



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)

Weekly: Chicken & Wild Rice

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.

♥ Heart Healthy

Ⓡ Reduced Sodium

Daily Entrée Selections

(Choice of One Entrée Selection with Two Sides.)

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

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

Dessert: French Silk Pie

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

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

Dessert: Texas Sheet Cake

5/8 (Wed.): Fresh Whitefish ♥ - or -

Homemade Meatloaf w/Gravy

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 - or - Swiss Steak**

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

Dessert: Chocolate Macaroon Cookies

5/10 (Fri.): Popcorn Shrimp - or -

Homemade Lasagna w/Garlic Toast

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

Dessert: Key Lime Meringue Pie

Weekly Entrée Selection

(Includes Choice of Two Daily Sides.)

Ahi Tuna ♥: Cooked Medium and served with a Honey Soy Dipping Sauce.

Calamari: Flash Fried, Lightly Floured Calamari tossed in Parmesan Cheese and served with a side of Marinara Dipping Sauce.

Beef Skewer: Herb Marinated and served with a Horseradish Dipping Sauce.

Vegetarian Margherita Pizza: Naan Bread Crust topped with Pizza Sauce, Fresh Mozzarella and Fresh Basil.

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

weekend menu

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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

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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.