

Regular Menu: Week 1 at a glance

Dec. 2-8, Dec. 23-29, Jan. 13-19, Feb. 3-9, Feb. 24-Mar.1, Mar. 16-22, April 6-12, April 27-May 3, May 18-24

*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	Beef Noodle	Alphabet	Cream of Mushroom	Country Vegetable	Minestrone	Butternut Squash	Hearty Lentil
SALAD	Apple Coleslaw	Tossed Salad	Crunchy Salad	Tossed Salad	Overnight Coleslaw	Tossed Salad	Caesar Salad
MAIN ENTRÉE	Cod Nuggets with Tartar Sauce	Homestyle Chili Grated Cheese Garnish	<u>Pizza</u> Choice of Ham & Pineapple OR House Special	Octoberfest Sausage with Mustard	Haddock Bites with Tartar Sauce	Chicken Fillets with Plum Sauce	Baked Lasagna (Beef or Vegetable)
STARCH	Mashed Potatoes	Corn Bread		Pan Fried Potatoes	French Fries	Mashed Potato Salad	Garlic Bread
VEGETABLE							
DESSERT	Mandarin Orange Sections	Diced Pears	Ice Cream Novelty	Home Baked Cookie	Fresh Fruit	Tropical Ambrosia	Peanut Butter Confetti Square
SUPPER							
MAIN ENTRÉE	Pork Chop with Onions & Gravy OR Vegetable Lasagna	Cornflake Chicken Thighs OR Bourbon BBQ Mushroom Patty	Corned Beef with Braised Cabbage	Chicken a la King	Salisbury steak with Gravy	Sweet & Sour Pork OR Roast Beef with Gravy	Roast Turkey with gravy Cranberry Sauce
STARCH	Mashed Potatoes	Mashed Potatoes	Roasted Potatoes	Biscuit	Mashed Potatoes	Steamed Rice	Mashed Potatoes
VEGETABLE	Parslied Julienne Carrots	French Cut Green Beans		Pick of the Day Vegetables	Brussel Sprouts	Oriental Mixed Vegetables	Julienne Dilled Carrots
DESSERT	Mini Donut	Tiramisu Mousse	Carrot Cake	Diced Peaches	Mini Cinnamon Bun	Warm Apple Crisp	Strawberry Rhubarb 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							

Regular Menu: Week 2 at a glance

Nov. 18-24, Dec. 9-15, Dec.30-Jan.5, Jan.20-26, Feb.10-16, Mar. 2-8, Mar. 23-29, Apr.13-19, May. 4-10

*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		Borscht	Navy Bean	Autumn Harvest	Vegetable Beef	Tomato Soup	Harvest Noodle
SALAD	Mixed Greens	Tossed Salad	Mixed Green Salad	Tossed Greens	Creamy Coleslaw	Tossed Salad	Tossed Salad
MAIN ENTRÉE	Hamburger Soup	Garlic Sausage	Rueben Sandwich	Taco Bake With Salsa & Sour cream	Alaskan Battered Fish Bites with Tartar Sauce	Grilled Cheese Sandwich	Chicken Pot Pie with Gravy
STARCH	Vienna Bun	Pyrogies with Diced Onions, Bacon, Sour Cream	Dill Pickle Spear			Dill Pickle Spear	French Cut Green Beans
VEGETABLE		Rice Cabbage Roll			Steak Fries		
DESSERT	Home Baked Cookie	Fruit Cocktail	Swiss Mocha Pudding	Ice cream	Fresh Fruit	Cinnamon Apple Dessert	Diced Pears
SUPPER							
MAIN ENTRÉE	Crunchy Perch with Tartar Sauce	Beef Meatballs with choice of Honey Garlic Sauce, Gravy or NO Sauce	Oven Baked Quarter Chicken OR Sliced Beef Wieners & Beans	Beef Stroganoff	Chicken Stir Fry	BBQ Beef Riblet	Festive Baked Ham with Glaze OR Vegetable Lasagna
STARCH	Mashed Potatoes	Mashed Potatoes	Garlic Mashed Potatoes	Egg Noodles	Steamed Rice	Mashed Potatoes	Scalloped Potatoes
VEGETABLE	Pick of the Day Vegetables	Peas	California Mixed Vegetables	French Cut Green Beans	Oriental Mixed Vegetables	Mexi Corn	California Mixed Vegetables
DESSERT	Diced Peaches	Cinnamon Sour Cream Cake	Mini Danish	Mandarin Orange Sections	Cupcake	Cream Puffs	Chocolate Fudge Cake

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

Regular Menu: Week 3 at a glance

Nov. 25-Dec.1, Dec.16-22, Jan. 6-18, Jan.27-Feb.2, Feb. 17-23, Mar. 9-15, Mar. 30-Apr.5, April 20-26, May 11-17

*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	Cream of Potato	Roasted Red Pepper	Autumn Harvest	Corn Chowder	Chicken Noodle	Harvest Vegetable	Heartland Bean Medley
SALAD	Mixed Greens	Apple Coleslaw	Garden Salad	Creamy Coleslaw	Pickled Beets	Mixed Greens	Tossed Salad
MAIN ENTRÉE	<u>Sandwich Platter</u> Shaved Beef, Lettuce & Mayo	Pubhouse Battered Fish Tartar Sauce	Beef & Macaroni Casserole	Boneless Chicken Wings with Choice of BBQ, Honey Garlic or Plain	Hamburger on a Bun with Diced onions, Cheese, Lettuce, Condiments	Shepherd's Pie with Gravy	Macaroni & Cheese
STARCH	Crab Salad, Egg Salad	French Fries	Breadstick	French Fries		Peas	California Mixed Vegetables
VEGETABLE	Bread & Butter Pickles						
DESSERT	Mandarin Orange Sections	Jellied Fruit	Chocolate Brownie	Diced Peaches	Home Baked Cookie	Strawberry Bavarian Cream	Fresh Fruit
SUPPER							
MAIN ENTRÉE	Baked Spaghetti & Meatballs	Butter Chicken	Pork Tenderloin OR Sliced Beef with Gravy	Beef Stew	Parsley Salmon Fillet OR Beef Cabbage Roll	Chicken Parmigiana	Sliced Roast Beef with Gravy
STARCH	Garlic Bread	Steamed Rice	Baked Potato with chives, Bacon Bits, Sour cream	Biscuit	Roasted Potatoes	Mashed Potatoes	Garlic Mashed Potatoes
VEGETABLE	Caesar Salad	Peas	Julienne Dilled Carrots	Cut Green Beans	Italian Mixed Vegetables	Pick of the Day Vegetables	Whipped Turnips
DESSERT	Crème Brule	Tomato Soup Cake	Rice Pudding	Ice Cream	Bread Pudding with Caramel Sauce	Pumpkin Cake	Apple 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