

Weekly Specials Menu

IN ADDITION TO THE DAILY SPECIALS,
 THESE ITEMS ARE SERVED EVERY DAY:

MORNING FARE

- Eggs made to order
- Bacon or another breakfast meat
- Breakfast Potato
- Assorted fruit & Juices
- Assorted hot & cold cereals

NOON FARE

- Jello & cottage cheese with or without fruit
- Mixed green salad - choice of dressing
- Fresh baked bread

EVENING FARE

- Homemade bottomless Soup du Jour
- Dessert cart selections

Sunday, September 6

Morning

Denver Scramble

Noon

Roasted Tom Turkey

Delicious roasted Turkey served with Mashed potatoes and gravy and Steamed Spinach and fresh baked wheat rolls
 Sweet & Sour Cauliflower

Chef Choice:

Evening

Eggplant Parmesan

Layers of eggplant with tomato sauce and cheese, served with Garlic Bread
 Minestrone Soup

Monday September 7

Morning

English Tea Scones

Noon

Veal Picatta

An Italian tradition, served with Rice Florentine and Buttered Carrots with Orange with fresh baked bread
 Greek Salad

Pineapple Upside Down Cake

Chef Choice:

Evening

Beef Biscuit Roll

Served with French Fries
 Potato Leek Soup

Tuesday, September 8

Morning

Baked Western Style Eggs

Noon

Pork Chops with Cranberries

Comes with Mashed Sweet Potatoes and Peas & Pearl Onions and Fresh Bake Bread
 Tomato Feta Salad
 Butternut Apple Crisp

Chef Choice:

Evening

Soft Fish Tacos

Served with refried beans and Tomato & Cilantro Salsa (Pico de Gallo)
 Tortilla Soup

Wednesday, September 9

Morning

Whole Wheat Pancakes

Noon

Southern Fried Chicken

Served with Mashed Potatoes and gravy and Green Beans with Mushrooms with fresh baked bread
 Green Apple Salad
 Double Berry Pie Squares

Chef Choice:

Evening

Seafood Stir Fry

Ginger Rice
 Fortune Cookie
 Egg Drop Soup

Thursday, September 10

Morning

Chocolate Pumpkin Muffin

Swiss Steak

Seasoned tender steak served with Kale with Sweet Potatoes Capri Mixed Vegetables and fresh baked bread

Jellied Waldorf Salad
 Decadent Chocolate Cake

Chef Choice:

Evening

Italian Sausage Hoagie

Served with Mixed Salad
 Chicken Barley Soup

Friday, September 11

Morning

Maple Cinnamon Coffee Cake

Noon

Catch of the Day

Served with Brown Rice & Toasted Orzo Pilaf and Fiesta Vegetables and fresh baked wheat rolls
 Cabbage, Carrot Slaw
 Lemon Meringue Pie

Chef Choice:

Evening

Patty Melt

served with French Fries
 Sonora Corn Chowder

Saturday, September 12

Morning

Country Egg Scramble

Noon

Beef Burgundy

Tender beef cooked in its own juices and finished with a burgundy wine sauce, served with Noodles and Brussels Sprouts and fresh baked bread

Beets in Dill Sauce
 Harvest Pear Cake

Chef Choice:

Evening

Hot Turkey Sandwich

Served with Fresh Fruit Cup
 Carrot soup