



dinner menu

Week of October 12th

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: Wheat Roll

Tuesday: Hawaiian Roll

Wednesday: Cranberry Walnut Bread

Thursday: French Roll

Friday: Pumpernickel Roll

Fresh Fruit ♥

Monday: Whole Banana

Tuesday: Mixed Grapes

Wednesday: Mixed Melon

Thursday: Michigan Apple

Friday: Clementine

Soup

(Choice of One)

Weekly: Cream of Mushroom

Monday: Tomato Bacon Basil

Tuesday: Rubeen Chowder

Wednesday: Vegetable Beef Barley **R**

Thursday: Barb's Famous Chili

Friday: Fall Vegetable **R**

Starter Salads

Cinnamon Apple Sauce

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

Ice Cream

Vanilla Chocolate

Strawberry Coffee

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 your server to any allergies or dietary needs.

Daily Entrée Selections

10/12 (Mon.)

Option 1: Homemade Mac & Cheese w/Bacon served with Steamed Fresh Vegetables ♥

Option 2: Polish Sausage **GF** served with Sautéed Peppers, Onions & New Potatoes

Featured Dessert: Ghost Busters Chocolate Cupcake

10/13 (Tues.)

Option 1: Veal Paprikash served with Parmesan Risotto and Steamed Asparagus ♥

Option 2: Sweet & Sour Chicken served with Basmati Rice and Stir Fry Vegetables ♥

Featured Dessert: Carrot Cake

10/14 (Wed.)

Option 1: Dijon Crusted Salmon served with Roasted Potato Medley ♥ and Steamed Broccolini ♥

Option 2: Grilled Marinated Chicken Breast w/Apple Chutney **GF** served with Cranberry Wild Rice and Sautéed Yellow Squash

Featured Dessert: Cinnabon Cake

10/15 (Thurs.)

Option 1: Broccoli Stuffed Chicken Breast w/Hollandaise Sauce served with Basil Mashed Potatoes ♥ and Garlic Green Beans ♥

Option 2: BBQ Pork Chop **GF** served with Maple Mashed Sweet Potatoes and Cinnamon Buttered Baby Carrots

Featured Dessert: Mixed Berry Shortcake

10/16 (Fri.)

Option 1: Seafood Pasta Marinara over Linguine Noodles served with Steamed Broccoli & Cauliflower ♥

Option 2: Grilled Marinated Sirloin Steak w/Compound Garlic Butter **GF** served with a Baked Potato ♥ Chive Sour Cream and Honey Roasted Brussel Sprouts

Featured Dessert: Chocolate Cream Pie

Additional Entrée Selections

Option 3 (Vegetarian): Beyond Burger w/Lettuce, Tomato & Onion served with Fresh Vegetables ♥

Option 4: Southwest Entrée Salad - *Fresh mixed greens, grilled chicken breast, roasted red pepper, black beans, tomato and corn. Served with Southwest ranch dressing on the side.*

Option 5: Beer Battered Cod w/Tartar Sauce served with French Fries and Fresh Vegetables ♥

dinner menu

(Page 2)



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

Saturday: Garlic Breadstick

Sunday: Assorted Rolls

Fresh Fruit ♥

Saturday: Mixed Fruit

Sunday: Mixed Fruit

Soup

(Choice of One)

Weekly: Cream of Mushroom

Saturday: Oriental Beef

Sunday: Chicken Noodle **R**

Starter Salads

Cinnamon Apple Sauce

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

Ice Cream

Vanilla Chocolate

Strawberry Coffee

Orange Blossom

NSA Butter Pecan

♥ Heart Healthy

R Reduced Sodium

GF Gluten Free

Saturday, October 17th

Option 1: French Dip Au Jus on a Hoagie Bun served with French Fries and Sautéed Zucchini

Option 2: Chicken Lasagna Alfredo served with Sautéed Zucchini

Featured Dessert: Lemon Bars

Sunday, October 18th

Option 1: Chicken Parmesan over Linguine Noodles served with Peas & Carrots ♥

Option 2: Pork Eggrolls served with Fried Rice and Sautéed Mixed Vegetables

Featured Dessert: Nutty Cone (Novelty Ice Cream)

Additional Entrée Selections

Option 3 (Vegetarian): Beyond Burger w/Lettuce, Tomato & Onion served with Fresh Vegetables ♥

Option 4: Southwest Entrée Salad - *Fresh mixed greens, grilled chicken breast, roasted red pepper, black beans, tomato and corn. Served with Southwest ranch dressing on the side.*

Option 5: Beer Battered Cod w/Tartar Sauce served with French Fries and 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. ***

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.

Enhanced Meal Program

If you find you are regularly enjoying extra meals, you may want to consider adding our Enhanced Meal Program to your monthly service plan. The Enhanced Meal Program provides a \$2 discount per meal and allows you to enjoy a meal each day. To sign up for the Enhanced Meal Program, please see Patti or Betsy.

