

MENU - MARCH 2020

Mon	Tue	Wed	Thu	Fri
2	3	4	5	6
Tossed Salad, Chicken and Potatoes w/ Garlic Parmesan Cream Sauce, Lime Carrots, Cookies and Fruit	Broccoli Salad, Hearty Beef & Vegetable Stew, Roll, Ice Cream	Cauliflower, Chèvre & Onion Quiche, Herb Roasted Potatoes, Mixed Green Salad, Fresh Fruit Parfait	Grilled Jammin' Salmon Burgers, Potato Salad, Grilled Vegetable Salad, Almond Joy Sundae	Bratwurst and White Bean Soup w/ Kale, Cream of Broccoli Soup, Tossed Salad, Cottage Cheese, Roll, Blueberry Cobbler
9	10	11	12	13
Tossed Salad, Macaroni and Cheese w/ Ham, Butter Beets, Sorbet w/ Fresh Berries	Pan Seared Chicken Breast, Creamy Cheddar Polenta, Spinach Supreme (Spinach, Sour Cream, Parmesan and Monterey Jack) Warm Apple Crisp	Spinach & Cheese Ravioli w/ Meat Sauce, Garlic Bread, Broccoli & Cauliflower, Fresh Fruit Salad	Sweet and Sour Pork, Stir Fried Vegetables, Brown Rice, Coconut Meringues w/ Pineapple	Butternut Squash, Apple Bisque, Italian Wedding Soup, Tossed Salad, Cottage Cheese, Roll, Berries and Cream Crepes
16	17	18	19	20
Chef's Choice	St. Patrick's Day* Corned Beef, Potatoes, Cabbage and Carrots, Irish Soda Bread, Guinness Stout Cake	Chicken Milano w/ Basil and Sun-dried Tomatoes served over Fettuccine, Tomato & Mozzarella Salad, Fresh Fruit Salad	Shepherd's Pie, Tuscan style Vegetables, Chef's Choice Dessert	New England Clam Chowder, Beef, Vegetable Barley Soup, Tossed Salad, Cottage Cheese, Roll, Banana Caramel Bread Pudding
23	24	25	26	27
Cheese Pizza, Greek Salad w/ Lettuce, Cucumber, Pepper, Olives, Feta Cheese, Fresh Fruit	Salisbury Steak, Gravy, Mashed Potato, Green Beans and Carrots, Fresh Fruit Salad	Chicken Divan w/ Penne Pasta, Tuscan Vegetables, Chef's Choice Dessert	Birthday Day* Roast Beef, Au Jus, Sour Cream and Chive Mashed Potato, Roasted Asparagus, Roll, Cake and Ice Cream	Smoked Sausage Cassoulet w/ White Beans and Tomatoes, Rocket Soup (Shorbat Jarjir) w/ Potato, Spinach, Arugula Herbs and Spices, Tossed Salad, Cottage Cheese, Roll, Strawberry Sundae
30	31			
Reubens, Beer Battered Onion Rings, Marinated Vegetable Salad, Sorbet w/ Fresh Berries	Stuffed Peppers w/ Beef and Rice, Tossed Salad, Hot Fudge Sundae w/ Banana	Meal Pricing: \$7- charge 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	*Indicates that sign-up/reservations are required (Birthday Day & Special holiday meals)