



IN THE DINING ROOM

2018 Sample Menu

Your meal includes:

Choice of Soup of the Day or Salad / Dinner rolls available

Fruit cocktail or a sugar free dessert is available upon request / Half portions are available upon request

	MAIN ENTREE	ALTERNATE	VEGETABLE	DESSERT	
SUNDAY	Farmer's Sausage Patties with Steamed Butter and Herb Potatoes	Oriental Mandarin Salad with Sesame Dressing & Low-Fat Multigrain Chicken Fingers	Braised Cabbage	Carrot Cake	F V
MONDAY	Pork Cutlets, Mashed Potatoes and Mushroom Gravy	Maryland Style Crab Cakes with a Green Salad with Greek Dressing	Butternut Squash	Chef's Choice	F V
TUESDAY	Liver and Onions with a Baked Potato	Sweet n' Sour Chicken Wings with French Fries	Chef's Choice	Tangerine Mandarin Mousse	F V
WEDNESDAY	Baked Pecan Chicken with Scalloped Potatoes	Homestyle Macaroni and Cheese with a Side of Tomatoes	Chef's Choice	Chef's Choice	F V
THURSDAY	Shepherd's Pie	Mild Curry Chicken Bowl with Chickpeas and Basmati Rice	Included	Apple Crisp	F V
FRIDAY	Breaded Pickerel with Tartar Sauce; served with Rice Pilaf	Broiled Lamb Chops with Mint Jelly; served with Rice Pilaf	Creamed Corn	Chef's Choice	F V
SATURDAY	Roasted Chicken Quarters with Dressing, Mashed Potatoes and Gravy		Peas	Lemon Meringue Pie	F

F Fish Option Available

V Vegetarian Option Available

Reservations for dinner guests must be placed by noon the day prior / Menu is subject to change