



MENU FOR THE WEEK OF JUNE 15, 2026 - JUNE 21, 2026

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



DINNER

OMELET OF THE WEEK: PAYSAN (BACON, POTATOES, SAUTEED ONIONS)

	15-Jun-26	16-Jun-26	17-Jun-26	18-Jun-26	19-Jun-26	20-Jun-26	21-Jun-26
Week 5	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Appetizer: SOUP	COCK A LEEKIE SOUP	TOMATO DILL SOUP	MULLIGATAWNY SOUP	NAVY BEAN SOUP WITH PORK	PUREED PEA SOUP	CHICKEN NOODLE SOUP	*FATHER'S DAY FEATURED* BUTTERNUT SQUASH SOUP
	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE
Appetizer: SALAD	GREENS & BERRY SALAD	SLICED HAM, LETTUCE *TOMATO SALAD	FENNEL, FRESH PEAR & DRIED *CRANBERRY SALAD	GREEN SALAD WITH MANGO & STRAWBERRY	SHREDDED CARROT WITH RAISIN SALAD	ICEBERG LETTUCE WITH HONEY DEW & PINEAPPLE	MIXED GREENS WITH HARD BOILED EGGS, CUCUMBER, CHERRY TOMATOES & CRISPY BACON
Entrée 1	OVERNIGHT ROASTED PORK BELLY	SALISBURY STEAK WITH MUSHROOM-ONION GRAVY	BRAISED SWISS STEAK	BEEF & VEGETABLE STIR FRY, STEAMED RICE	BANGER SAUSAGES WITH SAUERKRAUT & MASHED POTATOES	BREADED VEAL CUTLETS WITH GRAVY	ROASTED RIB EYE OF BEEF WITH YORKSHIRE PUDDING & GRAVY
Entrée 2	ROASTED CHICKEN LEGS WITH TERIYAKI GLAZE	ROASTED DUCK LEGS WITH CINNAMON-CHERRY SAUCE	WHOLE ROASTED CHICKEN WITH STUFFING GRAVY	ROASTED CHICKEN BREAST WITH GRAVY	BAKED CHICKEN CORDON BLEU WITH GRAVY	ROASTED CHICKEN THIGHS WITH GRAVY	BROILED LOBSTER TAIL WITH GARLIC LEMON BUTTER
Entrée 3	TUNA MELT SALAD SANDWICH WITH COLESLAW, FRENCH FRIES	COCONUT RED CURRY MUSSELS WITH CHOPPED BASIL & CILANTRO	MISO BROTH POACHED COD FILET WITH SOYA-SESAME SAUCE	MEDITERRANEAN BAKED HADDOCK LOIN	POACHED SALMON FILET WITH DILL SAUCE	PAN FRIED LOBSTER CAKE WITH TARTAR SAUCE	MARINATED & ROASTED CHICKEN BREAST WITH SWEET & SOUR DRIED FRUIT SAUCE
Starch	MASHED POTATOES WITH CHEDDAR	BOILED POTATOES WITH FRESH PARSLEY	POTATO PATTIES	ROASTED RED POTATOES	MASHED POTATOES	BAKED 1/2 POTATO WITH SOUR CREAM	MASHED POTATOES
	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
Vegetable	BROCCOLI FLORETS	SEASONED PEAS	BRAISED RED CABBAGE	SPAGHETTI *SQUASH	BABY BOK CHOY	GREEN KALE	SAUTEED MIXED VEGETABLES
Vegetable	WAX BEANS	BUTTERED CORN	ASPARAGUS	SUI CHOY & *SPINACH	SLICED CARROTS	YELLOW ZUCCHINI	
FEATURED Dessert	FRENCH CHEESECAKE	BLUEBERRY PIE WITH ICE CREAM	BANANA FLAMBE	TAPIOCA PUDDING	CHOCOLATE DIPPED FRESH STRAWBERRIES WITH MARIO GELATO ICE CREAM	FRESH KIWI TARTS	INDIVIDUAL APPLE CRISP



* Menu item contains a Superfood.

Choose Superfoods more often for optimal health



APPLES
AVOCADO
BEANS &
LENTILS

BLACKBERRIES
BLUEBERRIES
BRAN & OAT
BROCCOLI

CAULIFLOWER
CHERRIES
CRANBERRIES
EGGS

FATTY FISH
NUTS
PEACHES
RASPBERRIES

SPINACH
STRAWBERRIES
SQUASH
TOMATO
YOGURT

