



MENU - FEBRUARY 2026

Please call by 9:30 am to make your reservation for all meals 802-457-3277

Mon	Tue	Wed	Thu	Fri
2	3	4	5	6
Chicken Corn Chowder with Broccoli and Sweet Peppers, Mixed Green Salad and Homemade Dressing, Whole Grain Roll, Cookies, Fruit	Beef Stew with Carrots, Tomatoes and Peas, Cole Slaw with Craisins and Pineapple, Dinner Roll, Rice Pudding with Maple Raisin Sauce	Vegetable Lasagna with Spinach, Winter Squash, Zucchini, Mushrooms and Mozzarella Cheese, Garden Salad, Fresh Fruit, Garlic Roll	Roasted Teriyaki Chicken Breast, Jasmine Rice Pilaf with Ginger & Lemon, Stir Fry Vegetables Fresh Fruit, Cookie	Cheeseburger on a Wheat Bun, Lettuce, Tomato, Onion & Pickles House Spread, Baked French Fries, Fruit, Ice Cream
9	10	11	12	13
Grilled Cheese Sandwich with Caramelized Onion & French Onion Au Jus, Salad with Harvard Beets, Chickpeas, and Feta, Fresh Fruit and Cookie	Chicken Fricassee with Gnocchi, Peas, Carrots and Fresh Herbs, Garden Salad, Yogurt Parfait with Fresh Fruit, Granola and Maple Syrup	Baked Cod with Lemon and Fresh Herbs, Local Vegetables, Saffron Rice Pilaf, Caesar Salad, Lemon Pie	Taco Bowl with Cloudland Farms Ground Beef, Black Beans, Spanish Rice, Pico De Gallo, Lettuce, Cheese & Sour Cream, Corn Chips & Salsa, Ice Cream with Pineapple Sauce & Whipped Cream	Valentine's Lunch Roasted Chicken Breast with Lemon and Fresh Herbs, Quinoa Salad, Steamed Broccoli, Dinner Roll, Fresh Fruit Salad, Carrot Cake
16	17	18	19	20
CLOSED for Presidents Day	Open Face Turkey Sandwich with Gravy, Cranberry Sauce, Green Bean Almandine with Lemon and Fresh Herbs, Whole Grain Roll, Fresh Fruit Salad	Minestrone Soup with Chicken (vegetarian option), Zucchini, Roasted Peppers, White Beans, Orzo, Tomatoes and Fresh Herbs, Broccoli Bruch Salad, Dinner Roll, Fresh Fruit	Meatloaf and Gravy, Mashed Potatoes, Steamed Broccoli, Tossed Dinner Salad, Whole Grain Roll, Apple Crisp and Vanilla Ice Cream	9 am Breakfast Day Pancakes, Sausage Patty, Vegetable Frittata, Vermont Maple Syrup, Fresh Fruit Yogurt
23	24	25	26	27
Patty Melt Sandwich with Caramelized Onions and Mushrooms, Broccoli Slaw, Fresh Fruit Salad, Oatmeal Raisin Cookie	Cheese Tortellini with Roasted Vegetables and Basil Pesto Sauce, Tossed Salad with Caesar Dressing, Carrots, Cucumber, Croutons and Parmesan Cheese, Roll, Fruit	Chicken Parmesan Pasta Casserole with Squash, Peppers and Onions, Green Beans, Garlic Bread, Fresh Fruit	Birthday Day Lunch Baked Ham, Scalloped Potatoes, Steamed Mixed Vegetables, Pineapple Birthday Cake with Ice Cream	Catch of Day, Couscous Salad with Tomatoes, Feta, Cucumbers and Fresh Herbs, Roasted Zucchini, Whole Grain Dinner Roll, Fruit Crisp
			Suggested donation for guests ages 60 and over is \$7 For guests under age 60, the meal price is \$12 2% milk, juice, coffee, tea with meals	*menu subject to change based upon product availability* *Please make requests for substitutions 24 hours in advance