



Menu for the Week of March 30 - April 05, 2026

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



Dinner

OMELET OF THE WEEK: BABY SHRIMP, GREEN ONION, FETA CHEESE

	30-Mar-26 Monday	31-Mar-26 Tuesday	01-Apr-26 Wednesday	02-Apr-26 Thursday	03-Apr-26 Friday	04-Apr-26 Saturday	05-Apr-26 Sunday
Week 2	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Appetizer: SOUP	GREEN *LENTIL SOUP	POTATO & BACON CHOWDER SOUP	NAVY BEAN & SPINACH SOUP	<p style="color: red; font-weight: bold; margin: 0;">*EASTER BUFFET*</p> <p style="color: blue; font-weight: bold; margin: 0;">COLD STATION:</p> <ol style="list-style-type: none"> 1. TOSSED GREEN SALAD WITH FRESH BERRIES & BLUE CHEESE 2. GREEN CABBAGE SALAD WITH FRESH PINEAPPLE & DRIED CRANBERRIES 3. TRADITIONAL POTATO SALAD WITH HERBS 4. ASSORTED PICKLES 5. POACHED TIGER PRAWNS WITH COCKTAIL SAUCE 6. BROCCOLI THAI SALAD 7. PASTA CHICKEN & ROASTED VEGETABLE SALAD 8. MEDITERRANEAN H.M. HUMMUS WITH FALAFEL & GREEK PITA 	TOMATO BISQUE SOUP	CHICKEN NOODLE SOUP	<p style="margin: 0;">*EASTER SUNDAY FEATURED DINNER*</p> <p style="margin: 0;">CREAM OF ASPARAGUS SOUP</p>
	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE		DAILY CONGEE	DAILY CONGEE	DAILY CONGEE
Appetizer: SALAD	CRUMBLIED TUNA, RED & YELLOW BELL PEPPERS ON FRESH SPINACH LEAVES SALAD	MANGO & BERRY TOSSED SALAD	SLICED *PEACHES & *RASPBERRIES ON ICEBERG LETTUCE SALAD		TOASTED PECANS, STRAWBERRIES ON ICEBERG LETTUCE	FRESH *SPINACH WITH DRIED *CRANBERRIES & TOASTED *ALMONDS	MIXED GREEN SALAD WITH FRESH STRAWBERRIES & PINEAPPLE
Entrée 1	ROASTED LEG OF LAMB WITH GRAVY	SPAGHETTI BOLOGNESE WITH PARMESAN CHEESE & GARLIC BREAD	ROASTED PORK TENDERLOIN WITH BLUEBERRY SAUCE	CARVED APRICOT GLAZED BAKED HAM WITH RAISIN & RUM SAUCE	BRAISED MEATBALLS IN TOMATO-BASIL SAUCE WITH RICE	GRILLED OKTOBERFEST SAUSAGES WITH SAUERKRAUT	ROASTED RIB EYE OF BEEF WITH YORKSHIRE PUDDING, GRAVY
Entrée 2	GRILLED CHICKEN BREAST WITH CRANBERRY SAUCE	CHICKEN FINGERS WITH CAESAR SALAD & HONEY MUSTARD SAUCE	BAKED CHICKEN THIGHS WITH GRAVY	BROILED ATLANTIC SALMON FILET WITH CRAB SAUCE	ROASTED CHICKEN LEGS WITH GRAVY	BAKED CHICKEN KABOBS WITH RICE PILAF & TZATZIKI SAUCE	ROASTED TURKEY BREAST WITH GRAVY, CRANBERRY SAUCE
Entrée 3	PAN FRIED CRAB CAKE WITH TARTAR SAUCE	BAKED TARTAR BASA FILET	BAKED SOYA-GINGER COD FILET	MARINATED & GRILLED CHICKEN BREAST WITH SAUTEED ONIONS, BELL PEPPERS & DRIED FRUIT SAUCE	EGG DIPPED SOLE FILET WITH LEMON WEDGE	BREADED SOLE FILET WITH TARTAR SAUCE	POACHED SALMON FILET WITH ORANGE SAUCE
Starch	STEAMED WHITE POTATOES	ROASTED POTATOES	MASHED YAM POTATOES	CREAMY MASHED POTATOES	POTATO PATTIES	FRENCH FRIES	MASHED POTATOES
	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
Vegetable	YELLOW WAXED *BEANS	GREEN KALE	BRAISED RED CABBAGE	SAUTEED MIXED FRESH VEGETABLES	BAKED ACORN SQUASH	BEETS	SAUTEED FRESH BRUSSEL SPROUTS WITH BALSAMIC VINEGAR & HONEY
Vegetable	*BROCCOLINI	BUTTERED CORN	GREEN *BEANS ALMANDINE	PARSLIED *CAULIFLOWER	ASPARAGUS	SUI CHOY & SPINACH	BABY CARROTS
FEATURED Dessert	CHERRY STRUDEL WITH ICE CREAM	NANAIMO BAR	BUTTER TART BAR	ASSORTED DESSERT CAKES & SQUARES/SLICED FRESH FRUIT MIRROR	ASSORTED CAKES	VANILLA PUDDING	CHOCOLATE TRUFFLE CAKE

* Menu item contains a Superfood.

Choose Superfoods more often for optimal health



APPLES
AVOCADO
BEANS & LENTILS

BLACKBERRIES
BLUEBERRIES
BRAN & OAT

CAULIFLOWER
CHERRIES
CRANBERRIES

FATTY FISH
NUTS
PEACHES

SPINACH
STRAWBERRIES
SQUASH
TOMATO
YOGURT

