

Allergen Abbreviations: Dairy (D) - Dairy Free (D.F.) - Gluten (G) - Gluten Free (G.F.) - Vegan (V) Vegetarian (Veg)

Sunday, February 8th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	DINNER	
Monday, February 9th	California Medley Soup (D/G) Fresh Fruit & Salad Bar Herb and Scallion Crusted Salmon (DF/G) Whole Kernel Corn (D/GF) and Braised Green Beans and Tomatoes (DF/GF/V) BBQ Chicken Thighs with Mushrooms & Swiss Cheese (D/GF) Roasted Butternut Squash with Apple(DF/GF/V) and Rice Pilaf (DF/G/V)	California Medley Soup (D/G) Wedge Salad with Blue Cheese Dressing or Choice of Dressing (D/GF) Brown Sugar Baked Ham (DF/GF) Mashed Potatoes (D/GF) Roasted Carrots (DF/GF/V) Crab Cakes (DF/G) Remoulade Sauce on the side (D/G) Sautéed Spinach (DF/GF/V) and Tuscan Roasted Tomatoes (DF/GF/V)	
Tuesday, February 10th	Three Bean Soup (DF/GF) Fresh Fruit & Salad Bar Bacon Cheeseburger (D/G) French Fries (DF/GF) and Broccoli (DF/GF/V) Pork Chop with Marsala Sauce (DF/GF) Jasmine Rice (DF/GF/V) and Sautéed Cabbage (DF/GF/V)	Three Bean Soup (DF/GF) Vegetable Spring Rolls with Sweet and Sour Sauce on the Side Low Sodium Teriyaki Chicken Thighs (DF/GF) White Rice (DF/GF/V) and Stirfry Vegetables (DF/GF/V) Spinach and Tomato Stuffed Portabella Mushroom (D/GF/VEG) and Roasted Red Pepper Pesto Penne Pasta (DF/G/VEG) and Fresh Steamed Green Beans (DF/GF/V)	
Wednesday, February 11th	Chicken Noodle Soup (D/G) Fresh Fruit & Salad Bar Chili Mac Casserole (D/G) Seasoned Lima Beans (DF/GF/V) and Grilled Zucchini (DF/GF/V) Grilled Turkey & Bacon Croissant Sandwich (DF/G) Onion Rings (DF/G) and Steamed Asparagus (DF/GF/V)	Chicken Noodle Soup (D/G) Mozzarella Sticks with Marinara Sauce (D/G) Garlic Butter Tuscan Shrimp (D/GF) Quinoa (DF/GF/V) and Sautéed Bok Choy (DF/GF/V) BBQ Beef Brisket (DF/GF) Vegetarian Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)	
Thursday, February 12th	Pizza/Lunch Available in Soda Shop 11:00 AM - 2:30 PM	Sweetheart's Dinner Party	
Friday, February 13th	Cream of Broccoli Soup (D/G) Fresh Fruit & Salad Bar Fried Chicken (DF/G) Mashed Potatoes (D/GF) and Fresh Steamed Green Beans (DF/GF/V) Ratatouille (DF/GF/V) Herbed Orzo (DF/G/V) and Roasted Carrots (DF/GF/V)	Cream of Broccoli Soup (D/G) Beet Salad (DF/GF/V) Seared Cod with White Wine Sauce (DF/GF) Herbed Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V) Grilled Flat Iron Steak (DF/GF) Jack Daniels Sauce on the Side (DF/GF) Baked Potato (DF/GF/V) and Fresh Steamed Asparagus (DF/GF/V)	
Saturday, February 14th	Split Pea Soup (DF/GF/V) Fresh Fruit & Salad Bar Hot Dog Bar Spinach Artichoke Ravioli Bake (D/G/VEG) Steamed Broccoli (DF/GF/V) and Roasted Tomatoes (DF/GF/V) Steak Fajitas (DF/G) Mexican Rice (DF/GF/V) and Roasted Black Beans and Corn(DF/GF/V)	Split Pea Soup (DF/GF/V) Spring Mix Salad with Apples, Celery, and Pecans (Raspberry Vinaigrette on the Side) Oven Roasted Bone in Chicken (DF/GF) Roasted Yellow Squash (DF/GF/V) and Sautéed Spinach (DF/GF/V) Ham & Cheese Quiche (D/G) Hot Curried Fruit (D/GF) and Croissant (D/G)	

Richland's Sunday Brunch

Sunday, February 15, 2026

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

Richland Starters

*Salad Array - Seasonal Fresh Fruit- Smoked Salmon Tray –
Tomato Florentine Soup (DF/G)*

Entree

Chicken Croquettes w/ Tarragon Cream Sauce (D/G)

Italian Style Lobster Carbonaro (D/G)

Braised Lamb Shanks/ Truffle Demi Glaze (DF/GF)

Accompaniment

Roasted Normandy Vegetable Blend (DF/GF/V)

Southern Sauteed Vidalia Onions (DF/GF/V)

Wild Rice Pilaf w/Cranberries (DF/GF)

Savory Broccoli Casserole (D/G)

Carving Station

Herbed Roasted Turkey w/ Cranberry Sauce

Richland's Chef Station

Omelets-Waffles-Grits-Bacon-Sausage- Gravy-Biscuits

Richland's Sweet Treats

*Layer Chocolate Cake, Red Velvet Cake, Italian Lemon Cake, Warm
Pecan Roll, Chess Pie, Pecan Pie, Apple & 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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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 Parslief 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)	

