



Menu for the Week of April 24 - April 30, 2023

Dinner

OMELET OF THE WEEK: TWO CHEESE

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Appetizer: SOUP	BEEF MEATBALLS & COUSCOUS	CREAM OF MUSHROOM	GREEN *LENTIL & VEGETABLE SOUP	CHICKEN NOODLE	WON TON	BORSCHT WITH SOUR CREAM	FRENCH ONION WITH CHEESE CROUTONS
	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE
Appetizer: SALAD	*SPINACH WITH DRIED RASPBERRIES AND BRIE CHEESE	SLICED FRESH TOMATOES AND BOCCONCINI CHEESE ON ICEBERG LETTUCE	POTATO SALAD	WALDORF SALAD	SALAD WITH FRESH PAPAYA & *RASPBERRIES	GREEN MIX SALAD WITH HONEY DEW, PINEAPPLE & *CRANBERRIES	TANGY PEAR & BLUE CHEESE SALAD
Entrée 1	HOMEMADE BAKED BEANS & WIENERS	BAKED HAM WITH RAISIN SAUCE	BREADED PORK CUTLETS WITH GRAVY	BAKED PEPPERONI PIZZA WITH TOSSED SALAD	BRAISED CABBAGE ROLLS IN *TOMATO SAUCE WITH SOUR CREAM	BRAISED LAMB CHOPS WITH RICE PILAF	BBQ PORK ASIAN STYLE WITH STEAMED RICE
Entrée 2	ROASTED CHICKEN DRUMSTICKS WITH GRAVY	ROASTED TURKEY BREAST WITH GARLIC & HERBS, STUFFING & GRAVY	SWEET & SOUR CHICKEN WITH STEAMED RICE	MARINATED & ROASTED CHICKEN LEGS WITH GRAVY	ROASTED CHICKEN BREAST WITH GRAVY	CHICKEN WINGS WITH HONEY GARLIC SAUCE	MARINATED & ROASTED CHICKEN THIGHS WITH MUSHROOM SAUCE
Entrée 3	BAKED SOLE FILET THE MEDITERRANEAN WAY	CHINESE STEAMED COD FILET WITH GINGER SCALLION SAUCE	POACHED SALMON FILET WITH TARTAR SAUCE	SEAFOOD COMBINATION WITH LEMON SAUCE	PAN FRIED LOBSTER CAKE WITH TARTAR SAUCE	OVEN BAKED TERIYAKI SALMON SKEWERS	BOMBAY CURRY PRAWNS ON COCONUT RICE
Starch	MASHED SWEET POTATOES	ROASTED POTATOES	BOILED YELLOW POTATOES WITH DILL	MASHED POTATOES	SCALLOPED POTATOES	POTATO LAYONNAISE	BAKED 1/2 POTATO WITH SOUR CREAM
	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
Vegetable	BABY CARROTS	STEAMED PEAS	BRUSSEL SPROUTS	*CAULIFLOWER	GREEN KALE	BUTTERED CORN	SLICED CARROTS
Vegetable	GREEN KALE	BAKED ACORN *SQUASH	MASHED YELLOW TURNIPS & CARROTS	*BROCCOLI FLORETS	YELLOW *BEANS	BAKED *TOMATO	WHOLE GREEN *BEANS
FEATURED Dessert	PEACH COBBLER	COCONUT PUDDING	COCONUT LAYER CAKE	TRIPLEBERRY CRUMBLE BAR	*APPLE & RAISIN CREPES	LEMON MERINGUE PIE	BANANA FLAMBE







APPLES AVOCADO BEANS & LENTILS BEETS BLACKBERRIES CAULIFLOWER
BLUEBERRIES CHERRIES
BRAN& OAT CRANBERRIES
BROCCOLI EGGS

FATTY FISH NUTS PEACHES RASPBERRIES SPINACH STRAWBERRIES SQUASH TOMATO YOGURT

