



CATERING MENU

THE
WATERFRONT
INN

BREAKFAST

CONTINENTAL & À LA CARTE

CONTINENTAL BREAKFAST / 26

Priced per person.

Assorted baked breakfast breads,
assorted morning Danishes, seasonal cut fruit,
coffee, hot teas, and orange juice

BREAKFAST À LA CARTE

Priced per dozen (minimum one dozen).

Granola bars / 25

KIND bars / 52

Berry scones / 32

Assorted sliced breakfast breads / 21

Shelled hard-boiled eggs (gf) / 18

Donuts: cake and yeast / 22

Assorted bagels: cream cheese, butter, peanut butter / 36

Whole fresh fruit (gf) / 27

Individual yogurt and granola parfaits / 60

BREAKFAST BEVERAGES

Assorted waters: bottled spring water, Perrier / 4 *each*

Assorted sodas / 4 *each*

Coffee and hot tea / 48 *per gallon*

CONTINENTAL BREAKFAST UPGRADES

Priced per person.

Warm croissant sandwich: egg, crisp bacon, cheese / 5.5

Toasted English muffin: egg, sausage patty, cheese / 5.5

Bagels with cream cheese / 3

Individual assorted yogurt / 3

House-made yogurt parfait: fresh berries, granola / 4.5

Kellogg's cereals with milk / 3



BREAKFAST

BUFFET + STATIONS

*For buffets, a minimum of 20 guests is required.
Buffets are serviced for a maximum of 1.5 hours.*

BREAKFAST BUFFET

Priced per person.

Scrambled eggs, selection of freshly cut seasonal fruit, assorted miniature breakfast muffins, assorted fruit jelly, butter, coffee, hot teas, and orange juice

Choice of 1 potato and 2 proteins / 34

Choice of 1 potato, 2 proteins, and 1 extra / 39

Potatoes: potato pancakes, potatoes O'Brien

Proteins: sausage links, breakfast ham, bacon strips, corned beef hash

Extras: cinnamon French toast with syrup, grits, scones, mushroom, onion, and sausage quiche (gf), biscuits with sausage gravy

BREAKFAST BUFFET UPGRADES

Omelet station: bacon crumbles, cubed ham, crumbled sausage, spinach, onions, tomatoes, mushrooms, diced peppers, cheddar jack cheese, *additional price per person / 10*

Chef fee (one chef per 50 guests) / 100



BREAKFAST

BRUNCH

LAKESIDE BRUNCH BUFFET / 40

Priced per person.

Fresh garden greens house salad with side dressings, yogurt parfaits with granola and fresh berries, fresh sliced fruit platter, assorted breakfast muffins, southern fried chicken tenders, and waffles

BRUNCH BUFFET UPGRADES

Omelet station: with an assorted mix of classic made-to-order favorites / *12 per person*

Chef fee / 100

BRUNCH COCKTAILS

Bloody Mary bar: create your own masterpiece using a variety of classic garnishes
per drink 12 / setup fee 75

Mimosa bar: sparkling wine, cranberry juice, orange juice, pineapple juice, club soda, fresh strawberries, blueberries, pineapple, cherries, orange, lemon, and lime slices
per drink 8

Unlimited Mimosas: 2-hour setup / 20 per person





BREAKS

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BREAKS

MORNING & AFTERNOON

Served for a maximum of one hour. Available for 20 or more guests.

PER-PERSON BREAKS

All per-person breaks are served with coffee, tea, assorted soft drinks, and bottled spring water.

Morning Pick-Me-Up: individual yogurt (gf), trail mix (gf), breakfast muffin, cup of mixed fresh berries (gf) / 16

The Nature Trail (gf): baby carrots, celery sticks, hummus, mixed nuts, freshly baked cookies, whole fresh fruit / 15

Mediterranean: Genoa salami, Soppressata, ham cubes, cubed provolone cheese (gf), pretzel breadstick, mixed nuts (gf), mixed olives, grapes (gf) / 20

Bavarian: two warm salted pretzels, cheese dip, mixed nuts, freshly baked cookies / 17

Chip & Dip: house-made potato chips or tortilla chips, avocado ranch dip, fresh salsa or onion dip / 12

Sweet Tooth: vanilla ice cream cup, chocolate sauce, whipped topping, sprinkles, brownie / 14

À LA CARTE BEVERAGES

Assorted waters: bottled Perrier, Evian / 4 each

Assorted sodas / 4 each

Coffee, decaffeinated coffee,

or brewed hot tea, **per gallon 48**

Lemonade or iced tea / **per gallon 36**

Gourmet hot tea selection, assorted herbal tea bags, lemon, honey / **24 per dozen**

WATERFRONT SNACKS

Serves approximately 15 guests per order

Potato chips / 32

Pretzels / 32

Tortilla chips (gf) / 32

Party mix / 32

Fancy mixed nuts / 42

Trail mix (gf) / 40

À LA CARTE

per dozen

Breakfast breads: assorted and sliced / 24

Skewers: of fresh cubed fruit and berries with honey poppy seed dip (gf) / 32

Donuts: cake and yeast / 26

Morning muffins: assorted / 26

Morning pastries: assorted / 26

Hard-boiled eggs (gf) / 20

Assorted fresh-baked cookies: chocolate chip, peanut butter, oatmeal / 32

Brownies / 36

Scones / 30

Lemon bars / 36

Whole fresh fruit: apples, bananas, oranges / 39

Warm soft pretzels: cheese sauce and mustard dip / 36

Mixed salted nuts (gf): peanuts, cashews, almonds, pecans, Brazil nuts, hazelnuts / 34

Assorted candy bars / 36





LUNCH

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LUNCH

BUFFET

Available for 20 or more guests.

Lunch buffets are serviced for a maximum of 1.5 hours.

Priced per person.

TAILGATE BUFFET / 44

Salad (Select one salad): coleslaw, macaroni salad, pasta salad

Sides: chips, baked beans

Protein (Select two proteins): beef burger, grilled chicken breast, all-beef hot dogs

Accompaniments: American cheese, Swiss cheese, bacon strips, sliced pickles, lettuce, sliced tomatoes, sliced red onion, mustard, mayonnaise, ketchup, hamburger buns, hot dog buns, gluten-free buns upon request
(*vegetarian burgers available upon advance request)

Desserts: assorted house-baked cookies or brownies

DELI DELIGHT / 34

Soups (Select one soup): broccoli cheddar, tomato basil (gf), chicken noodle

Mixed green Waterfront salad: artisan greens, baby tomatoes, cucumber, dried cranberries, balsamic vinaigrette

Proteins (Select two proteins): sliced ham, turkey, roast beef, assorted cheeses

And choice of one of the following: tuna salad, chicken salad, egg salad

Accompaniments: sliced tomatoes, lettuce, pickles, mustard, and mayonnaise

Artisan breads: marbled rye, sourdough, wheat

Dessert: plated brownies

ITALIAN BUFFET / 36

Salad: Caesar salad

Pasta: penne pasta

Sauce: marinara, Alfredo sauce

Protein: meatballs marinara, grilled chicken strips

Accompaniments: garlic bread, grated cheese

Dessert: mini cannoli

Italian mini subs: assorted Italian meats, provolone cheese (+6 per person)

ISLAND BUFFET* / 49

Salad: iceberg lettuce salad with bacon lardons, tomatoes, blue cheese crumbles, and wasabi ranch

Mains: pulled pork sliders with Jerk BBQ sauce on Hawaiian rolls with mango slaw, crab cake sliders with remoulade and island slaw

Sides: rice with pigeon peas, sweet plantains

Dessert: guava-filled puff pastry

***Calypso-Inspired**

LUNCH

TO-GO

*Available for 20 or more guests.
Priced per person.*

THE WATERFRONT DELUXE BOX LUNCH / 25

*All Waterfront Deluxe Box Lunches include a bag of potato chips,
bottled water or soda, condiments, plastic utensils, moist towelettes, and napkins.*

Sandwiches: *Select two for group*

Turkey club wrap
Sliced ham and Swiss hoagie
Roast beef and cheddar hoagie
BLT wrap
Chicken salad croissant
Tuna salad on brioche bun

Salad: *Select one for group*

Coleslaw (gf)
Potato salad (gf)
Pasta salad
Whole fruit (gf)

Desserts: *Select one for group*

Monster cookie
Granola bar
Brownie
Gluten-free brownie, add \$1 per individual



LUNCH

PLATED

BUSINESS LUNCH / 26

Served tableside with entrée, warm roll & butter, chef's choice of vegetable, dessert, coffee, hot teas, and iced tea. Priced per person.

ENTRÉE | *Select up to two offerings per event*

Parmesan-crusted grouper: tomato roasted red pepper sauce, rice pilaf

Grilled breast of chicken: topped with roasted red pepper sauce, rice pilaf

House-made meatloaf: mashed potatoes

Roast turkey breast: turkey gravy, mashed potatoes, cranberry sauce

No vegetable served with entrées below:

Black bean soup and half-Cuban sandwich: Cuban bread, mojo pork, ham, Swiss cheese, pickle, Cuban sauce

Mango pecan chicken salad on croissant: celery, mayonnaise, house-made chips

Apple walnut salad: artisan greens, grilled chicken breast, green apple, walnut, dried cranberries, blue cheese crumbles, balsamic vinaigrette

***Hot honey chicken sandwich:** buttermilk fried chicken, jack cheese, hot honey drizzle, brioche bun, butter pickles

***Seaside shrimp tacos:** char-grilled shrimp, mango slaw, avocado, lime sriracha aioli, warm tortillas

SOCIAL LUNCH / 30

Served tableside with starter, entrée, side options (unless stated otherwise), warm roll & butter, dessert, coffee, hot teas, and iced tea. Priced per person.

STARTER | *Select one for group*

Caesar salad (gf), house garden salad (gf), coleslaw (gf), potato salad (gf), fruit cup (gf), tomato-basil soup (gf), chicken noodle soup, broccoli cheddar soup (gf), she-crab soup +\$5

ENTRÉE | *Select up to two for group*

***Grilled skirt steak:** chimichurri

***Grilled island chicken breast:** Jerk BBQ sauce

Jerk pork tenderloin with mango salsa (gf)

Parmesan-crusted grouper: tomato roasted red pepper sauce

Stuffed portabella: sautéed spinach, tomato, rice, provolone cheese (gf)

Eggplant Parmesan: garlic breadstick

The entrées below include a starter and dessert but no starch or vegetable option.

Waterfront Cobb salad: mixed greens, crispy chicken, bacon, blue cheese, chopped egg, side of dressing (gf with grilled chicken breast substitute)

Caesar salad: romaine, garlic crouton, shredded Parmesan cheese, Caesar dressing (gf without croutons), grilled chicken

SIDE OPTIONS:

STARCH | *Select one for group*

Rice pilaf, mashed potatoes (gf), spaghetti with herbed olive oil, house-made chips, rice with pigeon peas

VEGETABLE | *Select one for group*

Glazed baby carrots (gf), green beans with dried cranberries (gf), steamed broccoli (gf), Chef's medley (gf), sweet plantains

DESSERT | *Select one for group*

Key lime pie, chocolate fudge cake, brownie, carrot cake

***Calypso-Inspired**



RECEPTION

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CULINARY RECEPTION

LITTLE PLATES

Priced per person.

Antipasto: a variety of salami including Genoa, prosciutto, soppressata, sweetie peppers, olives, pepperoncini, roasted button mushrooms, stuffed cherry peppers, marinated artichoke hearts, ciliegine mozzarella, baguette crostini / 19

Gourmet cheeses: a Selection of imported and domestic cheeses, mixed olives, a variety of gourmet crackers / 13

Fruit: sliced and cubed seasonal fruit (gf), strawberry yogurt dip / 16

Petite quiche: Lorraine, broccoli-cheese, vegetable, three cheeses / 14

Tomato bruschetta: French garlic bread toast, shredded Parmesan / 10

Hummus: with olive tapenade and pita chips / 12

Lakeside Landing reception display: charcuterie board with meats, cheeses, vegetables, fruits, dips, wafers, breads / 16

Calypso platter: sticky chicken, coconut shrimp, shrimp cocktail, pork sliders, crispy queso frito, refreshing cucumber salad / 20



RECEPTION

HORS D'OEUVRE DISPLAYS

Minimum two dozen. Priced per dozen.

CHILLED

Deviled eggs: fresh chives (gf) / 32

Caprese skewers: ciliegine mozzarella, baby tomato, fresh basil, olive oil, balsamic glaze (gf) / 46

Seasonal vegetable cups: a gourmet blend of vegetables with roasted red pepper ranch dip (gf) / 39

Seasonal fresh fruit skewers: honey poppy seed yogurt (gf) / 42

Roasted beef tenderloin on crostini: blue cheese spread, scallion / 58

Mixed salted nuts: peanuts, cashews, almonds, pecans, Brazil nuts, hazelnuts (gf) / 32

Prosciutto-wrapped melon or asparagus with balsamic glaze (gf) / 42

Poke tuna wontons: fresh ahi tuna, avocado, spicy aioli, sesame, crispy wonton / 56

Jumbo shrimp cocktail shooters: traditional cocktail sauce (gf) / 48

WARM

Oriental vegetable spring rolls: Thai chili sauce / 42

Coconut shrimp: orange chutney / 48

Scallops: wrapped in bacon with sesame maple glaze (gf) / 54

Chicken saté: with Thai peanut sauce (gf) / 41

Stuffed mushroom caps: Italian sausage and mozzarella or garlic, spinach, and mozzarella (gf) / 42

Mini crab cakes: remoulade sauce / 56

Spanakopita: Greek spinach and feta filo triangles, tzatziki sauce / 44

**Sticky chicken skewers:* spicy honey drizzle / 34

**Pulled pork sliders:* braised pork, Jerk BBQ sauce, Hawaiian rolls, mango slaw / 46

**Conch fritters:* golden fried, island spices, zesty dipping sauce / 36

SWEETS

Chocolate-dipped Oreo cookies / 42

Chocolate-dipped strawberries (gf) / 38

Cannoli / 32

Lemon bars / 32

**Calypso-Inspired*

RECEPTION

ACTION STATIONS

Minimum of 25 guests. Chef fee / 100. Priced per person.

Salad station: mixed greens with assorted toppings including cheese, cucumber, tomato, croutons, and more with two side dressings / **10**

Slider station: sliders made to order. Select two proteins: oven-roasted turkey or pulled pork BBQ. Accompaniments: mayo, relish, mustard, BBQ sauce, and more / **22**

*Chef-attended

Pasta station: penne pasta with marinara and Alfredo sauces and a choice of one protein: meatballs or chicken / **20**

Loaded baked potato station: freshly baked potatoes with an assortment of delightful accompaniments including cheese, sour cream, butter, tzatziki sauce, chives and bacon bits / **18**

Street taco station: soft taco shells or nacho chips with beef or chicken. Accompaniments: shredded cheese, sour cream, shredded lettuce, pico de gallo, black beans, hot sauce, all with a side of rice / **25**

*Chef-attended

Dessert station | *Select two:* berries and cream, brownies, lemon bars / **12**

Carving station: turkey / **20**, prime rib of beef / **45**

*Chef-attended



DINNER

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DINNER

BUFFET

*Dinner buffets are served for a maximum of 1.5 hours.
For 25 or more guests. Priced per person.*

WATERFRONT BUFFET | 70

Served with rolls and butter, coffee, hot tea, and iced tea

FIRST COURSE | *Select one soup or salad for group*

Salad: mixed green salad with ranch dressing, classic Caesar salad with croutons & shaved Parmesan cheese

Soup: tomato basil (gf), chicken noodle, broccoli cheddar (gf),
*she-crab soup + \$5

ENTRÉE | *Select two for group*

Add an extra entrée +12

Braised beef short ribs demi-glace, Jerk mahi with mango salsa (gf), bourbon-glazed salmon on a bed of spinach (gf), chicken Marsala, chicken française, sirloin medallions with mushroom Port wine sauce, pork loin with cinnamon-apple glaze (gf), cheese tortellini alla primavera, eggplant Parmesan, *island chicken with Jerk BBQ sauce

VEGETABLE & SIDES | *Select two for group*

Whipped russet potatoes (gf), oven-roasted maple sweet potatoes (gf), au gratin potatoes, rice pilaf, green beans (gf), citrus-glazed carrots (gf), roasted seasonal vegetables (gf), *rice with pigeon peas, *sweet plantains

DESSERTS | *Select one*

Layered carrot cake, layered chocolate fudge cake

**Calypso-Inspired*

TUSCAN BUFFET | 49

Served with garlic bread, coffee, hot tea, and iced tea

FIRST COURSE | *Select one for group*

Caesar salad, pasta e fagioli soup

ENTRÉE

Eggplant Parmesan and penne pasta with traditional marinara and Alfredo sauce

PROTEIN | *Select two*

Grilled chicken strips
Meatballs
Italian sausage

VEGETABLE

Balsamic roasted vegetables: yellow squash, zucchini, onions, artichoke hearts, broccoli, peppers, tomato

DESSERTS | *Select one*

Mini cannoli, tiramisu



DINNER

BUFFET

*Dinner buffets are served for a maximum of 1.5 hours.
For 25 or more guests. Priced per person.*

CALYPSO DINNER BUFFET | 69

Served with rolls and butter, coffee, hot tea, and iced tea

FIRST COURSE

Paradise Salad: iceberg wedge, bacon, cucumber, red onions, feta cheese, toasted coconut with cilantro ranch dressing

PROTEINS | *Select two for group*

Island chicken, Jerk pork loin,
grilled salmon with mango chutney

VEGETABLE & SIDES | *Select two for group*

Rice with pigeon peas, sweet plantains, tostones, jasmine rice,
steamed broccoli

DESSERTS | *Select one*

Guava-filled puff pastry, flan with caramel sauce

DINNER

PLATED

All dinners are plated and served tableside with starter, warm roll and butter, dessert, coffee, hot teas, and iced tea.

Create your plated dinner with Selections from each course.

Priced per person.

STARTER | *Select one*

Salads: Caesar, house, garden (gf), caprese (gf), fruit compote (gf)

Soups: Tomato basil (gf), broccoli cheddar (gf), chicken noodle soup, *she-crab soup + \$5

ENTRÉE | *Select up to two for group*

Chicken Marsala: sautéed breast of chicken, mushrooms, Marsala sauce / 55

Chicken française: lightly battered in egg and cheese with lemon & white wine sauce / 56

***Island chicken with Jerk BBQ sauce / 52**

Bourbon-glazed salmon: topped with sautéed shrimp, fresh spinach (gf) / 54

***Teriyaki salmon:** grilled and glazed with sweet teriyaki / 46

Parmesan-crustéd grouper / 59

Pork shank osso buco: braised tomato and red wine reduction / 53

Boneless braised short rib: pan jus / 69

Beef sirloin medallions: green peppercorn brandy demi-glace / 72

NY strip steak, 8 oz: whiskey peppercorn sauce (gf) / 74

Filet mignon, 6 oz: béarnaise sauce (gf) / 75

| *The entrees below include a starter and dessert but are not served with a starch or vegetable:*

Cheese tortellini: alla vodka sauce / 40

***Calypso-Inspired**

STARCH | *Select one for group*

Mashed potatoes (gf), mashed sweet potato (gf), baked potato (gf), herb-roasted red potatoes (gf), scalloped potatoes lyonnaise (gf), Parmesan risotto (gf), rice pilaf (gf), linguine with herbed olive oil, *rice with pigeon peas

VEGETABLE | *Select one for group*

Steamed haricots verts (gf), broccolini (gf), roasted Parmesan tomato (gf), roasted asparagus (gf), glazed baby carrots (gf), Monaco blend: green and wax beans with baby carrots (gf), *sweet plantains

-CREATE A DUET-

Create a dinner entrée by adding one of the following for a duet. Select a plated menu item and add one additional item listed from the following to complete your duet. The price of your duet is the cost of your base item plus the cost of your additional item.

Chicken breast (gf) / 12

Tenderloin of beef (gf) / 18

Lobster tail 5 oz, with garlic butter (gf) / **MP**

Jumbo crab cake / **MP**

Fillet of salmon, 4 oz (gf) / 16

Herb-grilled shrimp (3) (gf) / 14

Sea scallops (3) (gf) / **MP**

DESSERTS | *Select one for group*

New York-style cheesecake: plain or with cherry topping
Tiramisu

Carrot cake: cream cheese frosting

Chocolate mousse



BAR SERVICES

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BAR SERVICES

- Hosted bar prices are subject to 24% service charge and 7% sales tax.
- Cash bar prices are inclusive of tax and service charge.
- A bartender fee of \$100 plus tax per bartender will be charged for up to two hours. Each additional hour is \$30 plus tax per bartender. We recommend one bartender per 75 guests.

All hosted bars include: vodka, gin, tequila, rum, bourbon, scotch, blended whiskey, house wines, imported and domestic beer, non-alcoholic beer, soft drinks, and bottled water.

HOURLY SPONSORED BAR

Allows your guests to enjoy an open bar and gives you, the host, the total charges prior to the event.

Prices listed below are per person and include beer, wine, soft drinks, and water.

	<i>Call</i>	<i>Premium</i>	<i>Executive</i>
<i>One (1) hour</i>	24	29	35
<i>Two (2) hours</i>	30	35	40
<i>Each additional hour</i>	10	13	15

LIQUOR SELECTION

	<i>Call</i>	<i>Premium</i>	<i>Executive</i>
<i>Vodka</i>	Absolut	Tito's	Grey Goose
<i>Gin</i>	Bombay	Tanqueray	Hendrick's
<i>Rum</i>	Bacardi	Captain Morgan	Mount Gay
<i>Tequila</i>	José Cuervo	Patrón Silver	Casamigos
<i>Bourbon</i>	Jim Beam	Wild Turkey	Maker's Mark
<i>Scotch</i>	Dewar's	JW Red	JW Black
<i>Blended</i>	Canadian Club	Jack Daniel's	Crown Royal
<i>Wine</i>	House Wine	House Wine	House Wine

HOSTED AND CASH BARS

	<i>Hosted Bar</i>	<i>Cash Bar</i>
<i>Call Brands</i>	10	13
<i>Premium Brands</i>	13	16
<i>Executive</i>	15	19
<i>Domestic Beer</i>	8	10
<i>Imported Beer</i>	9	11
<i>Non-Alcoholic Beer</i>	7	9
<i>House Wines</i>	11	14
<i>Cordials</i>	10	13
<i>Soft Drinks</i>	4	5
<i>Bottled Water</i>	4	5

PUNCHES By the gallon

Fruit Punch
(Non-Alcoholic) / **40**

Sangria / **80**



TERMS & CONDITIONS

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TERMS & CONDITIONS

GUARANTEES

In order to make your banquet a success, notify our event management department of the final guaranteed number of guests attending each function, at least 7 business days in advance by 3pm. Guarantees are not subject to reduction within the 72-hour period. If a guarantee is not received, the agreed number will become your guarantee and billed accordingly. Hotel will prepare to serve 3% more than the guarantee.

DOUBLE SETTING ROOMS

If a ceremony or an event asks for a double set of both indoors and outdoors, a \$12 per person setup fee will be applied and placed on the final hotel bill.

EVENT SIGNAGE

Event signage and displays are welcome on the ballroom level of the hotel near your assigned function room(s). There are limitations on adhesive signage and signage or displays in the hotel's public areas. Review your requests with your Event Manager prior to your event. All signage and displays are subject to hotel prior approval.

TASTING

Upon request, a complimentary tasting will be arranged for definite business on plated menus with a food and beverage minimum of \$5,000. Based on availability prior to the event for up to four persons. Additional attendees may be added at 50% of the menu price.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.

BANQUET SERVICE CHARGE

All food & beverage charges are subject to a 24% service charge. A 7% tax is applicable on service charge and food & beverage. Discounts do not apply to service charges; therefore, service charges are based on retail pricing.

OUTDOOR FUNCTIONS

All outdoor functions are subject to a final weather call 4 hours prior to the event. The Hotel Management will make this decision in the best interest of a successful event for the group. If client requests to hold functions outside against the advice of the hotel, the indoor location will also be set at \$10 per person. Boardwalk events may have acoustic music only and must conclude entertainment by 9pm.

BARTENDER

100 Each for the first 2 hours | 35 Each additional hour
One bartender is required per 75-100 guests

CHEF ATTENDANT**

100 Each for first 90 minutes | 30 Each additional hour

ALLERGY NOTICE

We take food allergies and intolerance very seriously and make reasonable efforts to accommodate our guests' dietary restrictions. Please understand that we are not an allergen free facility, and cannot guarantee that any item is completely free of any allergen or ingredient. Food or beverage items are prepared-to-order in a single kitchen, and normal kitchen operations may involve shared cooking and preparation areas and equipment, including fryers and grills, which present a potential for cross-contamination.