

SEASONAL FALL WINTER RESIDENT MENU 2025 -2026 CAPITALCARE DICKINSFIELD

Regular Menu: Week 1 at a glance: Nov 3 - 9 Nov 24 - 30, Dec 15 - 21. Jan 5 - 11, Jan 26 - Feb 1, Feb 16 - 22, Mar 9 - 15, Mar 30 - Apr 5, Apr 20 - 26, May 11 - 17 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	Chicken Rice Soup	Tomato & Bean Bisque Soup	Italian Vegetable Soup	Vegetable Chowder Spinach Salad with	French Canadian Pea Soup	Cream of Mushroom Soup	Beef Barley Soup
SALAD	Coleslaw	BBQ Beef on a Bun	Turkey Sausage	Creamy Dressing	Cod Nuggets with Tartar Sauce	Chicken Burger on bun with Shredded	Vegetarian Lasagna
MAIN ENTRÉE STARCH	Lemon Pepper Cod With Tartar Sauce	Mashed Potatoes	French Toast with Strawberry Sauce &	Grilled Ham & Swiss Cheese 2nd Choice: Buttered	CHOICE/YADS Chicken Strips	Lettuce, Tomato, and Condiments	Dinner Bun Choice Winter Mix
VEGETABLE	Sweet Potato Fries	Mexi Corn	Whip Topping / Syrup	Peas (Dysphagia Soft, Minced,	Green Beans	Mashed Potatoes	Vegetables
DESSERT	Fruit Cocktail	Caramel Swirl Cake	Mangoes	Pureed) Diced Pears	French Fries Vanilla Oreo Cheesecake	Yellow Wax Beans Diced Peaches	Tropical Fruit Salad
SUPPER							
MAIN ENTRÉE	Chicken Alfredo Casserole	1 st Choice Sweet & Sour Pork	Shepherd's Pie	Seasoned Chicken Breast	Spaghetti & Meat Sauce	Breaded Veal Cutlet with Gravy	Chicken Kiev
STARCH	Vienna Bun Or	2 nd Choice Shaved Turkey		Scalloped Potatoes	Garlic Toast	Mashed Potatoes	Yukon Gold Mashed Potatoes
	Bread / Margarine	Steamed Rice		Brussel Sprouts	California Mixed	Harvard Beets	
VEGETABLE	Buttered Broccoli	Asian Mixed Veg	Buttered Peas		Vegetables	Fruit Pie	Buttered Diced Carrots
DESSERT	Brownie	Diced Peaches	Rice Pudding	Triple Berry Crumble	Fresh Fruit Salad	Truit Fie	Chocolate Fudge Cake

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



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Regular Menu: Week 2 at a glance: Nov 10 – 16, Dec 1 – 7, Dec 22 – 28, Jan 12 – 18, Feb 2 -8, Feb 23 – Mar 1, Mar 16 – 22, Apr 6 – 12, Apr 27 – May 3, May 18 - 24, *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	Cream of Tomato Soup	Oriental Chicken Noodle Soup	Cream of Broccoli Soup	Borscht Soup	Italian Chicken Bean Soup	Hearty Chicken Pot Pie Soup	Turkey Noodle Soup
SALAD		-		Sausage (Pork)	•		Grilled Chicken
	Creamy Coleslaw	Tossed Salad	Pork Riblet	Duraniaa with Diaad	Beef Hot Dog on Bun	Bistro	Strips
MAIN ENTRÉE	Fish Nuggets	Home-Style Chili	Mashed Potato	Pyrogies with Diced Onions, Bacon, Sour	with Sauteed Onions, and condiments	(Mashed Potatoes for	Diced Carrots
	with choice Ranch or	with Shredded Cheese	masnoa i stato	Cream		Blended Soup)	(1 st Choice)
STARCH	available condiments		1, 10		2 nd Choice: Mashed		Caesar Salad
VEGETABLE		Dinner Bun	Kernal Corn	Rice Cabbage Roll	Potato 1st Choice: Yellow		(2 nd Choice)
	Curly Fries	Dillion Bull		Tiloo Gubbago Itoli	Waxed Beans		Focaccia Bread
			5	D: 1D 1	2 nd Choice: Baked	V 15 6 11	(Mashed Potatoes
DESSERT	Diced Pears	Home Baked Chocolate Chip Cookie	Butterscotch Ice Cream	Diced Peaches	Beans	Yogurt Parfait (Mixed Berries &	2 nd Choice) Mandarin Orange
DESSERI	Diced i cais	Onocolate Omp Gookle			Diced Cantaloupe	Yogurt)	Sections
SUPPER							
				1st Choice: Grilled Beef	1st Choice: Pork Roast	Mushroom Meatballs	1st Choice: Shaved
MAIN ENTRÉE	Honey Garlic Beef Stir Fry	Oven Baked Chicken	Battered Chicken Balls with	Burger/Bun with Cheese, Lettuce & Tomato	with Gravy		Festive Baked Ham with Choice of
	119		Pineapple Sauce	Lettuce & Tolliato	2 nd Choice: Shaved		Brown sugar glaze or
				2 nd Choice: Tuna Melt	Turkey	Egg Noodles	condiments
STARCH	Rice	Loaded Potato Patty	Steamed Rice		Mashed Potatoes		2 nd option: Chicken
	Nice			Seasoned Potato Wedges	Mastieu i Otatoes		Breast
VEGETABLE			Asian Vegetables		Buttered Diced	Buttered Squash	
· ·	Broccoli	California Mixed Veg		Whipped Turnip	Carrots		Cheesy Mashed Potatoes
				winpped runnp	Warm Chocolate		Buttered Peas
			Strawberries & Rhubarb		Banan Bread Pudding		
DESSERT	Mini Donut	Fruit Cocktail	with whip topping	Butter Tart Bar	with Vanilla Sauce	Lemon Streusel Cake	Coconut Cream Pie

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



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Regular Menu: Week 3 at a glance: Oct 27 – Nov 2, Nov 17 – 23, Dec 8 – 14, Dec 29 – Jan 4, Jan 19 – 25, Feb 9 – 15, Mar 2 – 8, Mar 23 – 29, Apr 13 – 19m May 4 – 10, May 25 - 31 *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 Cauliflower Soup	Beef Noodle Soup	Heartland Bean Medley Soup	Beef Barley Soup	Loaded Baked Potato Soup	Turkeyf Vegetable Soup	Turkey Vegetable Soup
SALAD	Coup	1st Choice: Creamy					
	Creamy Coleslaw	Cucumber Salad		Macaroni and Cheese	Grilled Beef Burger	Beef & Rice Casserole	
MAIN ENTRÉE	Beef Lasagna	Battered Pollock with	Crispy Chicken Drumsticks		with cheese & Shredded lettuce,		Western Omelet
STARCH	Boor Edougna	Tartar Sauce	Bramotiono		sliced pickles and		
VEGETABLE	Garlic Toast	Formation Follow	Hot Potato Salad	Green Beans	available condiments	Winter Mix Vegetables	Cubed Hashbrowns
VEGETABLE	2 nd Choice: Mashed Potato	French Fries 2 nd Choice: Diced			French Fries		Buttered Peas
	- Otato	Carrots	Kernal Corn		2 nd Choice: Squash		Duttorou i odo
	I I a sa a condition Markets as	(Dysphagia Soft,		Buttorootob Budding	Daniel Oakaasikk	Country Carrot Cake	
DESSERT	Honeydew Melon	Minced, Pureed)	Blueberry Tart	Butterscotch Pudding	Pound Cake with Strawberry Sauce and	with Cream Cheese Frosting	Diced Canteloup
		Fruit Cocktail	Diabony rait		whipped topping	riodanig	Dioda Gantoloap
SUPPER							
MAIN ENTRÉS	Roasted Chicken	1st Choice: Breaded	Pizza	D (0)	1st Choice Salmon	Chicken Strips	Shaved Roast Beef &
MAIN ENTRÉE	Breast with Resident Choice	Pork Cutlet	Chicken & Mushroom or Vegetarian	Beef Stew	Fillet with Creamy Dill Sauce	with Plum Sauce	Gravy
	of Butter Chicken	2 nd Choice: Sliced	rogotarian				
	Sauce, Gravy OR	Turkey	Caesar Salad		2 nd Choice: Roasted	Yukon Gold Mashed	Garlic Mashed
STARCH	Condiments on unit		2 nd Choice: Cauliflower	Tea Biscuit	Chicken Breast with Resident Choice of	Potatoes	Potatoes
	Mashed Potatoes	Mashed Potatoes	2 Gilologi Gualillowol	roa Biocait	Dill Sauce, Gravy OR	Italian Mix Vegetable	
	Detterral Bernell				Condiments on unit		Yorkshire Pudding
VEGETABLE	Buttered Broccoli	Peas			Spanish Rice		Whipped Turnips
					California Mix		
DECCEPT	Maple Mania Chocolate	Tapioca Pudding	Diced Peaches	Mandarin Orange	Disad Cantalage	Disad Dasse	Fuduadala
DESSERT	Cake			Sections	Diced Canteloup	Diced Pears	Fudgesicle

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