

{Sunday, March 7th}

Starters

Garden Salad/Fresh Seasonal Fruit

Baked Ziti with Meat Sauce

*Ziti Pasta Tossed with Creamy Ricotta,
and a Homemade Meat Sauce then
Baked to Perfection!*

*Served with Caesar Salad &
Garlic Bread*

Crab Cakes with Salsa

*Fresh Pulled Crab Meat Patties
Topped with Our House Salsa
Served with French Fries & Cole Slaw*

Today's Dessert

Mud Pie Cups

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Supper

Beef Barley Soup

and/or

Waldorf Chicken Salad Sandwich

Totes will come with Beverage,
Side & Dessert



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{Monday, March 8th}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

Pan Seared Scallops

*Seasoned & Seared Sea Scallops
Served with Orzo Pilaf & Roasted
Brussels Sprouts*

**Chicken, Broccolini &
Tomato Sautee**

*Chicken Breast, Sautéed Broccolini &
Tomatoes in a Garlic White Wine Sauce
Served over Angel Hair Pasta &
Focaccia Bread*

Today's Dessert
Vanilla Coke Floats

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{Monday, March 8th}

Supper
Starters

Tomato Basil Soup

Garden Salad/Fresh Seasonal Fruit

Fried Chicken Slider

*Buttermilk Fried Chicken on Slider Bun
Served with Tater Tots*

**Spinach & Sausage
Frittata**

*Sautéed Spinach and Italian Sausage
Baked into Delicious Crust-less Egg Pie!
Served with Brussels Sprouts*

Today's Dessert
Blueberry Pie

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{Tuesday, March 9th}

Lunch
Starters

Garden Salad/ Fresh Seasonal Fruit

Yankee Pot Roast

Traditional Beef Roast Slow Cooked to Perfection!

Served with Boiled New Potatoes & Carrots

Fisherman's Seafood Stew

*An Array of Fresh Seafood
Served over Basmati Rice & Zucchini Noodles*

Today's Dessert

Chocolate Cream Pie

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{Tuesday, March 9th}

Supper
Starters

Chicken & Rice Soup

Garden Salad/Fresh Seasonal Fruit

Pasta Primavera

A Medley of Vegetables in an Olive Oil & Garlic Sauce

Served with Penne Pasta

**Lemon Mustard Turkey
Cutlets**

*Thinly Sliced Turkey Marinated in a
Lemon Mustard Sauce, then
Breaded & Fried*

Served with Succotash

Today's Dessert

Ice Cream Sandwich

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{Wednesday, March 10th}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

Cauliflower Parmesan

*Cauliflower "Patties" Baked in
Homemade Marinara and Topped with
Cheese then Baked to Perfection!
Served with Mushroom Risotto &
Rustic Roasted Vegetables*

**Pork Chops with
Apple Sauce**

*French Cut Pork Chop
Pan Seared to Golden Brown.
Served with Au Gratin Potatoes &
Braised Red Cabbage*

Today's Dessert

Croissant Bread Pudding



{Wednesday, March 10th}

Supper
Starters

Butternut Squash & Apple Soup
Garden Salad/Fresh Seasonal Fruit

**Cranberry BBQ Chicken
Sandwich**

*Pulled Chicken Tossed in a Home-made
Cranberry BBQ Sauce
Served with Chive & Dill Potato Salad*

Shrimp & Grits

*Grilled Shrimp & Stone Ground Grits
Served with Braised Greens*

Today's Dessert

Raspberry White Chocolate
Mousse



{Thursday, March 11th}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

Chicken & Broccoli
Alfredo

*Grilled Chicken and Steamed Broccoli
Tossed in an Alfredo Cream Sauce
Served with Penne Pasta & Side
House Salad*

Veal Stew

*Veal Tips, Braised in Gravy with
Vegetables & Potatoes
Served over Buttermilk Biscuit &
Green Bean Casserole*

Today's Dessert

Chocolate Chip Cookie Bar

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{Thursday, March 11th}

Supper
Starters

Chicken Orzo Soup
Garden Salad/Fresh Seasonal Fruit

Stuffed Cabbage with
Marinara

*Steamed Cabbage Leaves Stuffed with
a Seasoned Brown Beef Mixture, then
Baked in Marinara Sauce
Served with Potato Pancakes*

Philly Cheesesteak
Sandwich

*Shaved Steak, Peppers, Onions &
Provolone Cheese inside a Sub Roll
Served with Sweet Potato Fries*

Today's Dessert

Zucchini Bread

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{Friday, March 12th}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

Eggplant Wrapped Salmon

*Fresh Atlantic Salmon, Wrapped in
Eggplant Seasoned & Baked*

*Served with Jasmine Rice & Sautéed
Spinach*

**Pork Milanese Sandwich
with Arugula & Pickled
Vegetables**

*Thinly Sliced Breaded Pork, Served
on a Bun with Fresh Arugula and
Pickled Vegetables*

*Served with Greek Orzo & Roasted
Beets*

Today's Dessert

Strawberry Shortcake Trifle

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{Friday, March 12th}

Supper
Starters

Harvest Vegetable Soup

Garden Salad/Fresh Seasonal Fruit

Baked Mac & Cheese

*Elbow Pasta Topped with Home-made
Cheese Sauce then Baked to Perfection
Served with Green Peas*

**Chicken, Apple &
Cranberry Frisse Salad**

*Grilled Chicken, Sliced Apples &
Cranberries atop Frisee Lettuce
Served with Warm Cornbread*

Today's Dessert

Pineapple Upside-Down Cake



{Saturday, March 13th}

Lunch
Starters

Garden Salad/Fresh Seasonal Fruit

Beef Stroganoff

*Sautéed Beef Served in a Sour Cream &
Nutmeg Sauce
Served with Noodles & Sautéed
Squash Medley*

Rosemary Chicken
Power Bowl

*Baked Rosemary Chicken Served with
Mushroom Salad & Apple and
Fennel Quinoa*

Today's Dessert
Peach Crisp

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{Saturday, March 13th}

Supper
Starters

Chicken Noodle Soup

Garden Salad/Fresh Seasonal Fruit

Italian Panini

*Italian Meats & Cheese on Fresh Baked
Bread Pressed on Panini Press
Served with Fried Zucchini Chips*

Stuffed Shells with
Homemade Marinara

*Pasta Shells Stuffed with Ricotta Filling
Baked in our House Marinara
Served with Side Caesar Salad*

Today's Dessert
Chef's Choice Cookie

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