

## HOURS OF OPERATION:

### 1<sup>st</sup> Seating:

**Breakfast**

7:30-8:15am

**Lunch**

11:30-12:30pm

**Supper**

4:30-5:15pm

### 2<sup>nd</sup> Seating:

**Breakfast**

8:30-9:15am

**Lunch**

12:45-1:45pm

**Supper**

5:30-6:15pm



# 10/3-10/9

**Staples Such As  
Cold Cereals,  
Baked Goods,  
Juices, Water & Milk  
Are Available On A  
Daily Basis In The  
Country Kitchen,  
Along With Other  
Various Snacks.**



{Sunday, October 3<sup>rd</sup>}  
**Lunch**

**Starters**

Garden Salad/Fresh Seasonal Fruit

**Honey Baked Ham with  
Raisin Sauce**

*Boneless Pit Ham, Baked in a  
Honey Glaze & Topped with a  
Homemade Raisin Sauce*

*Served with Roasted Sweet Potato  
Wedges & Roasted Cauliflower*

**Shepherd's Pie**

*Ground Beef & Vegetables Topped with  
Mashed Potatoes then Baked to Golden  
Brown*

*Served with Sautéed Zucchini*

**Today's Dessert**



Featuring:  
Oreo Cookie Crumbles!

we create  
**authentic food**  
FROM SCRATCH  
we use fresh ingredients as much as possible. We also pass on environmentally friendly practices, local produce, chemicals and preservatives.  
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{Sunday, October 3<sup>rd</sup>}

**Supper**  
**Starters**

Pasta Fagiole

Garden Salad/Fresh Seasonal Fruit

**Franks & Beans**

*All Beef Frank Served on a Plate with  
Home-style Baked Beans  
Served with Brown Bread*

**Manicotti Marinara**

*Pasta Rolls Filled with Ricotta Cheese  
Cooked and Topped with Home-made  
Marinara Sauce  
Served with Garden Salad*

**Today's Dessert**  
Pudding Trifle

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{Monday, October 4<sup>th</sup>}

**Lunch**  
**Starters**

Garden Salad/Fresh Seasonal Fruit

**Shrimp Scampi**

*Sautéed Tiger Shrimp, Tossed in a Lemon  
Garlic and White Wine Sauce*

*Served over Angel Hair Pasta, with  
Garlic Bread & Roma Tomatoes*

**Hanger Steak a la Mama**

*Marinated & Grilled Butcher  
Steak Thinly Sliced and Topped with a  
Garlic Herb Compound Butter  
Served with Cheddar Cornbread &  
Parmesan Asparagus*

**Today's Dessert**  
Apple Pie

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{Monday, October 4<sup>th</sup>}

**Supper**  
**Starters**

Chicken Fajita Soup  
Garden Salad/Fresh Seasonal Fruit

**National Taco Day!**

*Seasoned Ground Beef, Lettuce, Tomato &  
Cheese in a Tortilla Shell  
Served with Jicama Slaw*

**Vegetable Frittata**

*Marinated Vegetables Mixed in Seasoned  
Egg Mixture and Baked  
Served with a Home Fries*

**Today's Dessert**  
Tres Leches Cake

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{Tuesday, October 5<sup>th</sup>}

**Lunch**  
**Starters**

Garden Salad/Fresh Seasonal Fruit

**Veal Milanese**

*Veal Cutlet Dredged in Seasoned Flour,  
then Pan Seared and Topped with  
Demi Glace*

*Served with Mashed Potatoes &  
Glazed Carrots*

**Honey Garlic Pork Chop**

*Seasoned & Marinated Grilled Pork  
Chop, Topped with a Honey Garlic  
Glaze*

*Served with Rice Pilaf &  
Butternut Squash*

**Today's Dessert**  
**Brownies**

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{Tuesday, October 5<sup>th</sup>}

**Supper**  
**Starters**

Vegetable Soup  
Garden Salad/Fresh Seasonal Fruit

**Stuffed Portabella**

*Portabella Mushroom Cap Filled with a  
Homemade Fall Stuffing  
Served with Roasted Vegetable  
Polenta*

**Pulled Chicken Slider**

*Seasoned, Slow Cooked Pulled Chicken  
Breast, Served on a Slider Bun  
Served with Cajun Fries*

**Today's Dessert**  
**Lemon Crumb Cake**

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{Wednesday, October 6<sup>th</sup>}

## Lunch Starters

Garden Salad/Fresh Seasonal Fruit

### **Hot Roast Beef**

*Seasoned Ribeye, Cooked Low & Slow  
then Sliced Thin & Topped with Au Jus  
Served with Lemon Pepper Roasted  
Potatoes & Grilled Vegetables*

### **Pan Seared Chicken with Cranberry Compote**

*Marinated & Pan Seared Chicken,  
Topped with a Cranberry Compote  
Served with Arugula Salad & Boiled  
Onions*

### **Today's Dessert** Southern Pecan Pie

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{Wednesday, October 6<sup>th</sup>}

## Supper Starters

Chicken Rice Soup

Garden Salad/Fresh Seasonal Fruit

### **Meatball Sub**

*Served with Chips & a Pickle*

### **Sweet & Sour Kielbasa**

*Polish Kielbasa and Pineapple, Slow  
Cooked in a Sweet & Sour Sauce  
Served over White Rice*

### **Today's Dessert** Crème Puffs

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{Thursday, October 7<sup>th</sup>}

**Lunch**  
**Starters**

Garden Salad/Fresh Seasonal Fruit

**Turkey Meatloaf**

Our House Recipe of this Delicious  
Classic, of Seasoned Ground Turkey Baked  
to Perfection

*Served with Mashed Sweet  
Potatoes & Green Beans*

**Chipped Beef**

*S.O.S Chipped Beef, Smothered in Creamy  
Gravy then Served over Toasted Bread  
Served with Roasted Brussels Sprouts*

**Today's Dessert**  
**Banana Bread**

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{Thursday, October 7<sup>th</sup>}

**Supper**  
**Starters**

Italian Wedding Soup

Garden Salad/Fresh Seasonal Fruit

**Butternut Squash Ravioli**

*Ravioli Pasta Stuffed with Whipped  
Butternut Squash, then Topped with a  
Nutmeg Cream Sauce*

*Served with Focaccia Bread*

**Pork Medallions with  
Apple Chutney**

*Oven Roasted Pork Tenderloin, Sliced  
Thinly and Topped with House-made  
Apple Chutney*

*Served with Warm German  
Potato Salad*

**Today's Dessert**  
**Cheesecake & Berries**

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{Friday, October 8<sup>th</sup>}

## Lunch Starters

Garden Salad/ Fresh Seasonal Fruit

### **Baked Sea Bass**

*Seasoned White Fish, Baked to Perfection  
with White Wine & Lemon*

*Served with Herbed Orzo & Broccoli*

### **Pan Seared Chicken with Lemon Caper Sauce**

*Marinated & Pan Seared Chicken,  
Topped with a Lemon Caper Sauce  
Served with Au Gratin Potatoes &  
Ratatouille*

### **Today's Dessert** Ambrosia

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{Friday, October 8<sup>th</sup>}

## Supper Starters

Portuguese Kale Soup

Garden Salad/Fresh Seasonal Fruit

### **Chicken & Sausage Penne a la Vodka**

*Grilled Chicken, Sliced Sausage and  
Penne Pasta Tossed in a Pink Vodka  
Cream Sauce*

*Served with Caesar Salad*

### **Fried Fish Sandwich**

*Fresh Caught White Fish Breaded and  
Deep Fried, Served on a Bun  
Served with Cole Slaw*

### **Today's Dessert** Homemade Fudge

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{Saturday, October 9<sup>th</sup>}

**Lunch**  
**Starters**

Garden Salad/ Fresh Seasonal Fruit

**Dry Rubbed Pork Ribs**

*Baby Back Pork Ribs, Rubbed with Our  
House Blend Seasoning*

*Served with Mac & Cheese and  
Collard Greens*

**Scallop & Cod Casserole**

*Atlantic Cod & Sea Scallops Baked in  
White Wine & Lemon Juice, Topped with  
Breadcrumb Topping*

*Served with Brown Rice Risotto &  
Roasted Garden Vegetables*

**Today's Dessert**

Blueberry Pie



{Saturday, October 9<sup>th</sup>}

**Supper**  
**Starters**

Chicken Soup

Garden Salad/Fresh Seasonal Fruit

**Grilled Shrimp Asian  
Salad**

*Thai Marinated Grilled Tiger Shrimp,  
Adorn this Asian Salad  
Served with Mandarin Orange &  
Fried Wontons*

**Korean BBQ Chicken**

*A Ginger, Brown Sugar and Soy Sauce  
Marinated Chicken  
Served with Asian Noodle Salad*

**Today's Dessert**

Ice Cream Cookie Sandwich

