



MENU FOR THE WEEK OF AUGUST 24- AUGUST 30, 2026



Menu items are subject to change due to availability of product. **Please check the Daily Menu Board**

DINNER

OMELET OF THE WEEK: SMOKED SALMON & DILL

	24-Aug-26	25-Aug-26	26-Aug-26	27-Aug-26	28-Aug-26	29-Aug-26	30-Aug-26
Week 7	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Appetizer: SOUP	THREE BEANS & MUSHROOMS SOUP	CORN, BACON & POTATO CHOWDER SOUP	HEARTY TOMATO & VEGETABLES SOUP	BUTTERNUT SQUASH SOUP	BEEF RICE SOUP	CHICKEN NOODLE SOUP	CREAM OF ASPARAGUS SOUP
	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE
Appetizer: SALAD	CRUMBLED TUNA & SLICED BOILED EGGS SALAD	PAPAYA & PINEAPPLE ON ICEBERG LETTUCE SALAD	BEET SALAD WITH RED ONION, MANDARIN ORANGES	FRESH BERRIES ON ICEBERG LETTUCE	FESTIVE SALAD *AVOCADO, CORN, CHERRY *TOMATOES ON LETTUCE	GREEK SALAD	ICEBERG LETTUCE WITH BRIE CHEESE & GRAPES, HONEYDEW
Entrée 1	BBQ PORK CHINESE STYLE ON STEAMED RICE	CREAMY BUTTERY TUSCAN GNOCCHI	THAI STYLE GROUND BEEF DISH WITH STEAMED RICE	GRILLED SKINLESS BREAKFAST SAUSAGES WITH POTATO & CARAMELIZED ONIONS	BREADED VEAL CUTLETS WITH GRAVY	TACO SALAD (GROUND BEEF)	PORK TENDERLOIN MEDALLIONS IN MUSHROOM GRAVY
Entrée 2	LINGUINE CHICKEN PRIMAVERA WITH PARMESAN & GARLIC BREAD	HAWAIIAN STYLE ROASTED CHICKEN LEGS WITH GRILLED PINEAPPLE RINGS	ROASTED WHOLE CHICKEN WITH STUFFING & GRAVY	ROASTED CHICKEN BREAST WITH GRAVY	OVEN ROASTED ROSEMARY CHICKEN DRUMSTICKS WITH GRAVY	ROAST CHICKEN CORDON BLEU WITH GRAVY	SANTA FE ROASTED CHICKEN BREAST
Entrée 3	TORPEDO PRAWNS WITH FRENCH FRIES, TARTAR SAUCE	POACHED SALMON FILET WITH HOLLANDAISE SAUCE	PAN FRIED CRAB CAKE WITH TARTAR SAUCE	BAKED SWEET DIJON BASA FILET	BAKED SHRIMP & CRAB MACARONI CASSEROLE	PAN FRIED COD LOIN WITH LEMON WEDGE	CREAMY SEAFOOD RISOTTO WITH PARMESAN CHEESE
Starch	POTATO PATTIES	BOILED POTATOES	ROASTED HERBED POTATOES	MASHED SWEET POTATOES WITH CHIVES	BAKED 1/2 POTATO WITH SOUR CREAM	WHIPPED POTATOES	POTATOES O'BRIEN
	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
Vegetable	GREEN KALE	YELLOW ZUCCHINI	ACORN SQUASH	RED SWISS CHARD	WHOLE GREEN BEANS	BAKED *TOMATO	MIXED VEGETABLES
Vegetable	SLICED CARROTS	DICED BEETS	MASHED TURNIPS & CARROTS	CORN NIBLETS	*CAULIFLOWER	ASPARAGUS	
FEATURED Dessert	NANAIMO BAR	COCONUT PUDDING	BANANA FLAMBE	BAKED EGG CUSTARD	WHIPPED PINEAPPLE JELLO	INDIVIDUAL FRESH KIWI & BLUEBERRY TARTS	PUMPKIN PIE



** Menu item contains a Superfood.*

Choose Superfoods more often for optimal health



APPLES
AVOCADO
BEANS & LENTILS
BEETS

BLACKBERRIES
BLUEBERRIES
BRAN & OAT
BROCCOLI

CAULIFLOWER
CHERRIES
CRANBERRIES
EGGS

FATTY FISH
NUTS
PEACHES
RASPBERRIES

SPINACH
STRAWBERRIES
SQUASH
TOMATO
YOGURT

