November 2nd-8th

Verve INSPIRED SENIOR LIVING

Lunch 11:30 A.M. - 1:15 P.M.

WINTERGREENE

Reception 306-585-7100

Week 6	Monday 2	Tuesday 3	Wednesday 4	Thursday 5	Friday 6	Saturday 7	Sunday 8
Soup	Chicken Noodle	* Cream of Tomato	Italian Wedding Soup	Sausage, Potato & Kale Soup	* Red Lentil	* Apple Leek Butternut	French Onion
Entrée 1	* Salmon Salad Sandwich	Grilled Cheese Sandwich	* Roast Beef Lettuce Tomato Horseradish Aioli Sandwich	Chicken Melt	Turkey & Red Pesto Sandwich	Iceberg Wedge Cobb Salad with Bacon, Blue Cheese, Avocado & Tomato	Fresh Fruit Plate with Cottage Cheese with a Cinnamon Roll
Side	* Beet & Onion Salad	Onion Rings	Veggie Sticks	French Fries	Fresh Seasonal Fruit	Dinner Roll	_
Entrée 2	Chicken Fingers & Plum Sauce	Italian Pasta Primavera	Blueberry & Cream Pancakes with Scrambled Eggs & Sausage	Warm Spinach & Feta Pastry	Canadian Pizza (Bacon, Mushroom & Pepperoni)	Pulled Pork on a Kaiser	* Avocado Toast with Ham and Poached Egg
Side	French Fries	Garlic Bread	_	Greek Salad	Tossed Salad	Sweet Potato Fries & Honey Dill Dip	Shredded Hashbrowns
Dessert	Apple Fritter Donuts	Rum & Raisin Ice Cream with a Wafer Cookie	Macaroon Madness Bar	Banana Pudding with a Gingersnap	Assorted Desserts	Date Square	Café Latte Mousse with Biscoff Crumble

NATIONAL SANDWICH DAY

LLL: HONEY THEMED DINNER

Dinner 4:30 P.M. - 6:15 P.M.

Appetizer	* Spanokopita with Tzatziki Sauce	House Salad	Crab Rangoon Wontons	Vinaigrette Apple Coleslaw	Brie, Fig & Honey Toast	Spinach Salad with Pears, Pumpkin Seeds & Red Onion	Brushetta with Garlic Wedges
Entrée 1	Baked Ham with Pineapple Sauce	* Chicken Souvlaki with Tzatziki Sauce	Beef Lasagna	Roasted Pickerel with Lemon Dill Butter	Honey & Herb Glazed Chicken Pieces with Gravy	Slow Roast Flank Steak with a Shallot & Balsamic Demi	Porkloin Stuffed with Cranberry & Gravy
Side	Scalloped Potatoes	Lemon & Oregano Potato	Garlic Bread & Caesar Salad	Mashed Potatoes	Creamy Dijon Smashed Potatoes	Risotto	Herb Butter Fried Potatoes
Entrée 2	Pan Fried Sole Tarragon Brown Butter	Liver & Onions with Bacon & Gravy	Chicken Cordon Bleu with Cranberry Brie Cream sauce	Maple Mustard Roast Beef Medallions with Gravy	Pork Schnitzel with Gravy	Roasted Cod with Saffron And Citrus Sauce	Turkey A La King with Biscuits
Side	Scalloped Potatoes	Lemon & Oregano Potato	Wild Rice Pilaf	Mashed Potatoes	Creamy Dijon Smashed Potatoes	Risotto	Herb Butter Fried Potatoes
Vegetable	Buttered Corn	Diced Carrots	Basil Roasted Zuchinni & Tomatoes	_	Braised Red Cabbage	* Roasted Beets	Carrot Coins
Vegetable	Broccoli with Cheddar Cheese Sauce	* Green Beans Almondine	Roasted Cauliflower	Seasoned Peas	Roasted Root Vegetables	Sugar Snap Peas	Creamed Corn
Dessert	Assorted Pies	Buttertart Bar	Cheesecake with Strawberry Sauce	Peach Pie	pilla Honey Cheesecake Bars	Pumpkin Pie Ice Cream	Orange Cake with Frosting

*** Menu item contains a Superfood.**

Superfoods

Choose Superfoods more often for optimal health

Living Loving Local - Honey

Breakfast - Daily menu choices - Eggs Various preparations, Cereal, Fresh Fruit, Yogurt, Granola, Juice, Milk, Coffee and Tea