

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