



dinner menu

Week of May 6th

Artisan Bread

Monday: French Roll

Tuesday: Hawaiian Roll

Wednesday: Sunflower Bread

Thursday: French Roll

Friday: Soft Yeast Roll

Soup

(Choice of One)

Monday: Potage Printanier

Tuesday: French Onion

Wednesday: Chicken Velvet

Thursday: Chili

Friday: New England Clam Chowder

Starters

(Choice of Two)

Hummus & Pita Bread

Fresh Cut Fruit ♥

Applesauce ♥

Cottage Cheese

Tossed Salad ♥

Canned Fruit ♥

Desserts

(Choice of One)

Hand Dipped Hershey's Ice Cream

Sorbet

Chocolate Fudge Pudding

Sugar Free Jell-O

Sugar Free Pudding

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Alert your server to any allergies or dietary needs.

Daily Entrée Selections

(Choice of One Entrée Selection with Two Sides.)

5/6 (Mon.): BBQ Glazed Shrimp Skewer ♥ - Veal Parmesan w/Angel Hair - or - Pork Tenderloin

Sides: Mashed Potatoes & Gravy - Wild Rice Medley
Fresh Asparagus ♥ - Fresh Mixed Squash ♥

Dessert: French Silk Pie

5/7 (Tues.): Honey Mustard Fresh Salmon ♥ - Shrimp, Chicken & Sausage Jambalaya w/Cornbread Muffin - or - Turkey **R**

Sides: Mashed Potatoes & Gravy - Yams & Apples
Corn ♥ - Fresh Broccoli ♥

Dessert: Texas Sheet Cake

5/8 (Wed.): Fresh Whitefish ♥ - Homemade Meatloaf with Gravy - or - Grilled Chicken Breast

Sides: Mashed Potatoes & Gravy - Homemade Baked Macaroni & Cheese - Roast Fresh Carrots ♥ - Buttered Peas

Dessert: Peach Pie

5/9 (Thurs.): "They're Back!!" Blueberry Pancakes with Sausage Links - Swiss Steak - or - Chicken Nuggets

Sides: Mashed Potatoes & Gravy - Ranch Roasted Redskins
Mixed Vegetables ♥ - Spinach ♥

Dessert: Chocolate Macaroon Cookies

5/10 (Fri.): Popcorn Shrimp - Homemade Lasagna with Garlic Toast - or - Apple Brie Chicken Breast

Sides: Mashed Potatoes Au Jus - Baked Potato ♥
Green Beans ♥ - Parmesan Cauliflower

Dessert: Key Lime Meringue Pie

Weekly Entrée Salad

(Includes Choice of Two Daily Sides.)

Seafood Salad Entrée: Mockcrab and Shrimp Salad with Fresh Vegetables on Crisp Greens served with the Dressing of Your Choice.

♥ Heart Healthy

R Reduced Sodium



weekend menu

(Page 2)

Starters

(Choice of Two)

Hummus & Pita Bread

Fresh Cut Fruit ♥

Applesauce ♥

Cottage Cheese

Tossed Salad ♥

Canned Fruit ♥

Desserts

(Choice of One)

Hand Dipped Hershey's
Ice Cream

Sorbet

Chocolate Fudge Pudding

Sugar Free Jell-O

Sugar Free Pudding

Saturday, May 11th

Entrees: Orange Roughy ♥ - Balsamic Roast Chicken -
Vegetarian Margherita Pizza - or - Seafood Salad Entrée

Soup: Beef & Potato

Bread: Herb Breadstick

Sides: Mashed Potatoes & Gravy
Zucchini & Tomatoes - Mexicorn ♥

Dessert: Chef's Choice

Sunday, May 12th

Entrees: Salmon Oscar - Roast Striploin of Beef Au Jus -
Vegetarian Margherita Pizza - or - Seafood Salad Entrée

Soup: Turkey Vegetable

Bread: Wheat Pan Roll

Sides: Mashed Potatoes Au Jus - Wild Rice Medley
Peas & Mushrooms ♥ - Maple Glazed Carrots

Dessert: Caramel Custard Cup

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Alert your server to any allergies or dietary needs.



Heart Healthy



Reduced Sodium

Culinary Wellness Announcements



Mother's Day Breakfast Sunday, May 12th

Trellis Dining Room
(Modified Dining Times)

To reserve your seat, please sign up in
the Courtyard Café by Thursday, May 9th

*The standard café menu will not be
available, due to this special event.*

To make or cancel dinner reservations, please contact 734-433-5207.

Dinner reservations can also be made online through our website at

<https://silvermaples.org/residents/dining-room-reservation/>

We ask that reservations are made by 1pm the day of your reservation.