



# dinner menu

Week of January 11th

All options are served with: \*Choice of Artisan Bread, Fresh Fruit or Canned Fruit, \*Choice of Soup, \*Choice of Weekly Salad or Starter Salad, and Featured Dessert.

## Artisan Bread

**Monday:** Biscuit w/Honey

**Tuesday:** Cranberry Walnut Bread

**Wednesday:** Knot Roll

**Thursday:** Hawaiian Roll

**Friday:** Sunflower Bread

## Fresh Fruit ♥

**Monday:** Mixed Grapes

**Tuesday:** Orange Wedges

**Wednesday:** Apple

**Thursday:** Pineapple & Mango

**Friday:** Sliced Melon

## Soup

*(Choice of One)*

**Weekly:** Steak & Potato Chowder

**Monday:** Pasta Fagiole

**Tuesday:** Butternut Bisque **R**

**Wednesday:** Split Pea & Ham

**Thursday:** Chicken Tortilla

**Friday:** Beef Barley **R**

## Starters

Pea & Peanut Salad **GF**

Chef Salad **GF**

## Ice Cream

Vanilla      Coffee

Chocolate      Orange Blossom

NSA Butter Pecan

♥ Heart Healthy

**R** Reduced Sodium

**GF** Gluten Free

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

## Daily Entrée Selections

**1/11 (Mon.) National Hot Toddy Day**

**Option 1:** Shrimp Stir Fry topped w/Crispy Wontons served with Seasoned Brown Rice ♥ and Mixed Pepper, Baby Corn, Water Chestnuts & Pea Pods

**Option 2:** Home Made Creamy Chicken & Dumplings served with Carrots, Celery & Onion

**Featured Dessert:** Hot Toddy Drizzle Cake

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**1/12 (Tues.)**

**Option 1:** Blackened Red Snapper **GF** w/Home Made Tartar served with Steamed New Potatoes ♥ and Spaghetti Squash w/Marinara ♥

**Option 2:** Ginger Beef w/Broccoli & Wild Mushrooms served with Chinese Noodles

**Featured Dessert:** Pistachio Pudding Parfait

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**1/13 (Wed.) National Peach Melba Day**

**Option 1:** Lemon Pepper Baked Catfish **GF** served with Roasted Yukon Gold Potatoes ♥ and Harvard Beets

**Option 2:** Italian Roast Beef **GF** served with Mashed Potatoes ♥ and Roasted Brussel Sprouts ♥

**Featured Dessert:** Peach Melba Cake

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**1/14 (Thurs.)**

**Option 1:** Baked Pesto Chicken ♥ **GF** served with Garlic & Cream Cheese Orzo Pasta and Steamed Peas ♥

**Option 2:** Penne Tuscan Sausage Pasta w/Basil & Tomato Cream served with Garlic Green Beans ♥

**Featured Dessert:** Pumpkin Roll

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**1/15 (Fri.)**

**Option 1:** Salmon w/Bourbon Sauce **GF** served with a Baked Sweet Potato ♥ w/Pecan Butter and Braised Swiss Chard ♥

**Option 2:** Cider Glazed Pork Chops w/Apple Raisin Chutney **GF** served with a Baked Sweet Potato ♥ w/Pecan Butter and Roasted Seasoned Carrots ♥

**Featured Dessert:** Jumbo Chocolate Chip Cookie

## Additional Entrée Selections

**Options 3, 4, & 5 listed on back of menu.**

# dinner menu

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\*Choice of Soup, \*Choice of Weekly Salad or Starter Salad, and Featured Dessert.

## Artisan Bread

**Saturday:** Cornbread

**Sunday:** Assorted Rolls

## Fresh Fruit ♥

**Saturday:** Mixed Fruit

**Sunday:** Mixed Fruit

## Soup

(Choice of One)

**Weekly:** Steak & Potato Chowder

**Saturday:** Lemon Chicken Rice **R**

**Sunday:** Cream of Mushroom

## Starters

Pea & Peanut Salad **GF**

Chef Salad **GF**

## Ice Cream

Vanilla      Coffee

Chocolate      Orange Blossom

NSA Butter Pecan

♥ Heart Healthy

**R** Reduced Sodium

**GF** Gluten Free

## Saturday, January 16, 2021

**Option 1:** Fried Chicken Fingers served with Smokehouse Potato Salad and Buttered Corn

**Option 2:** Home Made Shepherd's Pie served with Parmesan Cauliflower

**Featured Dessert:** Assorted Pies

## Sunday, January 17, 2021

**Option 1:** Fried Cod served with French Fries and Coleslaw

**Option 2:** Beef Lasagna w/Garlic Bread served with Steamed Broccoli ♥

**Featured Dessert:** Nutty Cone (Novelty Ice Cream)

## Additional Entrée Selections

**Option 3 (Vegetarian):** Spanakopita w/Spinach, Feta Cheese and Flaky Phyllo Dough served with Feisty Feta Dip w/Pita Chips and Fresh Vegetables ♥

**Option 4:** Chef Entrée Salad **GF** - Iceberg lettuce, ham, turkey, hard boiled egg, tomato & cheddar cheese. Served with ranch dressing on the side.

**Option 5:** BBQ Pulled Pork Sandwich w/Pickled Red Onion served with Fresh Vegetables ♥

\* Due to high demands of certain food products, menus are subject to change. We will notify you via e-mail with any replacements. \*

### Employee Spotlight

Meet Kim Mock!

- Kim has worked at Silver Maples for over 7 years as a Line Cook and Cafe Supervisor. She describes her loyalty to Silver Maples as such an easy thing because she truly loves her job! She rarely has a bad day and loves the comfortable work/family atmosphere that Silver Maples embodies.
- Kim was born in Indiana and raised in Jackson, MI.
- Kim's favorite menu items to cook are lasagna, baked spaghetti, and the soups we all know and love!
- When not working, Kim can be found camping and kayaking in Irish Hills with any of her five grandchildren.

Next time you see Kim, stop and say hello, she would love to chat with you!

