

Menu for the Week of July 28th - August 3rd



Wend for the Week of July 28th - August 3rd								
MONDAY	TUES DAY	WEDNE SDAY	THUR SDA Y	FRI DAY	SATUR DAY	SUN DAY		
BREAKFAST Fruit juice, coffee, tea, milk, cold cereals, yogurt, assorted toasted breads, jams, jellies & peanut butter, as well as fruit lax are available daily.								
Main A rotating selection of hot cream of wheat, hot oatmeal, eggs, bacon, sausages, assorted fruits, cheeses, bagels, muffins, and pastries.								
•	LUNCH – Soup & choice of main Served with fresh fruit selection for dessert; bread, butter/margarine, water, milk, soy milk, oat milk, tea, and coffee are offered with every meal.							
Soup Spring Vegetable	Soup Tomato Basil	Soup Vegetable Quinoa	Soup Italian Wedding	Soup Cream of Potato & Leek	Soup Green Pea	Soup Cauliflower		
Main	Main	Main	Main	Main	Main	Main		
Macaroni & Cheese served with Vinegar & Honey Cucumber Salad	Vegetable Quiche served with Tossed Salad	Pork Sandwich on a Bun served with Creamy Coleslaw	Beans & Wieners Casserole served with Spinach Salad	Beefaroni Casserole served with Chef Salad	Roasted Pepper & Basil Frittata served with Spring Mix Salad	Philly Cheesesteak Sloppy Joe served with Garden Salad		
Cobb Salad served with a Potato Roll	Shaved Pastrami on Rye served with Tossed Salad	Cod Nuggets with Plum Sauce served with French Fries & Creamy Coleslaw	Tuna Salad on 12-Grain Bread served with Spinach Salad	Plant Based BBQ Burger served with Chef Salad	Grilled Swiss Cheese on Whole Wheat served with Spring Mix Salad	Fettuccine in Primavera Sauce served with Garden Salad		
	DINNER – Choice of entrée Assorted juices available; bread, butter/margarine, water, milk, soy milk, oat milk, tea, and coffee are offered with every meal.							
Entrée	Entrée	Entrée	Entrée	Entrée	Entrée	Entrée		
Pork Loin Roast in Brown Gravy served with Mashed Potatoes, Green Beans, & Turnip	Turkey a la King served with a Patty Shell	Spaghetti with Meat Sauce served with Garlic Bread & Caesar Salad	Butter Chicken served with Steamed Rice & PEI Blend Vegetables	Cabbage Rolls served with Mashed Potatoes, Green Beans, & Beets	Chicken Adobo served with Roasted Potato & Bistro Blend Vegetables	Roast Turkey Breast in Gravy served with Boiled Potatoes, Asparagus, & Carrots		
Tiger Shrimp with Cocktail Sauce served with Mashed Potatoes, Green Beans, & Turnip	Lemon Lamb Chops served with Parisian Rice, Roasted Peppers, & Cabbage	Montreal Baked Pollock served with Mashed Potatoes, Baby Corn, & Snap Peas	Liver & Onions served with Scalloped Potatoes & PEI Blend Vegetables	Battered Fish served with Tartar Sauce, a Lemon Wedge, French Fries, & Coleslaw	Swedish Meatballs served with Egg Noodles & Bistro Blend Vegetables	Egg Salad Sandwich on Honey Oat Bread served with Harvest Vegetable Soup		
Dessert Butterscotch Pudding	Dessert Ice Cream & Cookies	Dessert Pineapple Upside Down Cake	Dessert Raspberry Cream Brownie	Dessert Apple Pie & Ice Cream	Dessert Spring Bars	Dessert Mini Cheesecake		



Menu for the Week of August 4th - August 10th



MONDAY	TUESDAY	WEDN ESDAY	THUR SDAY	FRI DAY	SATUR day	SUN DAY
BREAKFAST						
Fruit juice, coffee, tea, mi	lk, cold cereals, yogurt, ass	sorted <i>toast</i> ed breads <i>, jams,</i>	jellies & peanut butter, as	well as fruit lax are availab	le daily.	
Main						
A rotating selection of ho	t cream of wheat, hot oati	meal, eggs, bacon, sausages	, assorted fruits, cheeses, b	agels, muffins, and pastrie	S.	
LUNCH – Soup & choice	e of main					
•		putter/margarine, water, m	lk, soy milk, oat milk, tea, a	nd coffee are offered with	every meal.	
Soup	Soup	Soup	Soup	Soup	Soup	Soup
French Onion	Beef Rice	Cream of Broccoli	Carrot & Ginger	Scotch Broth	Mushroom	Chicken Rice
Main	Main	Main	Main	Main	Main	Main
/egetable Falafel Wrap	Sliced Turkey Sandwich	Chicken Shawarma Fries	Crab Salad Sandwich	Chicken Burger served	Three Cheese Pizza	Salmon Salad on a
served with Romaine Salad	on a Bun served with Couscous Salad	served with Chef Salad	on a Croissant	with Mango Salad	served with Garden	Soft Bun served with
Jaiau	Couscous Salau				Salad	Spring Mix Salad
ottage Cheese & Apple	Cod Cticks O Tarter	Fruit Plate served with	Hat Dag coming with			Dlack Daan Tartilla
Pear Salad served with	Cod Sticks & Tartar Sauce served with	Melba Toast & Cottage	Hot Dog served with Mixed Greens Salad	Cobb Salad served with a Dinner Roll	Corned Beef on Rye served with Garden	Black Bean Tortilla Bake served with
Blueberry Loaf	Couscous Salad	Cheese		With a Billion Roll	Salad	Spring Mix Salad
DINNER – Choice of en	trée					
Assorted juices available;	bread, butter/margarine,	water, milk, soy milk, oat m	ilk, tea, and coffee are offer	red with every meal.		
Entrée	Entrée	Entrée	Entrée	Entrée	Entrée	Entrée
Pesto Flank Steak	Vegetable Lasagna	Sweet & Sour Rhubarb	Turkey Pot Pie served	Veal Patty in Beef Gravy	Turkey & Asparagus	Roast Beef served with
served with Mashed	served with Garlic Bread & Tossed Salad	Pork Chops served with Steamed Rice, Roasted	with Mashed Potatoes,	served with Boiled	Stir-Fry served with	Mashed Potatoes, Grav
Potatoes, Snap Peas, & Baked Tomatoes	breau & rosseu salau	Zucchini, & Butternut	Green Beans, & Cauliflower	Potato & Montego Blend Vegetables	Egg Noodles	& PEI Blend Vegetables
		Squash		i i giii i		
Lemon Chicken Served with Mashed	Debrizini Sausage served Boiled	Lamb Curry served with	Rotini Pasta served with Garlic Bread & Caesar	Battered Fish served with Tartar Sauce,	Pork Pot Pie served with Mashed Potatoes	Egg Salad Sandwich on
Potatoes, Snap Peas,	Potatoes, Gravy, &	Steamed Rice, Roasted Zucchini, & Butternut	Salad	Lemon Wedge, French	& Peas	Honey Oat Bread served with Harvest
& Baked Tomatoes	Sauteed Pepper with	Squash		Fries, & Coleslaw		Vegetable Soup
	Onions					
Dessert	Dessert	Barrant		Danasit		
Dessert Donuts	Cookies & Ice Cream	Dessert Butter Tart Square	Dessert Frosted Strawberry Cake	Dessert Chocolate Pudding	Dessert Raspberry Mousse	Dessert Coconut Cream Pie
2000	Jookies & loc or culti	Dutter rait Square	Trosted strawberry cake	Chocolate Fuduling	rashnerry mousse	Cocondi Cream Pie



Menu for the Week of August 11th - August 17th



Pudding

MONDAY	TUESDAY	WEDNE SDAY	THUR SDAY	FRI DAY	SATUR DAY	SUNDAY
BREAKFAST						
<i>Fruit juice,</i> coffee, tea, m	ilk, <i>cold cereals, yogurt,</i> ass	sorted <i>toast</i> ed breads, <i>jams</i> ,	jellies & peanut butter, as	well as fruit lax are availab	ole daily.	
Main						
A rotating selection of ho	ot cream of wheat, hot oatr	meal, eggs, bacon, sausages	, assorted fruits, cheeses, b	agels, muffins, and pastrie	S.	
LUNCH – Soup & choic	e of main					
Served with fresh fruit se	lection for dessert; bread, b	putter/margarine, water, mi	ilk, soy milk, oat milk, tea, a	nd coffee are offered with	every meal.	
Soup	Soup	Soup	Soup	Soup	Soup	Soup
Cream of Cauliflower	Tomato Basil	Curried Chickpea	Vegetable Garden	Cream of Potato & Leek	Minestrone	Turkey Noodle
N.A. i.e.	B. G. a. i.a.					_
Main	Main	Main	Main	Main	Main	Main
Beans & Wieners Casserole served with	Tuna Melt served with Broccoli Salad	Turkey Peach Pasta Salad served with Mixed	Chicken Dill Wrap served with Cucumber Salad	Macaroni & Three Cheese served with	Pulled Pork on a Bun served with Pasta Salad	Mini Sub Sandwich served with Tossed
Tossed Salad	Di Occoli Salau	Greens & a Dinner Roll	With Cucumber Salau	Spring Mix Salad	Serveu with Pasta Salau	Salad
				J J		Januar
Antipasto Platter with	Roast Beef Sandwich	Grilled Cheddar Cheese	Plant Based BBQ Burger	Fried Rice served with	Cottage Cheese served	Chicken Strips &
Deli Meat	served with Broccoli	Sandwich served with	served with Potato	Vegetable Spring Rolls	with Fresh Summer	Plum Sauce served
	Salad	Mixed Greens	Wedges & Cucumber Salad		Fruits & a Bran Muffin	with Tossed Salad
DINNER – Choice of en	trée		Jaiau			
Assorted juices available,	bread, butter/margarine,	water, milk, soy milk, oat m	ilk, tea, and coffee are offer	ed with every meal.		
Entrée	Entrée	Entrée	Entrée	Entrée	Entrée	Entrée
Apple Braised Turkey	Pork Chop Supreme	Alfredo Tortellini served	Pork Schnitzel served	Chicken a la King	Turkey Paprikash	Smoked Ham served
Thigh served with Rice, Brussels Sprouts, &	served with Mashed	with a Garlic Knot,	with Scalloped Potatoes,	served with a Tea	served with Mashed	with Scalloped Potatoes
Baby Corn	Potatoes, Buttered Green Beans, & Carrots	Asparagus, & Roasted Pepper	Cabbage, & Turnip	Biscuit	Potatoes, Cauliflower, & Roasted Zucchini	Honey Glazed Carrots, & Corn Niblets
	Green Bearis, & surrous	Горрог			& Roasted Edecilini	GOTT WIDIOLS
Tangy Orange Glazed	Chicken Cacciatore	Seafood Newburg Style	Meatloaf in Beef Gravy	Battered Fish served	Beef Stir Fry served	Egg Salad Sandwich on
Meatballs served with Rice, Brussels Sprouts,	served with Buttered Green Beans, Carrots,	served with Asparagus,	served with Scalloped	with Tartar Sauce,	with Mashed Potatoes,	Honey Oat Bread
& Baby Corn	& a Dinner Roll	Roasted Pepper, and a Dinner Roll	Potatoes, Cabbage, & Turnip	Lemon Wedge, French Fries, & Coleslaw	Cauliflower,& Roasted Zucchini	served with Harvest Vegetable Soup
,			, and	Trico, & Colcolaw	240011111	vogetable Joup
_						
Dessert Pound Cake	Dessert Desput Putter Square	Dessert	Dessert	Dessert	Dessert Chapalata Daanharry	Dessert
I DUITU CANC	Peanut Butter Square	Mousse	Mini Bundt Cake	Lemon Cake	Chocolate Raspberry	Apple Cobbler



Menu for the Week of August 18th - August 24th



NAONIT	TUECT	MEDNESS	THIDOS	EDI= ···	CATUDE	CUMPAY
MONDAY	TUESDAY	WEDNE SDAY	THUR SDAY	FRI DAY	SATUR DAY	SUNDAY
BREAKFAST	le and annual comment occ	ported taxated breeds in man	iallias Quantum huttan as	wall as favit law and availab	ala daile	
-	K, cola cereals, yogurt, ass	sorted <i>toast</i> ed breads <i>, jams,</i>	Jeilles & peanut butter, as t	weii as fruit iax are avaiiat	oie aaiiy.	
Main			and the second second			
A rotating selection of not	cream of wheat, not oatr	meal, eggs, bacon, sausages	, assorted fruits, cheeses, b	ageis, muttins, and pastrie	S.	
LUNCH – Soup & choice	e of main					
Served with fresh fruit sele	ection for dessert; bread, b	putter/margarine, water, mi	lk, soy milk, oat milk, tea, a	nd coffee are offered with	every meal.	T.
Soup	Soup	Soup	Soup	Soup	Soup	Soup
Roasted Red Pepper	French Onion	Country Vegetable	Borscht	Chicken Noodle	Cream of Asparagus	Lentil Taco
Main	Main	Main	Main	Main	Main	Main
Eggs Benedict with Ham	Perogies with Fried	Hamburger served with	Chicken Fajita Salad	Sliced Turkey Sandwich	Veal on a Bun served	Honey Garlic Chicken
served with Hollandaise	Onions & Bacon Bits	Vegetable Pasta Salad	served with a Dinner Roll	served with Romaine	with Potato Salad	Wings served with
Sauce & Garden Salad	served with Tossed Salad			Salad		Spring Mix Salad
Veggie Burrito Bowl	Pastrami Sandwich	Wrap with Peppers,	Hot Dog served with	Hawaiian Pizza served	Black Bean Chili served	Ham & Cheese
served with Mexican	on Rye served with	Mushroom, & Provolone	Mixed Greens	with Romaine Salad	with Naan Bread	Sandwich served with
Rice	Tossed Salad	Cheese served with Vegetable Pasta Salad				Spring Mix Salad
DINNER – Choice of ent				l		
· · · · · · · · · · · · · · · · · · ·		water, milk, soy milk, oat m	<i>ilk, tea,</i> and <i>coffee are offer</i>	red with every meal.	T	T
Entrée	Entrée	Entrée	Entrée	Entrée	Entrée	Entrée
Beef Lasagna served with		Baked Five Cheese Fusilli	Lemon Herb Pork Chop	Beef Stroganoff served	Vegetable Rotini Pasta	Corned Beef & Gravy
Caesar Salad & a Garlic Stick	served with Mashed Potatoes, Gravy, Stir-	served with Greek Salad & Garlic Bread	served with Steamed Rice, Roasted Peppers,	with Egg Noodles & Spring Vegetables	served with Garlic	served with Roasted Potatoes, Green Peas,
Stick	Fried Vegetables	& Garile Dread	& Butternut Squash	Spring vegetables	Bread & Greek Salad	& Onions
	3					
Turkey Pot Pie served	Vegetarian Dhal	Florentine Baked Sole	Sweet & Sour	Battered Fish served	Skillet Pineapple BBQ	Egg Salad Sandwich or
with Gravy, Carrots, & Broccoli	served with Naan Bread & Stir-Fried	served with Mashed Potatoes, Cauliflower,	Vegetable Meatballs served with Steamed	with Tartar Sauce, Lemon Wedge, French	Pork served with Chow Mein Noodles,	Honey Oat Bread serv with Harvest Vegetable
& Di Occoli	Vegetables	& Green Peas	Rice, Roasted Peppers,	Fries, & Coleslaw	Grilled Zucchini, &	Soup
			& Butternut Squash	,	Cauliflower	
Dessert	Dessert	Dessert	Dessert	Dessert	Dessert	Dessert
German Chocolate	Pineapple Cheesecake	Mousse	Bread Pudding with	Black Forest Cake	Mango Mousse	Cherry Pie & Ice Crear
Cake			Caramel Sauce			Silony rio a loc oreal