



dinner menu

Week of May 3rd

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: Knot Roll

Wednesday: Mexican Corn Bread

Thursday: Cranberry Walnut Bread

Friday: Herb Cheddar Bay Biscuit

Fresh Fruit ♥

Monday: Clementine Orange

Tuesday: Mixed Grapes

Wednesday: Pineapple & Mango

Thursday: Grapefruit Wedges

Friday: Sliced Watermelon

Soup

(Choice of One)

Weekly: Tomato Cucumber Gazpacho **R**

Monday: Tomato & Rice

Tuesday: Turkey Noodle **R**

Wed: Chicken Tortilla

Thursday: Curry Potato & Shrimp

Friday: Cheddar Ale

Starters

Broccoli & Cabbage Slaw w/Sliced Almonds & Dried Cranberries ♥ **GF**

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

5/3 (Mon.)

Option 1: Grilled Pork Tenderloin Medallions w/Dried Cranberry Compote **GF** served with Sweet Corn Pudding and Sautéed Spinach w/Parmesan Cheese

Option 2: Bone-In Chicken Cacciatore **GF** served with Tomato Basil Risotto and Garlic Green Beans ♥

Featured Dessert: Orange Soak Cake

5/4 (Tues.)

Option 1: Fried Coconut Shrimp w/Orange Marmalade served with Coconut Curry Rice and Sweet & Sour Roasted Carrots w/Pineapple & Bell Peppers ♥

Option 2: BBQ Beef Brisket **GF** served with Candied Yams w/Marshmallow and Buttered Peas & Corn

Featured Dessert: Chocolate Cake w/Oreo Buttercream Frosting

5/5 (Wed.)

Happy Cinco de Mayo

Option 1: Mexican Spiced Coulotte Steak w/Cilantro Butter served with Mexican Street Corn and Roasted Zucchini, Squash, Onion & Tomato ♥

Option 2: Chicken Enchilada served with Mexican Rice and Sautéed Onions & Mixed Peppers

Featured Dessert: Tres Leches Cake (Milk Cake)

5/6 (Thurs.)

Option 1: Broiled Whitefish w/Michigan Bean Compote served with Wild Rice Vegetable Blend ♥ and Grilled Spring Asparagus w/Lemon Butter

Option 2: Chicken & Wild Mushroom Alfredo over Penne Pasta served with Oven Roasted Garlic Broccolini ♥

Featured Dessert: Gelato

5/7 (Fri.)

Option 1: Baked Cod w/Lemon & Tartar Sauce served with Ranch Seasoned Potato Wedges and Pickled Vegetable Salad ♥

Option 2: BBQ Pork Ribs **GF** served with Sweet Potato French Fries and Cowboy Caviar w/Black Eye Peas, Black Beans, Tomato, Bell Pepper, Red Onion, Corn & Olive Oil Vinaigrette ♥

Featured Dessert: Cherry Cobbler w/Vanilla Ice Cream

Additional Entrée Selections

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

dinner menu

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Artisan Bread

Saturday: Assorted Rolls

Sunday: Assorted Rolls

Fresh Fruit ♥

Saturday: Mixed Fruit

Sunday: Mixed Fruit

Soup

(Choice of One)

Weekly: Tomato Cucumber
Gazpacho **R**

Saturday: Beef Barley

Sunday: Shrimp Bisque

Starters

**Broccoli & Cabbage Slaw w/Sliced
Almonds & Dried Cranberries** ♥ **GF**

Southwest Salad (w/o Chicken)

Ice Cream

Vanilla **Coffee**

Chocolate **Orange Blossom**

NSA Butter Pecan

*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.*

Saturday, May 8th

Option 1: Creamy Mac & Cheese served with a Brussel
Sprout Caesar Salad

Option 2: Baked Italian Beef Sub w/Provolone Cheese,
Sautéed Mixed Peppers & Onions served with Roasted
Potato Wedges w/Basil, Oregano, Rosemary & Thyme ♥

Featured Dessert: Assorted Pies

Sunday, May 9th

Option 1: Dried Cherry & Apple Chicken Salad Croissant
served with Potato Chips, Pickle Spear and a Fresh Fruit
Cup ♥

Option 2: Fried Chicken Tenders w/Honey Mustard
Sauce served with Seasoned French Fries and a Fresh
Fruit Cup ♥

Featured Dessert: Chocolate Coconut Dessert Bar

Additional Entrée Selections

Option 3 (Vegetarian): Egg Salad Croissant Sandwich
w/Lettuce & Tomato served with House Made Potato Chips
and Fruit Salad ♥

Option 4: Southwest Entrée Salad - *Fresh mixed greens,
grilled chicken breast, shredded cheddar, roasted pepper,
tomato, cucumber and tortilla strips. Southwest ranch
dressing served on the side.*

Option 5: Pork Carnitas Fiesta Bowl - *Pork Carnitas, white
rice, black beans, corn, cilantro crema, avocado and fresh
Pico de Gallo.*

Employee Spotlight

Meet Bill Mackenzie!

- Bill has worked as a Line Cook & Closing Kitchen Lead since June 2018. One of the many reasons he likes working at Silver Maples is because of the people! From the residents to his coworkers, he just enjoys making them happy by cooking for them.
- Bill went to Westland schools where he grew up, and now lives in Manchester with his wife Elyse and two active teenage sons, Devin & Preston. Both boys played basketball and ran cross-country & track for Manchester High School. When not watching them play sports, Bill enjoys fishing and relaxing with his wife.
- Bill makes a mean meatloaf with mashed potatoes & gravy, and it happens to be his favorite dish!

When you see Bill, stop and say hello,
he would love to chat with you!

