

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

Sunday, March 29th		Sunday Brunch 11:15 AM - 2:00 PM	
		<i>LUNCH</i>	<i>DINNER</i>
Monday, March 30th	Broccoli Cheddar Soup (D/GF) Fruit and Salad Bar	Broccoli Cheddar Soup (D/GF) Fruit and Salad Bar	Broccoli Cheddar Soup (D/GF) Chips & Salsa (DF/GF/V)
	Greek Salsa Chicken (DF/GF) Lemon Mint Couscous (DF/G/V) and Roasted Tomatoes (DF/GF/V) Tender Meatballs in Gravy (DF/G) Steamed Broccoli (DF/GF/V) Buttered Corn (D/GF)		Steak, Cheese, and Mushroom Quesadillas (D/G) with Sour Cream and Salsa (D/GF) Spanish Rice (DF/GF/V) and Seasoned Green Beans (DF/GF/V) Fried Chicken (DF/G) Cauliflower Au Gratin (D/G) and Sautéed Swiss Chard (DF/GF/V)
Tuesday, March 31st	Corn Chowder (D/G) Fruit and Salad Bar	Corn Chowder (D/G) Fruit and Salad Bar	Corn Chowder (D/G) <i>Spanakopita</i> (D/G)
	Pulled BBQ Pork (DF/GF) Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF) <i>Mediterranean Baked Cod (DF/GF) Artichokes AuGratin(D/G) and Sautéed Asparagus w/Red Peppers (DF/GF/V)</i>		Pan Seared Scallops(DF/GF) Brown Rice (DF/GF/V) and Sautéed Bok Choy (DF/GF/V) Turkey Salisbury Steak (DF/GF) Roasted Potatoes (DF/GF/V) and Fresh Sautéed Spinach (DF/GF/V)
Wednesday, April 1st	Garden Vegetable Soup (DF/GF/V) Fruit and Salad Bar	Garden Vegetable Soup (DF/GF/V) Fruit and Salad Bar	Garden Vegetable Soup (DF/GF/V) Assorted Mini Quiches (D/G)
	Beef Tips over Egg Noodles (DF/G) Fresh Steamed Green Beans (DF/GF/V) and Roasted Carrots (DF/GF/V) Baked Chicken Thighs (DF/GF) with Sticky Asian Sauce on Side (DF/GF/V) White Rice (DF/GF/V) and Steamed Broccoli (DF/GF/V)		Baked Chicken Tetrazzini (D/G) Roasted Sweet Potato Chunks (DF/GF/V) and Seasoned Zucchini Squash (DF/GF/V) <i>Blackened Shrimp (DF/GF) Cilantro Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V)</i>
Thursday, April 2nd	White Bean & Ham Soup (DF/GF) Fruit and Salad Bar	White Bean & Ham Soup (DF/GF) Fruit and Salad Bar	White Bean & Ham Soup (DF/GF) Richland House Salad (DF/GF/V) with Choice of Dressing
	<i>Crispy Chicken Tossed in Golden BBQ Sauce (DF/G) Seasoned Lima Beans (DF/GF/V) and Roasted Cherry Tomatoes (DF/GF/V)</i> Sloppy Joe (DF/GF) Potato Wedges (DF/G) and Fresh Sautéed Spinach (DF/GF/V)		Pork Tenderloin in Red Bell Pepper Sauce (DF/GF) Herbed Orzo(DF/G/V) and Seasoned Zucchini (DF/GF/V) Dijon Maple Salmon (DF/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)
Friday, April 3rd	Chicken and Wild Rice Soup (DF/GF) Fruit and Salad Bar	Chicken and Wild Rice Soup (DF/GF) Fruit and Salad Bar	Chicken and Wild Rice Soup (DF/GF) <i>Hummus with Pita Chips (DF/G/V)</i>
	Fried Catfish (DF/GF) w/ Hushpuppies (D/G) with White Beans (DF/GF/V) and Collard Greens (DF/G/V) <i>Stuffed Shells Florentine w/ Marinara Sauce (D/G/VEG) Roasted Zucchini (DF/GF/V)</i>		Lemon Butter Baked Cod (D/GF) Baked Sweet Potato Half (DF/GF/V) and Fresh Steamed Broccoli (DF/GF/V) Bacon Cheddar Burger (D/GF) on Bun (DF/G) with Lettuce, Tomato, and Onion and Truffle Steak Fries (DF/GF)
Saturday, April 4th	Clam Chowder (D/GF) Fruit and Salad Bar	Clam Chowder (D/GF) Fruit and Salad Bar	Clam Chowder (D/GF) Broccoli, Cheddar, & Bacon Bites (D/GF)
	Shepard's Pie (D/GF) Harvard Beets (DF/GF/V) and Tender Green Beans (DF/GF/V) Taco Bar		Pineapple Chicken Thighs (DF/GF) Steamed Rice (DF/GF/V) and Braised Collard Greens (DF/GF/V) Grilled Snapper (DF/GF) Savory Vegetable Couscous (DF/G/V) and Sautéed Button Mushrooms (DF/GF/V)
	Pulled BBQ Pork (DF/GF) Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)		

Easter Sunday Brunch

Sunday, April 5th, 2026

Opening (Dining Room) Buffet @ 11:15am - 1:30pm

Richland Starters

Seasonal Salad Array ~ Fresh Fruit ~ Oyster Rockefeller ~ Mimosa Bar

Soup Of the Day: Gazpacho (DF/GF/V)

Entree

Roasted Turkey & Gravy w/ Homemade Cornbread Dressing (DF/G)

Jubilee Style Hickory Smoked Ham w/ Pineapple Rum Glaze (DF/GF)

Crab Cakes Benedict w/ Lemon Herb Hollandaise Sauce (DF/GF)

Vegan Stuffed Acorn Squash (DF/GF/V)

Accompaniment

Roasted Almondine Brussels Sprouts w/ Cranberries (DF/GF/V/N)

Creamy Yukon Gold Mashed Potatoes (D/GF)

French Style Carrot Souffle (D/G/V)

Seasoned Green Beans w/ Herbed Garlic Butter Sauce (DF/G)

Carving Station

Herbed Crusted Lamb Chops with Mint Jelly

Richland's Chef Station

Hashbrowns ~ Bacon ~ Sausage ~ Gravy ~ Biscuits ~ Cheese Grits

Richland's Sweet Treats

Assorted Holiday Cakes & Pies, Banana Pudding & Assorted Danishes

**Reservations required for Parties more than 4 people*

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