| Lunch |  |  |  |  |  |  |  |
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| Week 6 | Monday Oct 23 | Tuesday Oct 24 | Wednesday Oct 25 | Thursday Oct 26 | Friday Oct 27 | Saturday Oct 28 | Sunday Oct 29 |
| Soup | Tomato Red Pepper Cream Soup | Italian Wedding Soup | Cream of Asparagus | Tortellini Soup | Chciken Long Rice | Cream of Celery | Red lentil and Ham |
| Entrée 1 <br> side | Grilled Cubano Sandwich with Roast Pork Slices, Ham, Swiss Cheese, Pickles <br> \& Dijonnaise <br> Potato Chips | Asian Shrimp Lettuce Wrap with Rice Noodles \& Peanut Sauce <br> Dinner Roll | Fried Egg, Peameal Bacon and Cheddar Cheese on Croissant Fresh Mixed Melons | Prosciutto and Caprese Salad with Focaccia | Filet of Fish on Bun with Lettuce, Tomato \& Tartar Sauce <br> Creamy Coleslaw | *Scrambled Egg with Bacon and Toast <br> Fresh Seasonal Fruits | Vegetarian Qusadilla with Salsa and Sour Cream Spring Mixed Salad |
| Entrée 2 <br> Side | *Salmon Salad Sandwich <br> Tossed Salad | Chicken Melt on English Muffins <br> Carrot and Raisin Slaw | Grilled Flank Steak on Garden Salad <br> Ciabatta Bun | Open Faced Hot Turkey Sandwich with Gravy Green peas and French Fries | Four Cheese Ravioli with Rose Sauce <br> Garlic Bread \& Tossed Salad | Belgian Waffles \& Sausage Link <br> Fresh Seasonal Fruits | Canadian Club Sandwich <br> Spring Mixed Salad |
| Dessert | Assorted Desserts | Assorted Desserts | Assorted Desserts | Assorted Desserts | Assorted Desserts | Assorted Desserts | Assorted Desserts |
| DINNER |  |  |  |  |  |  |  |
| Appetizer | Brie Pear and Honey Crostini | Vegetable Dimsum with Soy Sauce | Coconut Shrimp with Cocktail Sauce | Apple Pecan Spinach Salad | * Beet \& Onion Salad | Tomato Olive Puff Pastry | Veggie Sticks and Dip |
| Entrée 1 <br> Side | Italian Pasta Primavera <br> Garlic Toast | Roast Pork Loin with Roasted Garlic Balsamic Glaze Parisienne Boiled Potato | Santa Fe Chicken Thigh with Cheese, Black Beans, Peppers \& Corn Chived Mashed Potato | Baked Haddock with Creamy Roasted Red Pepper Sauce <br> Rice Pilaf | Glazed Ham with Brown Sugar Orange and 5 Spice <br> Baked Potato \& Sour Cream | Shrimp and Mushroom Risotto <br> Dinner Roll | Pesto Crusted Basa Filet Topped with Bruschetta Tomatoes <br> Mashed Potatoes |
| Entrée 2 <br> Side <br> Vegetable <br> Vegetable | Teriyaki Beef \& Broccoli <br> Basmati Rice <br> Stir Fry Vegetables | Sole Filet with White Wine Dill Sauce Parisienne Boiled Potato Yellow Waxed Beans Minted Peas | English Banger with Onion Gravy <br> Chived Mashed Potato <br> * Seasoned Broccoli <br> Sauteed Red Peppers | Lamb Tika Masala with Cucumber Raita <br> Rice Pilaf <br> Roasted Carrots <br> Sauteed Bok Choy | Pan Fried Beef Liver with Sauteed Onion \& Bacon <br> Baked Potato \& Sour Cream <br> Buttered Corn <br> Zucchini | * Coq au Vin Chicken Legs Tomato Mushroom Onion Sauce <br> Mini Roasted Potato <br> Asparagus <br> *Cauliflower | Texas Style Beef Brisket <br> Mashed Potatoes <br> Seasoned Green Beans <br> Baked Squash |
| Dessert | Coconut Cream Pie | Plum Clafoutis Vanilla Ice Cream | Lemon Buttermilk Cake | Green Tea Ice Cream | Date Squares | Butter Pecan Tart | Boston Cream Pie |
| * Menu item contains a Superfood. |  | Choose Superfoods more often for optimal health |  |  |  | Living Loving Local - Apple |  |

Breakfast - Daily menu choices - Boiled Eggs, Cereal, Fresh Fruit, Yogurt, Granola, Juice, Milk, Coffee and Tea

