

CHEF'S WEEKLY MENU PLAN

Week #1	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch	October 2	October 3	October 4	October 5	October 6	October 7	October 8
Soup of the Day	Navy Bean and Ham Puree	Parmesan Sweet Pea in Chicken Broth	Tomato Dill	Beef Vegetable Noodle	Asparagus and Stilton	Hearty Vegetable Rice	Cinnamon Butternut Squash
Choice#1	Chicken Salad Sandwich	Poached Eggs on Biscuit w/ Lobster Hollandaise	Potato and Onion Perogies w/ Sour Cream and Bacon Bits	Chicken Teriyaki Wrap	Shrimp Taco Salad w/ Tortilla Crisps	Vanilla Belgian Waffles w/ Warm Peach Compote	Thanksgiving Brunch
Choice #2	Apple and Almond Salad with Stilton Blue Cheese	California Club w/ Lemon Aioli (Ham & Turkey)	T&T Tuna and Tomato On Muesli Bread	Warm Pastrami on Rye w/ Horseradish Mustard Mayo	Fish & Chips with Coleslaw	Egg Salad Sandwich on Baked Croissant	Thanksgiving Brunch
Dessert	Fruit Cup, Jello, Carrot Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jello, Carrot Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jello, Carrot Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jello, Carrot Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jello, Carrot Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jello, Carrot Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jello, Carrot Cake, Pudding, Cookies, Ice Cream
Dinner							
Appetizer #1	Garden Salad	Cranberry Almond Salad	Guacamole w/ Tortilla Crisp	Spring Rolls	Caesar Salad	Asian Sesame Slaw	Truffle Parmesan Onion rings
Entree #1	Turkey Vegetable Stir Fry	Butter Poached Roughy with Tomato Mandarin Citrus Salsa	Roasted Pork Loin w/ Herb Jus	Cinnamon and Slow Roasted Lamb Shoulder Chop	Pan Seared Veal Cutlet w/ Mushroom Cream Jus	Crispy Baked Chicken (Dark Meat)	Pommery Roasted Leg of Veal
Entrée #2	Spaghetti and Meat Sauce w/ Garlic Bread	Braised Beef Ragout	Sage and Butter Roasted Chicken Legs	Baked Herb Salmon w/ Fresh Lemon	Broiled Oktoberfest Sausage w/ Sauerkraut	Coconut Curry Poached Cod	Mushroom and Ricotta Stuffed Cannelloni
Potato & Vegetables of the Day	Cinnamon Rice, Hoisin Vegetable Sautee	Mashed Potatoes, Beans and Corn	Sweet Potato Mashed & Vegetable Medley	Wedged Potatoes, Turnips and Broccoli	Mashed Potato, Roasted Cauliflower and Brussel Sprouts	Rice Pilaf, Peas and Squash puree	Roasted Potato Green Beans and Glazed Carrot
Dessert	Lemon Mousse w/ Wafer	Chef Surprise Dessert	Black Forest Cake	Chef Surprise Dessert	Peach Flan	Chef Surprise Dessert	Blueberry Pie