MENU FOR THE WEEK OF NOVEMBER 02- NOVEMBER 08, 2026

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

DINNER

OMELETE OF THE WEEK - 2 CHEESE

	02-Nov	03-Nov	04-Nov	05-Nov	06-Nov	07-Nov	08-Nov
Week 1	**Monday**	**Tuesday**	**Wednesday**	**Thursday**	**Friday**	**Saturday**	**Sunday**
Appetizer: SOUP	BEEF BARLEY SOUP	COCONUT, LEMONGRASS & RICE SOUP	CREAM OF MUSHROOM SOUP	THREE BEANS & SPINACH SOUP	*LLL: TOMATO* TOMATO BISQUE SOUP	CHICKEN NOODLE SOUP	FRENCH ONION SOUP WITH CHEESE CROUTONS
	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE
Appetizer: SALAD	SPINACH WITH RASPBERRIES & BRIE CHEESE	GRAPES, MANDARIN ORANGE ON ICEBERG LETTUCE	BEET SALAD WITH COTTAGE CHEESE	WALDORF SALAD	CAPRESE SALAD WITH BALSAMIC VINEGAR (*FRESH TOMATOES, BOCCONCINI CHEESE, FRESH BASIL ON ICEBERG LETTUCE*)	GREEN MIX SALAD WITH HONEY DEW, PINEAPPLE & CRANBERRY	TANGY PEAR & BLUE CHEESE SALAD
Entrée 1	BRAISED BEEF STROGANOFF WITH EGG NOODLES	BAKED HAM & RAISIN SAUCE	BREADED PORK CUTLETS WITH GRAVY	BAKED PEPPERONI PIZZA WITH TOSSED SALAD	BRAISED CABBAGE ROLLS IN TOMATO SAUCE WITH SOUR CREAM	CAPOCOLLO HAM & CHEESE SANDWICH ON CROISSANT WITH COLESLAW	CHINESE PORK BELLY BBQ STICKER
Entrée 2	ROASTED CHICKEN DRUMSTICKS WITH GRAVY	ROASTED TURKEY BREAST WITH GRAVY	ROASTED CHICKEN BREAST WITH GRAVY	MARINATED & ROASTED CHICKEN LEGS WITH HONEY GARLIC GLAZE	BAKED SALMON FILET WITH TOMATO & OLIVE RELISH	CHICKEN WINGS WITH HONEY-GARLIC SAUCE	MARINATED & ROASTED CHICKEN THIGHS WITH MUSHROOM SAUCE
Entrée 3	BAKED FISH WITH TARTAR SAUCE	SUMMER HERB CRUSTED COD FILET WITH TARTAR SAUCE	POACHED SALMON FILET WITH TARTAR SAUCE	GRILLED HALIBUT FILET WITH LEMON SAUCE	BONELESS CHICKEN BREAST PARMIGIANA	GARLIC PRAWN SKEWERS WITH LEMON WEDGE	PAN FRIED LOBSTER CAKE WITH TARTAR SAUCE
Starch	POTATOES PATTIES	ROASTED POTATOES	BOILED POTATO WITH DILL	MASHED YAM POTATOES	MASHED YUKON GOLD POTATOES	POTATO LYONNAISE	BAKED 1/2 POTATO WITH SOUR CREAM
	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
Vegetable	ROASTED CARROTS	STEAMED PEAS	BRUSSEL SPROUTS	*CAULIFLOWER	SNOW PEAS	BUTTERED CORN	SLICED CARROTS
Vegetable	STEAMED BOK CHOY	SPAGHETTI *SQUASH	STEAMED WAXED BEANS	BROCCOLI FLORETS	BABY CARROTS	BAKED TOMATO	WHOLE GREEN BEANS
FEATURED Dessert	PEACH COBBLER	CHERRY TARTS	STRAWBERRY JELLO	BAKED LEMON PUDDING	CHEESECAKE WITH TOMATO-STRAWBERRY COMPOTE	LEMON MERINGUE PIE	CHOCOLATE ÉCLAIR

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