

SPRING SUMMER RESIDENT MENU 2019

Regular Menu: Week 1 at a glance

May 27-June 2, June 17-23, July 8-14, July 29-Aug 4, Aug 19-25, Sept 9-15, Sept 30-Oct 6, Oct 21-27

*MENU SUBJECT TO CHANGE

WEEK 1	MONDAY – Day 1	TUESDAY – Day 2	WEDNESDAY – Day 3	THURSDAY – Day 4	FRIDAY – Day 5	SATURDAY – Day 6	SUNDAY– Day 7
LUNCH							
SOUP	Split Pea with Ham	Chicken Wild Rice	Cream of Tomato	Beef Barley	Cream of Cauliflower	Turkey Noodle	Spring Vegetable
SALAD	Berry Salad	Apple Cranberry Coleslaw		Garden Vegetable Salad	Cucumber Salad	Caesar Salad	Pickled Beet Salad
MAIN ENTRÉE	Hot Dog Fried Onions	Pub-Style Fish Lemon Wedge/Tartar Sauce	<u>Cold Plate</u> Cooked Sliced Ham Cheddar Cheese Mashed Potato Salad Mini Croissant Tomato Slices	Spinach & Feta Bistro	Cabbage, Noodles & Sausage Brioche Bun with Margarine	Chicken Drumsticks Tater Tots	Assorted Sandwich Platter
STARCH		Crinkle Cut Fries					
VEGETABLE	Baked Beans	Italian Mixed Vegetables		Vegetable Pick of the Day		Corn	
DESSERT	Diced Peaches or Fresh Fruit	Fruit Cocktail or Fresh Fruit	Home Baked Cookie/ Assorted Fresh Fruit	Diced Peaches or Fresh Fruit	Pineapple Cloud Dessert or Fresh Fruit	Jell-O or Fresh Fruit	Diced Pears or Fresh Fruit
SUPPER							
MAIN ENTRÉE	BBQ Meatloaf Gravy	Orange Ginger Chicken	Pot Roast Gravy	Chicken Pot Pie Gravy	Pork Ribs Spring Roll/Plum Sauce	Salisbury Steak with Peppers & Onions	Festive Baked Ham Pineapple Sauce
STARCH	Whipped Potatoes	Lyonnaise Potatoes	Steamed Potatoes	Sweet Potatoes	Mashed Potatoes	Mashed Potatoes	Cheesy Scalloped Potatoes
VEGETABLE	Mexi-Corn	Broccoli & Cauliflower Mix	Julienne Carrots	Green Peas	Sunrise Mixed Vegetables	Parslied Cauliflower	French Style Green Beans
DESSERT	Banana Cake	Mello Jell-O	Flavored Yogurt / Berries	Blueberry Pie	Boston Cream Cake	Strawberry Shortcake	Lemon Meringue Pie

Breakfast Menu consists of the following items: Juice (Apple, Orange, Cranberry), Cereal (Hot, Cold), Protein (Egg, Yogurt) and Starch (Toast, Muffin, Scone). Selections will vary by day.
Assorted Sandwiches offered at Lunch and Supper
Beverage Cart (hot & cold) offered at Breakfast, Lunch and Supper

SPRING SUMMER RESIDENT MENU 2019

Regular Menu: Week 2 at a glance

June 3-9, June 24-30, July 15-21, Aug 5-11, Aug 26-Sept 1, Sept 16-22, Oct 7-13, Oct 28-Nov 3

*MENU SUBJECT TO CHANGE

WEEK 2	MONDAY – Day 8	TUESDAY – Day 9	WEDNESDAY – Day 10	THURSDAY – Day 11	FRIDAY – Day 12	SATURDAY – Day 13	SUNDAY– Day 14
LUNCH							
SOUP	Chicken Noodle	Cream of Broccoli	Cream of Potato	Alphabet with Lentils	Italian Wedding	Cream of Carrot	Cream of Tomato
SALAD	Tossed Salad			Caesar Salad	Spring Fever Salad	Bean Salad	Tossed Salad
MAIN ENTRÉE	Garlic Sausage	Grilled Cheese	<u>Salad Plate</u> Sliced Beef	Homemade Quiche Cheese Sauce	Chicken Fingers Plum Sauce	Assorted Sandwiches or Chef's Salad	Shrimp & Mushroom Fusilli
STARCH	Perogies Diced Onions/Sour Cream		Macaroni Salad Bun with Butter Tomato Slices		Sweet Potato Fries		Brioche Bun with Margarine
VEGETABLE	Rice Cabbage Casserole	Dill Pickle	Cucumber Wedges	California Mixed Vegetables	Broccoli		Sliced Tomatoes
DESSERT	Diced Peaches or Fresh Fruit	Home Baked Cookie Apricots or Fresh Fruit	Fruit Cocktail or Fresh Fruit	Diced Pears or Fresh Fruit	Fresh Fruit Salad	Diced Peaches/Pears or Fresh Fruit	Ice Cream Sundae Fresh Fruit
SUPPER							
MAIN ENTRÉE	Mushroom Haddock Bake Lemon Wedge	Crispy Chicken Drumsticks Gravy	Honey Garlic Pork	Pasta and Meat Sauce	Maple Salmon Fillet	Homemade Chili	Roast Turkey Gravy Cranberry Sauce
STARCH	Mashed Potatoes	Whipped Potatoes	Baked Potato Sour Cream, Green Onions	Garlic Bread	Baby Roasted Potatoes	Corn Fritters	Mashed Potatoes Dressing
VEGETABLE	Vegetable Pick of the Day	Harvard Beets	Cream Corn	PEI Vegetables	Mixed Vegetables	Brussel Sprouts	Parslied Baby Carrots
DESSERT	Butterscotch Confetti Square	Strawberry Ice Cream	Rice Krispy Square	Angel Food Cake/Strawberries/Whippi ng Cream	Crème Brulee	Maple Mania Cake	Chocolate Pudding

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Assorted Sandwiches offered at Lunch and Supper

Beverage Cart (hot & cold) offered at Breakfast, Lunch and Supper

SPRING SUMMER RESIDENT MENU 2019

Regular Menu: Week 3 at a glance

June 10-16, July 1-7, July 22-28, Aug 12-18, Sept 2-8, Sept 23-29, Oct 14-20, Nov 4-10

*MENU SUBJECT TO CHANGE

WEEK 3	MONDAY – Day 15	TUESDAY – Day 16	WEDNESDAY – Day 17	THURSDAY – Day 18	FRIDAY – Day 19	SATURDAY – Day 20	SUNDAY– Day 21
LUNCH							
SOUP	Country Vegetable	Tomato Ravioli	Cream of Mushroom	Roasted Red Pepper	Minestrone	Cream of Vegetable	Clam Chowder
SALAD	Spring Fever Salad			Mixed Greens	Coleslaw	Tossed Salad	Tomato & Cucumber
MAIN ENTRÉE	Hamburger on a Bun Swiss Cheese Slice	<u>Cheese Fruit Plate</u> Cottage Cheese or Cheddar Cheese	Chicken Burger	Macaroni and Cheese Sausage	Krunchy Perch Lemon Wedge/Tartar Sauce	Meat Lasagna	<u>Assorted Sandwich Platter</u>
STARCH	Crinkle Cut Fries	Mini Croissant	Curly Fries		Mashed Potatoes	Garlic Toast	Ham/Cheddar Cheese on Croissant
VEGETABLE	Red Onion Tomato Slice Lettuce Slice	Watermelon, Grape Clusters, Cantaloupe, & Honeydew	Lettuce, Tomato Slice, Red Onion	Green Beans	Diced Carrots	Vegetable Pick of the Day	Salmon Salad Egg Salad
DESSERT	Diced Peaches or Fresh Fruit	Assorted Loaves	Assorted Fresh Fruit Cup	Fruit Cocktail or Fresh Fruit	Fresh Fruit	Diced Pears or Fresh Fruit	Mandarin Orange Sections or Fresh Fruit
SUPPER							
MAIN ENTRÉE	Pineapple Curry Chicken Thighs	Meatballs in Sauce	Roast Pork Gravy/Applesauce	Corned Beef Gravy	Breaded Pork Cutlet	Stuffed Chicken Gravy	Roast Beef Gravy
STARCH	Baked Potato Sour Cream, Green Onions	Egg Noodles	Roasted Potatoes	Mashed Potatoes	Swarties Potatoes	Sweet Potatoes	Garlic Mashed Potatoes
VEGETABLE	California Mixed Vegetables	Julienne Carrots	Beets	Braised Cabbage	Italian Mixed Vegetables	Garden Peas	Mashed Turnips
DESSERT	Cheesecake/Cherry Sauce	German Chocolate Cake	Butterscotch Pudding	Apple Pie	Tapioca Pudding	Vanilla Bean Dream Cake	Coconut Cream Pie

Breakfast Menu consists of the following items: Juice (Apple, Orange, Cranberry), Cereal (Hot, Cold), Protein (Egg, Yogurt) and Starch (Toast, Muffin, Scone). Selections will vary by day.

Assorted Sandwiches offered at Lunch and Supper

Beverage Cart (hot & cold) offered at Breakfast, Lunch and Supper