

**Allergen Abbreviations: Dairy (D) - Dairy Free (DF) - Gluten (G) - Gluten Free (GF) - Vegan (V) Vegetarian (Veg)**

Sunday, February 15th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:00am - 2:00pm
	LUNCH		DINNER
Monday, February 16th	<p align="center"><i>Tuscan Bean Soup (DF/GF)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Fettuccine with Classic Bolognese Sauce (D/G) Seasoned Cauliflower and Broccoli (DF/GF/V) and Roasted Asparagus (DF/GF/V)</i></p> <p><i>BBQ Pulled Pork (DF/GF) Baked Beans (DF/GF/V) Vinegar Cole Slaw (DF/GF/V) and Garlic Bread (D/G)</i></p>		<p align="center"><i>Tuscan Bean Soup (DF/GF)</i></p> <p><b><i>Mini Vegetable Egg Rolls with Sweet &amp; Sour Sauce (DF/G/V)</i></b></p> <p><i>Low-Sodium Teriyaki Glazed Salmon (DF/GF) Vegetable Fried Rice (DF/GF) and Vegetable Stir Fry (DF/GF/V)</i></p> <p><i>Parmesan Baked Cod (D/GF) Mint Couscous (DF/G/V) and Fresh Sautéed Spinach (DF/GF/V)</i></p>
Tuesday, February 17th	<p align="center"><i>Vegetarian Black Bean Soup (DF/GF/V)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><b><i>Grilled Turkey Burger (DF/GF) Onions Rings (DF/G/V) and Parslief Carrots (DF/GF/V)</i></b></p> <p><i>Seafood Casserole (D/G) Steamed Broccoli (DF/GF/V) and Sautéed Mushrooms (DF/GF/V)</i></p>		<p align="center"><i>Vegetarian Black Bean Soup (DF/GF/V)</i> <i>Vegetarian Samosas with Mango Chutney (DF/G/V)</i></p> <p><i>Grilled Pork Loaf (D/GF) Roasted Butternut Squash (DF/GF/V) and Roasted Brussels Sprouts (DF/GF/V)</i></p> <p><b><i>Chicken Fajita Quesadilla (D/G) Mexican Rice (DF/GF/V) and Refried Beans (DF/GF/V)</i></b></p>
Wednesday, February 18th	<p align="center"><i>Creamy California Vegetable Medley (D/G)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><b><i>Panko Crusted Chicken (DF/G) Macaroni &amp; Cheese (D/G) and Seasoned Greens (DF/GF/V)</i></b></p> <p><i>Spaghetti Squash Topped with Mushroom Marinara (DF/GF/V) and Crispy Corn Nuggets (D/G) and Sautéed Swiss Chard (DF/GF/V)</i></p>		<p align="center"><i>Creamy California Vegetable Medley Soup (D/G)</i></p> <p><b><i>Fresh Carrot Raisin Salad (DF/GF)</i></b></p> <p><b><i>Golden Coconut Shrimp (DF/G) Tropical Rice (DF/GF/V) and Fresh Steamed Broccoli (DF/GF/V)</i></b></p> <p><i>Vegetable Pasta Primavera with Pesto Sauce (DF/G/V) Nuts) Roasted Cherry Tomatoes (DF/GF/V) and Toasted Garlic Bread (D/G)</i></p>
Thursday, February 19th	<p align="center"><i>Old Fashioned Bean &amp; Ham Soup (DF/GF)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Baked Ziti with Italian Sausage &amp; Broccoli (D/G) Roasted Sweet Potato Halves (DF/GF/V) and Herbed Roasted Squash (DF/GF/V)</i></p> <p><i>Herbed Roasted Turkey with Poultry Gravy (DF/GF) Cornbread Dressing (D/G) Steamed Green Bean (DF/GF/V)</i></p>		<p align="center"><i>Old Fashioned Bean &amp; Ham Soup (DF/GF)</i></p> <p><b><i>Grapes, Asst. Cubed Cheese &amp; Crackers (D/G)</i></b></p> <p><i>Southern Style Chicken Tenders w/ Homemade Waffle (D/G) and Fresh Mixed Berries (DF/GF/V)</i></p> <p><i>Baked Flounder with Lemon Capers Sauce (DF/GF) Vegetable Rice Pilaf (DF/G/V) and Creamy Boursin Spinach (D/GF)</i></p>
Friday, February 20th	<p align="center"><i>Garden Vegetable Soup (DF/GF/V)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><i>Fried Catfish (DF/GF) with Roasted Red Potatoes (DF/GF/V) Hushpuppies (D/G) and Sautéed Cabbage (DF/GF/V)</i></p> <p><i>Memphis-Style Ribs (DF/GF) Baked Beans (DF/GF/V) Seasoned Collard Greens (DF/GF/V)</i></p>		<p align="center"><i>Garden Vegetable Soup (DF/GF/V)</i></p> <p><b><i>Spinach Salad with Strawberries &amp; Pecans (D/GF)</i></b></p> <p><i>Italian Style Vegetable Lasagna (D/G) Sautéed Green Beans (DF/GF/V) and Garlic Bread (D/G)</i></p> <p><i>Grilled Pork Chop (DF/GF) Mashed Potatoes (D/GF) and Sautéed Asparagus (DF/GF/V)</i></p>
Saturday, February 21st	<p align="center"><i>Italian Wedding Soup (DF/G)</i> <i>Fresh Fruit &amp; Salad Bar</i></p> <p><b><i>Cabbage Roll in Tomato Sauce (DF/GF), Fresh Shoepeg Corn (DF/GF/V), and Fresh Steamed Broccoli (DF/GF/V)</i></b></p> <p align="center">Taco Bar</p> <p><i>Pork Tenderloin with Red Bell Pepper Sauce on Side (DF/GF), Cauliflower Au Gratin (D/G) and Sautéed Kale (GF/DF/V)</i></p>		<p align="center"><i>Italian Wedding Soup (DF/G)</i></p> <p><b><i>Asst. Puff Savory Pasties (D/G)</i></b></p> <p><b><i>Polish Sausage w/ Sauerkraut (DF/GF) Roasted Potatoes (DF/GF/V) and Seasoned Mixed Vegetables (DF/GF/V)</i></b></p> <p><i>Stuffed Shells Florentine w/ Marinara Sauce (D/G) Roasted Zucchini (DF/GF/V) and Seasoned Green Peas and Carrots (D/GF)</i></p>

# Richland's Sunday Brunch

Sunday, February 22nd, 2026

Opening (Dining Room) Buffet @ 11:15am - 2:00pm

## Richland Starters

Salad Array - Seasonal Fresh Fruit- Shrimp Cocktail -  
Pasta E. Fagioli Soup (DF/G/V)

## Entree

Savory Braised Beef Short Rib (DF/GF)  
Southern Buttermilk Fried Bone In Chicken (D/G)  
Pan Seared Red Snapper w/ Mediterranean Sauce (DF/GF)

## Accompaniment

Roasted Brussel Sprouts w/ Cranberries (DF/GF/V)  
Creamy Yukon Gold Mashed Potatoes (D/GF)  
Roasted Root Vegetables (DF/GF/V)  
Southern Fried Corn Fritters (D/G)

## Carving Station

Lamb Chops with Mint Jelly

## Richland's Chef Station

Omelets-Waffles-Hashbrowns-Bacon-Sausage- Gravy-Biscuits

## Richland's Sweet Treats

Layer Chocolate Cake, Salted Caramel Vanilla Crunch Cake, Italian  
Lemon Cake, Cherry Cobbler, Chess Pie, Pecan Pie & Assorted Danishes

*\*Reservations required for Parties more than 5 people\**

*\*In preparation for all meals, please place reservations for the number  
of outside guests and for the time of arrival. \**

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	<b>Lunch: 11:00am - 1:30pm</b>	<b>Dinner Served: 5:00pm - 6:30pm</b>	<b>Sunday Brunch: 11:15am - 2:00pm</b>
Sunday, February 22nd	<b>LUNCH</b>	<b>DINNER</b>	
Monday, February 23rd	<p align="center">Tomato Bisque (D/GF) Fresh Fruit &amp; Salad Bar</p> <p>Tortilla Crusted Tilapia (DF/G) Herbed Orzo (DF/G/V) and Grilled Asparagus (DF/GF/V)</p> <p>Oven Roasted Chicken (DF/GF) Rice Pilaf (DF/G/V) and Steamed Broccoli w/Cheese Sauce Offered on the Side (D/GF)</p>	<p align="center">Tomato Bisque (D/GF) Mini Quiche (D/G)</p> <p>Eggplant Parmesan (D/G) Angel Hair Pasta w/ Marinara (DF/G) and Roasted Squash &amp; Zucchini (DF/GF/V)</p> <p>Salisbury Steak w/ Gravy (D/G) Roasted Potatoes and Onions (DF/GF/V) and Fresh Sautéed Spinach (DF/GF/V)</p>	
Tuesday, February 24th	<p align="center">Chicken Noodle Soup (DF/G) Fresh Fruit &amp; Salad Bar</p> <p>Meatloaf with Optional Glaze (DF/G) New Potatoes (DF/GF/V) and Parslief Carrots (DF/GF/V)</p> <p>Ham &amp; Swiss on Croissant (D/G) Onion Rings (DF/G) and Fresh Steamed Green Beans (DF/GF/V)</p>	<p align="center">Chicken Noodle Soup (DF/G) Wedge Salad with Blue Cheese Dressing or Choice of Dressing</p> <p>Shrimp &amp; Grits (D/GF) Fried Okra (DF/G) and Seasoned Collard Greens (DF/GF/V)</p> <p>Rotisserie Chicken Thighs (DF/GF) Baby Lima Beans (D/GF) and Fresh Steamed Broccoli (DF/GF/V)</p>	
Wednesday, February 25th	<p align="center">White Bean and Ham Soup (DF/GF) Fresh Fruit &amp; Salad Bar</p> <p>Parmesan Chicken (DF/G) w/ Spaghetti Marinara (DF/G/V) Baked Zucchini &amp; Squash (DF/GF/V) and Garlic Bread (D/G)</p> <p>Corned Beef Reuben Sandwich on Rye (D/G) Homemade Chips (DF/GF) and Roasted Cherry Tomatoes (DF/GF/V)</p>	<p align="center">White Bean and Ham Soup (DF/GF) Strawberry Field Salad (D/GF)</p> <p>Tuna Cakes (DF/G) w/Creole Sauce (DF/GF/V) Herbed Roasted Cauliflower (DF/GF/V) and Sautéed Purple Cabbage (DF/GF/V)</p> <p>Pork Tenderloin w/ Bourbon Glaze (DF/GF) Mashed Potatoes (D/GF) Roasted Mixed Vegetables (DF/GF/V)</p>	
Thursday, February 26th	<p align="center">Beef and Barley Soup (DF/G) Fresh Fruit &amp; Salad Bar</p> <p>Creamy Horseradish Pork Loin (D/GF) Sautéed Vegetables (DF/GF/V) and Buttered Corn (D/GF)</p> <p>Mediterranean Baked Cod (DF/GF) and Vegetable Couscous (DF/G/V) and Sautéed Bok Choy (DF/GF/V)</p>	<p align="center">Beef and Barley Soup (DF/G) Caesar Salad with Caesar Dressing (D/G)</p> <p>BBQ Chicken Thighs (DF/GF) Baked Sweet Potato (DF/GF/V) and Steamed Asparagus (DF/GF/V)</p> <p>Manicotti with Italian Meat Sauce (DF/G) Sautéed Spinach (DF/GF/V) and Garlic Bread (D/G)</p>	
Friday, February 27th	<p align="center">Lemon Chicken Orzo Soup (DF/G) Fresh Fruit &amp; Salad Bar</p> <p>Fried Catfish w/Hushpuppies (D/G) White Beans w/Onions (DF/GF/V) and Turnip Greens (DF/GF/V)</p> <p>Grilled Vegetable Wrap (D/G/VEG) Sweet Potato Fries (G/DF) and Cold Cucumber Salad (GF/DF/V)</p>	<p align="center">Lemon Chicken Orzo Soup (DF/G) Spinach Salad with Apples, Red Onion, Feta Cheese, Dried Cranberries, an Apple Cider Vinaigrette (D/GF)</p> <p>Grilled Chopped Steak with Mushroom Gravy (DF/GF) Parmesan Truffle Mashed Potatoes (DF/GF/V) and California Vegetable Blend (DF/GF/V)</p> <p>Fried Shrimp Tossed in Sweet and Sour Sauce (DF/G) Herbed Jasmine Rice (DF/GF/V) and Parslief Carrots (DF/GF/V)</p>	
Saturday, February 28th	<p align="center">Garden Vegetable Soup (DF/GF/V) Fresh Fruit &amp; Salad Bar</p> <p>Mesquite Lemon Pepper Chicken (DF/GF) Black-eyed Peas (DF/GF/V) and Sautéed Cabbage (D/GF)</p> <p>Baked Meatball Sub w/Cheese (D/G) Fried Okra (D/G) and Coleslaw (D/GF)</p> <p align="center">Taco Bar</p>	<p align="center">Garden Vegetable Soup (DF/GF/V) Spinach Artichoke Dip &amp; Chips (D/G)</p> <p>Turkey Burger on Bun (DF/G) Sweet Potato Puffs (DF/GF/V) and Fresh Steamed Green Beans (DF/GF/V)</p> <p>Lemon Garlic Baked Flounder (GF/DF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)</p>	