



Menu for the Week of May 1 - May 7, 2023

Menu items are subject to change due to availbitly of product. * Please check the Daily Menu Board*

Dinner

ONJELET OF THE WEEK.	BARV CHRIMD	GREEN ONION AND FETA CHEESE
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Week 2	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Appetizer: SOUP	GREEN LENTIL	*EGG DROP SOUP WITH *SPINACH	CHICKEN GUMBO	BUTTERNUT *SQUASH	CINCO DE MAYO DAY MEXICAN TORTILLA SOUP WITH CHICKEN	CHICKEN NOODLE	CREAM OF *BROCCOLI
	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE
Appetizer:	TOMATO, CUCUMBER ON ICEBERG LETTUCE	MANGO & BERRY TOSSED SALAD	RASPBERRIES ON	SHREDDED LOBSTER MEAT & BOILED *EGGS	MEXICAN CHOPPED SALAD WITH HONEY LIME	FRESH *SPINACH WITH DRIED *CRANBERRIES &	CHERRY *TOMATOES & BOCCONCINI CHEESE
	10232110 22110 32	5, 12 13	ICEBERG LETTUCE SALAD	SALAD	DRESSING	TOASTED ALMONDS	SALAD
Entrée 1	BAKED VEAL CHAMPIGNON WITH GRAVY	SPAGHETTI BOLOGNESE WITH PARMENSAN CHEESE & GARLIC BREAD	ROASTED CHINESE BBQ PORK TENDERLOIN	GRILLED BAVARIAN BRATWURST SAUSAGES WITH SAUERKRAUT & MASHED POTATOES	SLOW COOKED PORK CHILI WITH BASMATI RICE & SHREDDED CHEDDAR CHEESE	SHEPHERDS PIE WITH GRAVY	ROASTED LEG OF LAMB WITH GRAVY & MINT JELLY
Entrée 2	ASIAN STYLE GRILLED CHICKEN BREAST WITH STEAMED RICE	CHICKEN FINGERS WITH CAESAR SALAD & PLUM SAUCE	BAKED CHICKEN THIGHS WITH GRAVY	POACHED CHICKEN BREAST	CHICKEN BURRITO WITH SOUR CREAM, SALSA & GUACAMOLE	TERIYAKI BAKED CHICKEN KABOBS WITH RICE	BAKED CHICKEN CORDON BLEU WITH GRAVY
Entrée 3	PAN FRIED LOBSTER CAKE WITH TARTAR SAUCE	POACHED BASA FILET WITH FRESH GINGER & GREEN ONIONS	BAKED HADDOCK FILET WITH TARTAR SAUCE	PAN FRIED BLUE COD FILET WITH CRISPY GINGER	PAN FRIED TILAPIA FILET WITH MILD MARINARA SAUCE	PAN FRIED POLLOCK FILET WITH THAI CHILI SAUCE	POACHED SALMON FILET WITH CAPER SAUCE
Starch	ROASTED ROSEMARY POTATOES	STEAMED POTATOES	MASHED YAM POTATOES	WHIPPED POTATOES	ROASTED MEXICAN STYLE POTATOES	FRENCH FRIES	POTATOES O'BRIEN
	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
Vegetable	SPAGHETTI *SQUASH	SAUTEED	BRAISED RED CABBAGE	SEASONED PEAS	SAUTEED	BRUSSEL SPROUTS	BALSAMIC *BEETS
Vegetable	*BROCCOLINI	MIXED VEGETABLES	GREEN KALE	PARSLIED *CAULIFLOWER	MIXED VEGETABLES	GLAZED CARROTS	SUI CHOY & *SPINACH
FEATURED Dessert	BAKED *APPLES (APPLES WITH CARAMEL SAUCE)	CREAMY RICE PUDDING	BUTTER TART BAR	ROCKY ROAD BROWNIE	TRADITIONAL MEXICAN CARAMEL FLAN	VANILLA PUDDING	CHERRIES JUBILEE WITH ICE CREAM







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

R FATTY FISH
NUTS
S PEACHES
RASPBERRIES

SPINACH
STRAWBERRIES
SQUASH
TOMATO
YOGURT

