March 10 - 16 2025

Lunch

	10-Mar Monday	11-Mar Tuesday	12-Mar Wednesday	13-Mar Thursday	14-Mar Friday	15-Mar Saturday	16-Mar Sunday Brunch
Soup	Creamy Tomato Soup	Chef's Daily Soup	Beef Barley	Cream of Mushroom	Chef's Daily Soup	Cream of Celery	Potato and Pesto Salad
Entrée 1	* Tuna Salad on Whole Wheat	* Fresh Fruit Plate with Cottage Cheese & Baked Scone	* Chicken Souvlaki, Tzatziki, Pita Bread	* BLT Sandwich	Reuben Sandwich on Rye with Pickle Wedge	Chicken Salad Sandwich on Whole Wheat	Scrambled Eggs with Cheese, Eggs Benedict
side	Caesar Salad		Greek Salad	Tossed Salad	* Caesar Salad	Vinaigrette Coleslaw	Assorted Danish and Toast
Entrée 2	* Grilled Chicken Breast on Warm Roast Vegetable Salad	Black Forest Ham, Lettuce, Tomato, **Maple** Aioli, Sandwich	Salami, Roasted Peppers, Arugula, Pesto Mayo on a Bun	* Roasted Vegetable & Feta Quiche	Bacon & Mushroom Gnocchi	* Crispy Filo Crusted Shrimp on Spinach & Mandarin Salad	Bacon, Sausage, Sautee Mushroom
Side		* Apple Pecan Salad	*Greek Salad	Tossed Salad	*Caesar Salad	Dinner Roll	Cut Fruits
Dessert	Daily Feature Dessert	Daily Feature Dessert	Daily Feature Dessert	Daily Feature Dessert	Daily Feature Dessert	Daily Feature Dessert	Assorted Sweet

Dinner — *Italian Wine Dinner*

Appetizer	* Heirloom Tomato Salad Portobello Mushroom	* Broccoli, Bacon & Cheddar Salad	* Cucumber Salad	* Bruschetta Crostini	House Salad	Egg Roll Asian Slaw & Plum Sauce	* Shrimp and Avocado Salad
Entrée 1	Portuguese Chicken Thigh Gravy	Prosciutto Wrapped Pork Tenderlion	Braised Boneless Short Rib au Jus	Chicken Picatta	* Pan Roasted Salmon Filet with Lemon Dill Yogurt	Sweet and Sour Chicken	**Maple** Glazed Ham
Side	Mashed Potatoes	Caesar Salad	Baked Potato	Risotto	Mini Roasted Red Potatoes	Steamed Rice	Scalloped Potatoes
Vegetable	Carrot Coins	Garlic Bread	* Brussels Sprouts	*Cauliflower	* Peas	Stir Fry Vegetables	Baby Carrots
Entrée 2	* Braised Pork Drummies Granny Smith Apples	* Pan Fried Basa Fresh Tomato Salsa & White Wine Sauce	Oven Roasted Chicken Breast with Garlic Cream Sauce	Veal Masala	Salisbury Steak Smoked Tomato Mushroom Ragu	Beef Bulgogi Korean Style BBQ	* Pesto Crusted Basa Filet Topped with Bruschetta Tomatoes
Side	Mashed Potatoes	Basmati Pilaf	Baked Potato	Risotto	Mini Roasted Red Potatoes	Steamed Rice	Scalloped Potatoes
Vegetable	* Green Beans Almondine	* Snap Peas	Sauteed Red Peppers	* Seasoned Broccoli	* Yellow Beets		French Green Beans
Dessert	Berry Cobbler	Warm Bread Pudding	Lemon Streusel Cake	Cannoli with Chocolate Mousse & Coconut	National Pie Day Apple Pie	Mango Ice Cream	Raspberry Cheesecake

* Menu item contains a Superfood.

Choose Superfoods more often for optimal health

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

Living Loving Local
Maple Syrup