



# dinner menu

Week of January 4, 2021

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:** French Roll

**Tuesday:** Pretzel Roll

**Wednesday:** Knot Roll

**Thursday:** Cheddar Cornbread

**Friday:** Wheat Roll

## Fresh Fruit ♥

**Monday:** Mixed Berries

**Tuesday:** Apple

**Wednesday:** Sliced Melon

**Thursday:** Orange Wedges

**Friday:** Mixed Grapes

## Soup

*(Choice of One)*

**Weekly:** Creamy Mushroom & Wild Rice

**Monday:** Rubeen Chowder

**Tuesday:** Vegetable **R**

**Wednesday:** Cream of Zucchini

**Thursday:** Barb's Famous Chili

**Friday:** Wisconsin Cheese

## Starters

**Spaghetti Salad** - Fresh tomato, green & red peppers, green onion, spaghetti pasta and Italian vinaigrette.

**Southwest Salad** (w/o Chicken)

## Ice Cream

**Vanilla**      **Coffee**

**Chocolate**    **Orange Blossom**

**NSA Butter Pecan**

♥ Heart Healthy

**R** Reduced Sodium

**GF** Gluten Free

## Daily Entrée Selections

**1/4 (Mon.)**

**Option 1:** Flounder Baked with Grapes & Almonds ♥ **GF** served with Cranberry Wild Rice ♥ and Honey Glazed Carrots

**Option 2:** Champagne Chicken Thighs w/Mushrooms & Shallots served with Steamed Redskin Potatoes ♥ and Stewed Tomatoes

**Featured Dessert:** Grasshopper Poke Cake

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**1/5 (Tues.)**

**Option 1:** Sweet & Sour Polish Sausage w/Pineapple **GF** served with Slow Cooked Baked Beans and Sautéed Mixed Peppers & Onions

**Option 2:** Veal Piccata over Spaghetti Noodles w/Lemon Caper Mushroom Butter served with Steamed Broccoli ♥

**Featured Dessert:** Angel Food Cake w/Coconut Whip Cream

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**1/6 (Wed.)**

**Option 1:** Chicken Kiev stuffed w/Garlic Butter & Parsley, topped w/Gravy served with Mashed Potatoes ♥ and Sweet & Sour Red Cabbage ♥

**Option 2:** Sirloin Steak w/Compound Basil & Sundried Tomato Butter **GF** served with a Baked Sweet Potato ♥ and Sautéed Yellow Squash

**Featured Dessert:** Banana Cream Cake

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**1/7 (Thurs.)**

**Option 1:** Seared Salmon w/Yogurt Dill Sauce on the side ♥ **GF** served with Oven Roasted Mixed Potatoes ♥ and Roasted Greek Spiced Zucchini w/Tomato & Feta

**Option 2:** Swedish Meatballs & Gravy over Buttered Noodles served with Steamed Green Bean Almandine ♥ and Cranberry Sauce ♥

**Featured Dessert:** Fruits of the Forest Pie

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**1/8 (Fri.)**

**Option 1:** Fried Shrimp Tempura w/Cocktail Sauce served with Steamed Brown Rice ♥ and Mixed Tempura Vegetables

**Option 2:** All American Burger w/Bacon, Cheddar Cheese, Lettuce, Tomato & Onion served with Fried Potato Wedges and Creamy Coleslaw

**Featured Dessert:** Caramel Apple Cheesecake

## 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:** Assorted Rolls

**Sunday:** Assorted Rolls

## Fresh Fruit ♥

**Saturday:** Mixed Fruit

**Sunday:** Mixed Fruit

## Soup

(Choice of One)

**Weekly:** Creamy Mushroom & Wild Rice

**Saturday:** Chicken Noodle **R**

**Sunday:** Stuffed Pepper

## Starters

**Spaghetti Salad** - Fresh tomato, green & red peppers, green onion, spaghetti pasta and Italian vinaigrette.

**Southwest Salad** (w/o Chicken)

## Ice Cream

**Vanilla**      **Coffee**

**Chocolate**    **Orange Blossom**

**NSA Butter Pecan**

## Saturday, January 9th

**Option 1:** Vegetable Primavera w/Salmon over Linguine Noodles served with Sautéed Spinach w/Tomato & Parmesan

**Option 2:** Beef & Vegetable Stir Fry over Steamed White Rice served with Broccoli, Carrot, Water Chestnuts & Baby Corn ♥

**Featured Dessert:** Tapioca Pudding

## Sunday, January 10th

**Option 1:** Broiled Whitefish w/Lemon Butter **GF** served with a Baked Potato ♥ w/Chive Sour Cream and Seasoned Mixed Vegetables ♥

**Option 2:** Bratwurst & Sauerkraut on a Hoagie Bun served with German Potato Salad, Applesauce and Seasoned Mixed Vegetables ♥

**Featured Dessert:** Fresh Baked Brownies

## Additional Entrée Selections

**Option 3 (Vegetarian):** Eggplant Parmesan w/Marinara over Zucchini Noodles served with Fresh Vegetables ♥

**Option 4:** Southwest Entrée Salad - *Fresh mixed greens, grilled chicken breast, roast corn, tomato, black bean, cheddar cheese and fried corn chips served with southwest ranch dressing on the side.*

**Option 5:** Pork Egg Rolls w/Plum Sauce served with Asian Slaw

\* 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 Susan Sutton!

- Susan has worked at Silver Maples for over 9 years as Dining Room Supervisor, where her dedication & commitment to residents & staff earned her Employee of the Year for 2019.
- Susan grew up in Bloomfield Hills, MI with her parents & five brothers. She attended college at the University of Miami in Ohio and Michigan State University, and completed her nursing degree at Lansing Community College.
- Susan has 6 children and 15 grandchildren, ranging in age from 2 months to 12 years old. She is very close to all her grandchildren and is lucky enough to see them frequently.
- If Susan could have a super power, it would be the ability to bi-locate. This would allow her to be in more than one place at a time, spreading love wherever she goes!

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

