

## CHEF'S WEEKLY MENU PLAN

Week #2	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch	June 11	June 12	June 13	June 14	June 15	June 16	June 17
Soup of the Day	Hoisin Pork Vegetable Egg Drop	Asparagus and Stilton	Beef Vegetable Barley	Roasted Red Pepper and Tomato	Pasta Fagioli	Chicken Noodle	Vegetable Puree
Choice #1	Crab Salad Wrap w/ Dill Ranch Drizzle	Cheesy Potato, Sweet Pea and Broccoli Casserole	Smoked Salmon, Capers and Mandarin Salad	Pulled Duck Chili w/ Baked Biscuit	Fish and Chips with Coleslaw and Fries	Tuna Salad Plate	Julienne Salad
Choice #2	Grilled Ham and Swiss	Shaved Roast Beef Dip Sandwich w/ Horseradish Mayo	Bacon and Egg Sandwich on Warm Biscuit	Corned Beef Sandwich on Rye	Poached Pear Bacon and Stilton Salad	French Toast w/ Breakfast Sausage	Grilled Cheese Sandwich
Dessert	Fruit Cup, Jell-O, Lemon Pudding Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jell-O, Lemon Pudding Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jell-O, Lemon Pudding Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jell-O, Lemon Pudding Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jell-O, Lemon Pudding Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jell-O, Lemon Pudding Cake, Pudding, Cookies, Ice Cream	Fruit Cup, Jell-O, Lemon Pudding Cake, Pudding, Cookies, Ice Cream
Dinner							
Appetizer #1	Cucumber and Dill salad	Kale Raisin and Almond Salad	Chilled Peach and Mint Soup	Tomato Bocconcini Salad	Garden Salad	Egg Rolls w/ Plum Sauce	Caesar Salad
Entree #1	Tomato Braised Cabbage Rolls	Turkey Meatloaf w/ Mushroom Gravy	Baked Tilapia w/ Moroccan Chickpea Sauce	Chicken Parmesan	Veal Stew Braised in Pesto Cream Gravy	Strawberry Balsamic BBQ Sauce Brushed Pork Tenderloin	Roasted Prime Rib of Beef w/ Yorkshire Pudding
Entrée #2	Gluten Free Breaded Cod w/ Tomato cucumber Olive Salsa	Beef Pot Pie	Himalayan Sea Salt Roasted Pork Shoulder	Seafood Linguine Alfredo	Tempura Battered Shrimp w/ Sweet and Sour	Crispy Baked chicken w/ Herb Gravy	Roasted Leg of Lamb w/ peppercorn Jus
Potato & Vegetables of the Day	Mashed Potato, Broccoli and Carrots	Lemon Herb Potato, Vegetable Medley	Parisian Potato, Roasted Squash Puree and Peas	Pesto Noodles, Pesto Vegetable Sautee	Vegetable Rice, Steamed Broccoli and Napa Cabbage	Mashed Potato,	Baked Potato, Corn on the Cob and Grilled Mushrooms
Dessert	Pecan Pie	Chef Surprise Dessert	Poached Pear And Whipped Cream	Chefs Surprise Dessert	Fresh Fruit Plate	Chefs Surprise Dessert	Coconut Cream Pie