



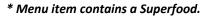
## Menu for the Week of November 3 - November 9, 2025

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

## **Dinner**

OMELET OF THE WEEK: VEGETARIAN (PEPPERS, ONIONS, MUSHROOMS, TOMATO)							
Week 5	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Appetizer: <b>SOUP</b>	TOMATO VEGETABLE SOUP	SPLIT PEA SOUP	CLAM CHOWDER SOUP	BEEF NOODLE SOUP	LLL: CRANBERRY BORSCHT WITH SOUR CREAM SOUR	CHICKEN NOODLE SOUP	CREAM OF CAULIFLOWER SOUP
	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE
Appetizer: <b>SALAD</b>	MIXED GREENS WITH FRESH BERRIES	SPINACH SALAD WITH SLICED EGGS & JULIENNE HAM	RADISH & CUCUMBER SALAD	STRAWBERRY & ORANGE ON ICEBERG LETTTUCE	MIXED GREEN SALAD WITH ORANGES, CRANBERRIES & PECANS	GREEN CABBAGE SALAD WITH MANGO & DRIED CRANBERRIES	ICEBERG LETTUCE WITH DICED FRUIT (HONEYDEW,CANTALOUPE, WATERMELON)
Entrée 1	BAKED BEANS & WEINERS	BREADED VEAL CUTLETS WITH ONION GRAVY	BAKED MEATLOAF WITH GRAVY	GRILLED NEW YORK STEAK WITH MUSHROOM WINE SAUCE	BAKED CHICKEN STUFFED WITH THREE CHEESE, APPLE & CRANBERRY WITH MUSHROOM SAUCE	BRAISED LAMB CHOPS	ROASTED ROSEMARY PORK LOIN WITH GRAVY
Entrée 2	BUTTERMILK ROASTED CHICKEN DRUMSTICKS	STEAMED POTSTICKERS (CHICKEN) WITH SPRING ROLLS & FRIED RICE	ROASTED CHICKEN LEGS WITH GRAVY	TERIYAKI CHICKEN WINGS	BBQ PORK SPARERIBS	TERIYAKI GLAZED CHICKEN KABOBS	POACHED CHICKEN BREAST IN COCONUT BROTH WITH CRANBERRY SAUCE
Entrée 3	PAN FRIED HALIBUT FILET WITH RED PEPPER DILL SAUCE	SWEET SOYA GLAZE BASA FILET	PAN FRIED CRAB CAKE WITH TARTAR SAUCE	SHRIMP, FETA, DILL, SAUTEED ONION QUICHE	GARLIC PRAWN SKEWERS WITH LEMON WEDGE	POACHED SALMON FILET WITH SEAFOOD SAUCE	ALMOND CRUSTED SOLE FILET WITH TARTAR SAUCE
Starch	STEAMED POTATOES	MASHED GARLIC POTATOES	ROASTED YAM POTATOES	POTATO LYONNAISE	ROASTED SMASHED POTATOES	SCALLOPED POTATOES	ROASTED SEASONAL POTATOES
	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
Vegetable	SLICED CARROTS	ROASTED BUTTERNUT SQUASH	BRUSSEL SPROUTS	BROCCOLI FLORETS	MIXED	CORN	GREEN BEANS
Vegetable	BABY BOK CHOY	PEAS & PEARL ONIONS	MASHED TURNIPS & CARROTS	YELLOW BEANS	VEGETABLES	ZUCCHINI BATONS	BAKED TOMATOES
FEATURED Dessert	FRUIT COMPOTE WITH BAVARIAN CREAM	CHOCOLATE PUDDING	BUTTERMILK CAKE	DATE SQUARES	CLASSIC PEAR & CRANBERRY CRISPS	INDIVIDUAL PECAN TARTS	BANANA CREAM PIE







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

BROCCOLI

FATTY FISH NUTS PEACHES SPINACH STRAWBERRIES SQUASH TOMATO YOGURT

