

{Sunday September 27th}
Lunch

Chicken Cordon Bleu

*Chicken Breast, Ham & Swiss Pan
Seared and Topped with a
Mustard Cream Sauce*

*Served with White Rice &
Vegetable Medley*

Traditional Beef Lasagna

*Lasagna Noodles Baked with
Homemade Meat Sauce, Ricotta &
Mozzarella Cheese*

*Served with Garlic Bread &
Roasted Brussels Sprouts*

Today's Dessert Ice Cream Sundae

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we use fresh, responsibly sourced, seasonal ingredients &
culinary creativity. We are guided by environmentally held
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Supper

**Supper Totes Will Be
Delivered to Your Room ☺**

Cream of Mushroom Soup or Turkey, Avocado & Bacon on Italian Bread

**Totes Will Include a Side,
a Beverage and a Dessert.**

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{Monday September 28th}

Lunch

**Home-style Roast
Turkey w/ Pan Gravy**

*French Cut Turkey Breast, Roasted
then Topped with Pan Gravy.*

*Served with House Stuffing &
Honey Glazed Carrots*

Shrimp Scampi

*Seared Shrimp in a White Wine
& Butter Sauce*

*Served over Angel Hair Pasta &
Roasted Roma Tomatoes*

Today's Dessert
Apples & Caramel Dip

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Supper

**Supper Totes Will Be
Delivered to Your Room ☺**

**Classic Beef Stew
or
Ham Salad Slider**

**Totes Will Include a Side,
a Beverage and a Dessert.**

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{Tuesday September 29th}

Welcome to Illinois!

Lunch

Italian Beef Open Faced Sandwich

*Italian Seasoned Roast Beef, Thinly
Sliced Served on Italian Bread &
Smothered in Gravy
Served with Sweet Potato &
Pecan Casserole*

Pierogis

*Potato Stuffed Pasta Pan Fried and
Topped with Chive Cream Sauce.*

*Served with Mashed Potatoes &
Sautéed Cabbage*

Today's Dessert

Cinnamon Sugar Donut Holes

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Supper

**Supper Totes Will Be
Delivered to Your Room ☺**

Chicken Escarole Soup or Spinach Salad w/ Fried Goat Cheese

**Totes Will Include a Side,
a Beverage and a Dessert.**

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{Wednesday September 30th}

Stuffed Pork Loin

Fresh Pork Loin Stuffed with our House-made Bread Stuffing

Served with Roasted Potatoes & Green Beans

Manicotti Marinara

Ricotta Stuffed Pasta Rolls Topped with our House-made Marinara

Served with Side Caesar Salad & Zucchini & Summer Squash Medley

Today's Dessert
Pumpkin Eggnog
Cheesecake

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Supper

**Supper Totes Will Be
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**Pasta Fagioli
or
Italian Meats w/
Provolone Sandwich**

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a Beverage and a Dessert.**

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{Thursday October 1st}

Lunch

Shepherd's Pie

*A True Classic with Ground Beef &
Fresh Sautéed Vegetables Topped
with Creamy Whipped Potatoes
Served with Cheddar & Broccoli
Biscuit & Broccoli*

Pasta with Italian Sausage Ragu

*Penne Pasta with an Italian Sausage
& Rustic Tomato Marinara
Served with Eggplant Fries &
Grilled Portobello Mushrooms*

Today's Dessert Pear Crisp

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Supper

**Supper Totes Will Be
Delivered to Your Room ☺**

Tomato Basil Soup or Roast Beef & Swiss with a Sweet Jam

**Totes Will Include a Side,
a Beverage and a Dessert.**

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{Friday, October 2nd}

Welcome to Arkansas!

Fried Catfish Strips

*Strips of Catfish Battered & Fried
Arkansas Style!*

*Served with French Fries &
Cole Slaw*

Southern Fried Chicken

*Chicken Thighs Breaded in a Southern
Seasoned Flour and Deep Fried*

*Served with Baked Beans and
Cornbread & Fried Okra*

Today's Dessert **Chocolate Gravy & Pound Cake**

(A Sweet Take on a Southern Breakfast Classic)

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Supper

**Supper Totes Will Be
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Harvest Vegetable Soup with Sausage or Rotisserie Chicken w/ Lettuce & Tomato

**Totes Will Include a Side,
a Beverage and a Dessert.**

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{Saturday, October 3rd}

Lunch

Yankee Pot Roast

*Classic Slow Roasted Beef in a
Seasoned Broth*

*Served with Roasted Potatoes &
Carrots*

Manicotti Marinara

*Ricotta Stuffed Pasta Rolls Topped
with our House-made Marinara*

*Served with Side Caesar Salad &
Roasted Butternut Squash*

Today's Dessert

Tiramisu

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Supper

**Supper Totes Will Be
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Red Pepper Bisque or Turkey & Corn Salsa Wrap

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a Beverage and a Dessert.**

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