



## MENU FOR THE WEEK OF MAY 4- MAY 10, 2026



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

### Dinner

#### OMELET OF THE WEEK: SPANISH (SALSA & CHEESE)

	04-May-26	05-May-26	06-May-26	07-May-26	08-May-26	09-May-26	10-May-26
Week 7	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Appetizer: SOUP	SEAFOOD CHOWDER SOUP	<b>*CINCO DE MAYO FEATURED DINNER*</b> MEXICAN TORTILLA SOUP WITH CHICKEN	HEARTY *TOMATO & VEGETABLE SOUP	BUTTERNUT *SQUASH SOUP	BEEF RICE SOUP	CHICKEN NOODLE SOUP	<b>*MOTHER'S DAY FEATURED DINNER*</b> CARROT & GINGER SOUP
	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE
Appetizer: SALAD	SMOKED SALMON & SLICED BOILED EGGS SALAD	MEXICAN CHOPPED SALAD WITH HONEY LIME DRESSING	*BEET SALAD WITH RED ONION, MANDARIN ORANGES	FRESH BERRIES ON ICEBERG LETTUCE	FESTIVE SALAD *AVOCADO, CORN, CHERRY *TOMATOES ON LETTUCE	CRISPY PANCETTA WITH CUCUMBER, RED PEPPERS	FRESH *STRAWBERRIES, GOAT CHEESE ON ICEBERG LETTUCE SALAD
Entrée 1	GRILLED NEW YORK STEAK WITH RED WINE DEMIGLAZE	SLOW COOKED PULLED PORK CHILI WITH BASMATI RICE & SHREDDED CHEDDAR CHEESE	CHEESE TORTELLINI WITH CREAMY PESTO SAUCE	GRILLED SKINLESS BREAKFAST SAUSAGES WITH POTATO & CARAMELIZED ONION	BREADED VEAL CUTLETS WITH GRAVY	MEAT LASAGNA WITH GARLIC BREAD	BAKED BEEF WELLINGTON WITH GRAVY
Entrée 2	LINGUINE CHICKEN PRIMAVERA WITH PARMESAN & GARLIC BREAD	CHICKEN TORTILLA STACK WITH SOUR CREAM, GUACAMOLE & COLESLAW	CHICKEN SOUVLAKI WITH RICE PILAF, TZATZIKI SAUCE, PITA	ROASTED CHICKEN BREAST WITH GRAVY	ROASTED CHICKEN LEGS WITH TERIYAKI GLAZE	ROASTED CHICKEN THIGHS WITH GRAVY	MARINATED & ROASTED CHICKEN THIGHS WITH GRAVY
Entrée 3	BREADED BUTTERFLY PRAWNS WITH ONION RINGS & TARTAR SAUCE	PAN FRIED TROUT FILET WITH MILD MARINARA SAUCE	PAN FRIED CRAB CAKE WITH TARTAR SAUCE	BAKED HADDOCK FLORENTINE	FISH & CHIPS WITH COLESLAW & TARTAR SAUCE	PAN FRIED COD WITH FRESH DILL SAUCE	POACHED SALMON FILET WITH HOLLANDAISE SAUCE
Starch	POTATO PATTIES	ROASTED YAM POTATOES	ROASTED HERBED POTATOES	MASHED SWEET POTATOES WITH CHIVES	BAKED 1/2 POTATO WITH SOUR CREAM	POTATO LYONNAISE	MASHED POTATOES
	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
Vegetable	GREEN KALE	CORN ON THE COB	ACORN *SQUASH	RED SWISS CHARD	GREEN BEANS	BAKED *TOMATO	SAUTEED MIXED FRESH VEGETABLES
Vegetable	SLICED CARROTS	FRESH WHOLE GREEN *BEANS	MASHED TURNIPS & CARROTS	CORN NIBLETS	*CAULIFLOWER	BRAISED GREEN CABBAGE	
FEATURED Dessert	NANAIMO BAR	TRADITIONAL MEXICAN CHURROS WITH CHOCOLATE SAUCE	INDIVIDUAL CHOCOLATE PUDDING	BUTTER TART BAR	WHIPPED PINEAPPLE JELLO	COCONUT CREAM PIE	STRAWBERRY SHORT CAKE

\* Menu item contains a Superfood.

Choose Superfoods more often for optimal health



APPLES  
AVOCADO  
BEANS & LENTILS  
BEETS

BLACKBERRIES  
BLUEBERRIES  
BRAN & OAT  
BROCCOLI

CAULIFLOWER  
CHERRIES  
CRANBERRIES  
EGGS

FATTY FISH  
NUTS  
PEACHES  
RASPBERRIES

SPINACH  
STRAWBERRIES  
SQUASH  
TOMATO

