basil cream sauce.	
Lasagna	\$22.25
Zesty homemade meat and tomato sauce layered with ricotta and mozzarella.	
Classic Penne *	\$19.25
Penne with Asparagus, Mushrooms, Caramelized Onions and Garlic-Butter Sauce	
Grilled Vegetable Bundle *	\$19.75
Grilled Red, Yellow Peppers, Mushrooms, Eggplant & Zucchini, Topped with goat cheese in Phyllo Pastry & a Wild Rice Blend	
Spinach & 3 Cheese Manicotti *	\$21.95
Baked in a fresh tomato basil sauce.	



ACCOMPLIMENTS

Choice of 2 sides

Roasted Garlic Mashed
Rosemary Roasted Potatoes
Chile Scalloped Potatoes
Pomme deWilliam add:\$1.00
Parisienne
Baked Potato with chives
Broccoli Spears
Maple Glazed Baby Carrots
Peas & Mushrooms
Seasonal Vegetables
Broiled Tomato with Pesto
Medley Mix
Rice Pilaf
Spanish Rice
Wild Rice Blend

All Entrée's are served with Artisian rolls & Butter,
Chef Choice Dessert, Coffee & Tea.

** Prices are for Monday- Friday after 4:00pm only.
Additional 25% for Saturday or Sunday. **

These prices do not include 15% Service Charge or applicable taxes. Room rental charges may apply. Prices are subject to change without notice.