

Food Services - Sample Menu...

<i>Reservations for Dinner Guests Must Be Placed By Noon The Day Prior</i>							
	23-Oct	24-Oct	25-Oct	26-Oct	27-Oct	28-Oct	29-Oct
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Main Entree	Farmer's Sausage Patties with Steamed Butter and Herb Potatoes	Pork Cutlets with Mashed Potatoes and Mushroom Gravy	Liver and Onions with a Baked Potato	Baked Pecan Chicken with Scalloped Potatoes	Shepherd's Pie	Lightly Breaded Pickerel with Rice Pilaf. Served with Tartar Sauce	Roasted Chicken Quarters with Dressing, Mashed Potatoes and Gravy
Lite Bite	Oriental Mandarin Salad with Sesame Soy Dressing and Low-Fat Multigrain Chicken Fingers	Maryland Style Crab Cakes. Served with a Green Salad with Greek Dressing	Sweet n' Sour Chicken Wings with French Fries	Homestyle Macaroni and Cheese with a Side of Tomatoes	Mild Curry Chicken Bowl with Chickpeas and Basmati Rice	Broiled Lamb Chops with Mint Jelly. Served with Rice Pilaf	
Vegetable	Braised Cabbage	Butternut Squash	Chef's Choice	Chef's Choice	Included	Creamed Corn	Peas
Dessert	Carrot Cake	Chef's Choice	Tangerine Mandarin Mousse	Chef's Choice	Apple Crisp	Chef's Choice	Lemon Meringue Pie

Fish Available Vegetarian

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* Choice of Soup of the Day or Salad.

*Dinner Rolls Available

***MENU IS SUBJECT TO CHANGE AT ANY TIME!**

Thank you in advance for your co-operation

* Fruit cocktail or a sugar free dessert is available upon request.

*Half portions are available upon request.