



Menu for the Week of October 16 - October 22, 2023

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

Dinner

OMELET OF THE WEEK: CRAB MEAT, GREEN ONION AND FETA CHEESE

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Appetizer: SOUP	GREEN LENTIL	*EGG DROP SOUP WITH *SPINACH	CHICKEN GUMBO	BUTTERNUT *SQUASH	TOMATO BISQUE	TURKEY MEATBALL & NOODLE	CREAM OF *BROCCOLI
	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE
Appetizer: SALAD	TOMATO, CUCUMBER ON ICEBERG LETTUCE	MANGO & BERRY TOSSED SALAD	SLICED PEACHES & RASPBERRIES ON ICEBERG LETTUCE SALAD	SHREDDED CRAB MEAT & BOILED *EGGS SALAD	TOASTED PECANS, STRAWBERRIES ON ICEBERG LETTUCE	FRESH *SPINACH WITH DRIED CRANBERRIES & TOASTED ALMONDS TACU SALADIROW	CHERRY *TOMATOES & BOCCONCINI CHEESE SALAD
Entrée 1	BAKED VEAL CHAMPIGNON WITH GRAVY	SPAGHETTI BOLOGNESE WITH PARMENSAN CHEESE & GARLIC BREAD	ROASTED PORK TENDERLOIN WITH BLUEBERRY SAUCE	GRILLED MAPLE PORK SAUSAGES WITH SAUERKRAUT & MASHED POTATOES	BRAISED CABBAGE ROLLS IN TOMATO SAUCE WITH SOUR CREAM	LETTUCE, DICED TOMATO, BEANS, AVOCADO,CHIPS,	ROASTED LEG OF LAMB WITH GRAVY & MINT JELLY
Entrée 2	ASIAN STYLE GRILLED CHICKEN BREAST	CHICKEN FINGERS WITH CAESAR SALAD & PLUM SAUCE	BAKED CHICKEN THIGHS WITH GRAVY	POACHED CHICKEN BREAST	ROASTED CHICKEN LEGS WITH GRAVY	TERIYAKI BAKED CHICKEN KABOBS WITH RICE PILAF & TZATZIKI SAUCE	BAKED CHICKEN CORDON BLEU WITH GRAVY
Entrée 3	PAN FRIED LOBSTER CAKE WITH TARTAR SAUCE	BAKED PESTO CRUSTED BASA FILET	BAKED SOYA GINGER COD FILET	PAN FRIED BLUE HADDOCK FILET WITH LEMON SAUCE	MAPLE ORANGE GLAZED SALMON FILET	FISH & CHIPS WITH COLESLAW & TARTAR SAUCE	LEMON PEPPER COD FILET WITH CHIVE CREAM SAUCE
Starch	ROASTED ROSEMARY POTATOES	STEAMED POTATOES	MASHED YAM POTATOES	WHIPPED POTATOES	POTATO PATTIES	FRENCH FRIES	POTATOES O'BRIEN
	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
Vegetable	YELLOW WAXED *BEANS	GREEN KALE	BRAISED RED CABBAGE	SEASONED PEAS	BAKED ACORN SQUASH	BRUSSEL SPROUTS	BALSAMIC *BEETS
Vegetable	*BROCCOLINI	BUTTERED CORN	GREEN BEANS ALMANDINE	PARSLIED *CAULIFLOWER	ASPARAGUS	GLAZED CARROTS	SUI CHOY & *SPINACH
FEATURED Dessert	H.M. BAKED *APPLES (GALA APPLES WITH CARAMEL SAUCE)	CREAMY RICE PUDDING	BUTTER TART BAR	ROCKY ROAD BROWNIE	BOSTON CREAM PIE	PECAN TARTS	CHERRIES JUBILEE WITH ICE CREAM



^{*} Menu item contains a Superfood.



SPINACH STRAWBERRIES SQUASH TOMATO YOGURT



OWER FATTY FISH
ES NUTS
ERRIES PEACHES
RASPBERRIES