

MENU - DECEMBER 2018				
Mon	Tue	Wed	Thu	Fri
3	4	5	6	7
Turkey Chili, Coleslaw, Cornbread, Apple Turnover	Stuffed Meatloaf w/ Spinach and Cheese, Mashed Potato, Gravy, Green Beans, Brownie	Italian Pork Stew, Garlic Bread, Tossed Salad, Berries and Cream Crepes	Salmon en Croute w/ Spinach and Mushrooms, New Potatoes, Cucumber/Dill Salad, Strawberry Sundae	Chicken Caesar Wrap, Hearty Vegetable Minestrone, Chocolate Chip Cookies
10	11	12	13	14
Chicken Marsala, Rice Pilaf, Green Beans, Blueberry Pie	Reubens, Beer Battered Onion Rings, Roasted Vegetable Medley, Fresh Fruit	Grilled Cheese, Tomato Soup, Fresh Fruit Salad	Holiday Dinner* Baked Ham, Scalloped Potato, Pineapple Bread Pudding, Holiday Cranberry Chutney, Green Bean Almandine, Holiday Cake	Chef's Choice
17	18	19	20	21
Shepherd's Pie, Vegetable Medley, Chocolate Cookies	Pan seared Chicken Breast, Creamy Cheddar Polenta, Spinach Supreme (Spinach, Sour Cream, Parmesan and Monterey Jack Cheese), Fruit	Cauliflower, Chevre and Onion Quiche, Herb Roasted Potatoes, Mixed Greens Salad, Sorbet and Fruit	Tossed Salad, Bangers & Mashed, Onions & Gravy, Peas, Carrots, Fruit Short Cake	Breakfast Day* (Served at 9 am) Eggs Benedict, Hollandaise, Home Fries, Yogurt & Fruit
24	25	26	27	28
Christmas Eve Closed	Christmas Closed	Tuna Vegetable Packets, Rice, Chef's Choice Dessert	Birthday Day* Spiced Roast Pork, Roasted Brussel Sprouts, Roasted Garlic Mashed Red Skin Potatoes, Cranberry Apple Chutney, Roll, Cake and Ice Cream	Breakfast Day* Egg Muffins with Sausage Spinach and Cheese, Home Fries, Yogurt &Fruit
31				
CLOSED			Meal Pricing: \$7- <u>charge</u> for those under age sixty \$5-Suggested donation for ages sixty and over	* Vegetarian meals & Gluten Free available daily upon request. Please contact our chef in advance. 2% Milk, Coffee, tea, and juices available