

## MENU FOR THE WEEK OF JUNE 8 - JUNE 14, 2026

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

### DINNER

#### OMELET OF THE WEEK: VEGETARIAN (PEPPERS, ONIONS, TOMATOES, MUSHROOMS)

	08-Jun-26	09-Jun-26	10-Jun-26	11-Jun-26	12-Jun-26	13-Jun-26	14-Jun-26
Week 4	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Appetizer: SOUP</b>	*TOMATO VEGETABLE SOUP	COCONUT LIME & CHICKEN SOUP	MANHATTAN CLAM CHOWDER SOUP	PORK & UDON NOODLE SOUP	<b>*ALL: STRAWBERRIES* CARROT &amp; GINGER SOUP</b>	CHICKEN NOODLE SOUP	CREAM OF *CAULIFLOWER SOUP
	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE
<b>Appetizer: SALAD</b>	MIXED GREENS WITH SLICED FRESH *PEACHES & *BLACKBERRY SALAD	*SPINACH SALAD WITH SLICED EGGS & JULIENNE HAM	RADISH & CUCUMBER SALAD	CHERRY *TOMATO, *AVOCADO ON ICEBERG LETTUCE SALAD	SLICED FRESH LOCAL *STRAWBERRIES & SPINACH SALAD	CAESAR SALAD	ICEBERG LETTUCE WITH DICED FRUITS (HONEYDEW, CANTALOUPE, WATERMELON)
<b>Entrée 1</b>	GRILLED PORK CHOPS WITH ROSEMARY MAPLE BUTTER	BRAISED VEAL OSSO BUCCO	BAKED MEATLOAF WITH GRAVY	TRADITIONAL SHEPHERD'S PIE WITH GRAVY	ROASTED PORK TENDERLOIN WITH LOCAL *STRAWBERRY-BALSAMIC SAUCE	HAM & CHEESE COLD PLATE WITH POTATO SALAD & VEGETABLES	ROASTED ROSEMARY PORK LOIN WITH GRAVY
<b>Entrée 2</b>	CREAMY DIJON CHICKEN BREAST	POACHED CHICKEN BREAST IN COCONUT BROTH/CRANBERRY SAUCE	SMOKED TURKEY SANDWICH ON CRANBERRY BREAD WITH FRENCH FRIES & RED CABBAGE COLESLAW	TERIYAKI CHICKEN WINGS	BAKED BREADED CHICKEN WITH GRAVY	ROASTED CHICKEN THIGHS WITH SWEET & SOUR DRIED FRUIT SAUCE	GRILLED CHICKEN KABOBS WITH RICE PILAF, TZATZIKI SAUCE
<b>Entrée 3</b>	BAKED SOLE FILET-THE MEDITERRANEAN WAY	TIGER PRAWNS, AVOCADO COLD PLATE WITH COLESLAW & FRESH VEGETABLES	PAN FRIED CRAB CAKE WITH TARTAR SAUCE	CRAB SALAD ON CROISSANT WITH TOSSED SALAD	BLUE COD WITH *STRAWBERRY-CILANTRO SALSA	ALMOND CRUSTED SOLE FILET WITH LEMON WEDGE	POACHED SALMON FILET WITH DILL SAUCE
<b>Starch</b>	STEAMED POTATOES	MASHED GARLIC POTATOES	ROASTED YAM POTATOES	POTATO LYONNAISE	POTATO PATTIES	SCALLOPED POTATOES	ROASTED SEASONAL POTATOES
	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
<b>Vegetable</b>	SLICED CARROTS	ROASTED BUTTERNUT *SQUASH	BRUSSEL SPROUTS	SLICED *BEETS	MIXED VEGETABLES	BABY CARROTS	PEAS
<b>Vegetable</b>	BABY BOK CHOY	GREEN BEANS	CORN NIBLETS	YELLOW *BEANS		GREEN ZUCCHINI	BAKED *TOMATOES
<b>FEATURED Dessert</b>	FRUIT COMPOTE WITH BAVARIAN CREAM	CHOCOLATE PUDDING	BUTTERMILK CAKE	CHOCOLATE BROWNIE	FRESH LOCAL STRAWBERRY COMPOTE ON VANILLA ICE CREAM	CARROT CAKE	BANANA CREAM PIE

\* 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  
YOGURT

