

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	Tomato & Basil	Italian Wedding	Broccoli & Cheddar	Country Vegetable	Chicken & Wild Rice	Cream of Mushroom	Homestyle Beef Vegetable Barley
SALAD	Mixed Greens	Apple Cranberry Coleslaw	Greek Salad	Garden Salad	Coleslaw	Homemade Potato Salad	Caesar Salad
MAIN ENTRÉE	<u>Cold Plate:</u> Shaved Ham Cheddar Cheese Avocado Shrimp Salad Mini Croissant	Tuna Melt	Chicken Souvlaki with Tzatziki Sauce	Rueben Sandwich	Battered Cod with Tartar Sauce	Chicken Burger (Choice of Whole wheat or White Bun) with Lettuce, Tomato, Red Onion	Macaroni & Cheese
STARCH		Potato Wedges	Rice	Sliced Dill Pickle	Steak Fries		California Mixed Vegetables
VEGETABLE							
DESSERT	Fruit Cocktail	Diced Peaches	Home Baked Cookies	Fruit Cocktail	Pineapple Dessert	Fresh Fruit	2 Bite Brownie
SUPPER							
SALAD	Tossed Salad	Mixed Greens	Caesar Salad	Mixed Greens	Garden Salad	Tossed Salad	Sunshine Jello Salad
MAIN ENTRÉE	Parmesan Chicken	Beef with Mushroom Sauce	Baked Pasta with Meat Sauce	Braised Soy Chicken	Beef Stir Fry Vegetable Spring Roll Fortune Cookie	St. Louis Pork Ribs OR Beef Ribs	Roast Turkey with Cranberry Sauce, Dressing
STARCH	Steamed Rice	Baby Roasted Potatoes	Garlic Bread	Swarties Potatoes		Baked Potato with Sour Cream, Green Onion, Bacon Bits	Mashed Potatoes Dinner Bun
VEGETABLE	Pick of the Day Vegetables	Asparagus		Green Peas	Oriental Mixed Vegetables	Pick of the Day Vegetables	Julienne Carrots
DESSERT	Coconut Cream Pudding	Vanilla Bean Dream Cake	Fresh Fruit	Ice Cream Novelty	Mango Mousse Cake	Rice Pudding	Blueberry Lattice Pie

Assorted Sandwiches offered at Lunch and Supper
 Dessert Cart 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

*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	Spring Vegetable	Cream of Tomato	French Onion	Cream of Broccoli	Vegetable	Beef Noodle
SALAD	Cucumber & Tomato Slices	Spinach Salad	Tossed Salad	Catalina Parmesan Salad	Tomato Basil Salad	Coleslaw	Catalina Parmesan Salad
MAIN ENTRÉE	Beef Hot Dog on a Bun	Garlic Sausage Pyrogies	Choice of Grilled Cheese OR Grilled Cheese with Ham	Chicken Fingers with Plum Sauce	Turkey Cold Plate with Pasta Salad	Hot Roast Beef Lunch	Broccoli & Cheese Quiche
STARCH	Condiments	Rice Cabbage Roll		Curly Fries		Mashed Potatoes	
VEGETABLE	Baked Beans		Sliced Dill Pickle		Whole Wheat Dinner Bun	Diced Carrots with Dill	
DESSERT	Home Baked Cookie	Fresh Fruit	Fruit Cocktail	Fresh Fruit	Diced Peaches	Watermelon Slices	Fresh Fruit Parfait
SUPPER							
SALAD	Garden Salad	Buffet Salad	Garden Salad	Mixed Greens Salad	Chef's Salad	Caesar Salad	Tossed Salad
MAIN ENTRÉE	Lemon Baked Cod OR Beef Pot Pie	Shake & Bake Chicken	Corned Beef with Cabbage	Honey Garlic Pork OR Macaroni & Cheese	Lemon Dill Garlic Salmon Fillet OR Garden Vegetable Pattie	Lasagna	Pineapple Glazed Ham OR Crispy Chicken
STARCH	Herbed Rice	Potato Salad	Roasted Potatoes (Rye Bread Available)	Steamed Rice	Favourite Herbed Potatoes	Garlic Bread	Homemade Scalloped Potatoes
VEGETABLE	Fresh Pepper Sliced	Sliced Beets	Kernel Corn	Oriental Mixed Vegetables	Italian Mixed Vegetables		French Cut Beans
DESSERT	Orange Creamsicle Cheesecake	Ice Cream Novelty	Cook's Dessert Choice	Cherry Mallow Dessert	Swiss Mocha Pudding	Cream Puffs	Apple Pie with Whipped Topping
Assorted Sandwiches offered at Lunch and Supper Dessert Cart 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

July 1-7, July 22-28, Aug.12-18, Sept. 2-8, Sept. 23-29, Oct. 14-20

*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	Pasta Fagioli	Vegetable Beef Barley	Minestrone	Cream of Mushroom	Chicken Wild Rice	Hearty Beef Vegetable	Country Vegetable
SALAD	Spring Fever Salad	Mixed Greens Salad	Vegetable Salad	Cucumber Salad	Tossed Salad	Spinach Salad	
MAIN ENTRÉE	The Laurier House Burger – choice of Whole wheat or White Bun - with Cheese, Lettuce, Tomatoes, Bacon, Grilled Onions, Condiments	Assorted Savoury Bistros	Crispy Chicken	Pizza: Vegetarian or Pepperoni	BBQ Skinless Cheddar Smokie	Omelet Choice of Western or Cheese	Turkey Sausage
STARCH			Homemade Mashed Potato Salad		Steak Fries	Hashbrowns	Buttermilk Pancakes with Fruit sauce & Whipped Topping
VEGETABLE	Onion Rings		Creamed Corn				
DESSERT	Fruit Cocktail	Tangerine Mousse	Fresh Fruit	Diced Peaches	Ice cream Novelty	Mini Cinnamon Bun	Fresh Fruit Salad
SUPPER							
SALAD	Coleslaw	Tossed Salad	Herb Garden Salad	Caesar Salad	Nicoise Salad	Cook's Feature:	Salad
MAIN ENTRÉE	Crunchy Perch with Tartar Sauce OR Shaved Turkey Gravy	Baked Meatballs with Tomato Sauce & Parmesan Cheese	Glazed Rosemary Pork OR Shaved Beef	Beef Tortellini with Alfredo Sauce	Glazed Haddock	Asian Slaw, Pancit, Spring Roll, Oriental Vegetables	Roast Beef with Gravy
STARCH	Steak Fries Condiments	Mashed Potatoes	Baked Potato	Garlic Bread	Mashed Potatoes	OR Pecan & Peach Salad, Garlic Herb Lemon Chicken, Parsley	Garlic Mashed Potatoes Dinner Bun
VEGETABLE		California Mixed Vegetables	Sliced Beets		Julienne Carrots	Buttered Potatoes, Mixed Vegetables	California Mixed Vegetables
DESSERT	Ice Cream	Boston Cream Cake	Baked Fruit Danish (cream cheese stick)	Razzleberry Parfait	Crème Brule	Mini Cheesecakes	Lemon Meringue Pie

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