

Sunday, March 22nd	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	DINNER	
Monday, March 23rd	<p><i>Butternut Squash Soup (D/GF)</i> <i>Fresh Fruit & Salad Bar</i></p> <p><i>Tortilla Crusted Tilapia (DF/G) Herbed Orzo (DF/G/V) and Grilled Asparagus (DF/GF/V)</i></p> <p><i>Oven Roasted Chicken (DF/GF) Rice Pilaf (DF/G/V) and Steamed Broccoli(DF/GF/V) w/Cheese Sauce Offered on the Side (D/GF)</i></p>	<p><i>Butternut Squash Soup (D/GF)</i> <i>Puff Pasties Wrapped Asparagus (D/G)</i></p> <p><i>Eggplant Parmesan (D/G) Angel Hair Pasta w/ Marinara (DF/G) and Roasted Squash & Zucchini (DF/GF/V)</i></p> <p><i>Salisbury Steak w/ Gravy (D/G) Roasted Potatoes and Onions (DF/GF/V) and Fresh Sautéed Spinach (DF/GF/V)</i></p>	
Tuesday, March 24th	<p><i>Chicken Noodle Soup (DF/G)</i> <i>Fresh Fruit & Salad Bar</i></p> <p><i>Meatloaf (D/G/) with Optional Glaze (DF/GF) New Potatoes (DF/GF/V) and Parslied Carrots (DF/GF/V)</i></p> <p><i>Ham & Swiss on Croissant (D/G) Onion Rings (DF/G) and Fresh Steamed Green Beans (DF/GF/V)</i></p>	<p><i>Chicken Noodle Soup (DF/G)</i> <i>BLT Wedge Salad with Blue Cheese Dressing or Choice of Dressing</i></p> <p><i>Shrimp & Grits (D/GF) Fried Okra (DF/G) and Seasoned Collard Greens (DF/GF/V)</i></p> <p><i>Vegetable Quiche' (D/G) Baby Lima Beans (D/GF) and Fresh Steamed Broccoli (DF/GF/V)</i></p>	
Wednesday, March 25th	<p><i>White Bean and Ham Soup (DF/GF)</i> <i>Fresh Fruit & Salad Bar</i></p> <p><i>Parmesan Chicken (D/G) w/ Spaghetti Marinara (DF/G/V) Baked Zucchini & Squash (DF/GF/V) and Garlic Bread (D/G)</i></p> <p><i>Corned Beef Reuben Sandwich on Rye (D/G) Homemade Chips (DF/GF) and Roasted Cherry Tomatoes (DF/GF/V)</i></p>	<p><i>White Bean and Ham Soup (DF/GF)</i> <i>Asst. Puff Pasties (D/G)</i></p> <p><i>Tuna Cakes (DF/G) w/Creole Sauce (DF/GF/V) Herbed Roasted Cauliflower (DF/GF/V) and Sautéed Purple Cabbage (DF/GF/V)</i></p> <p><i>Pork Tenderloin w/ Bourbon Glaze (DF/GF) Mashed Potatoes (D/GF) Roasted Mixed Vegetables (DF/GF/V)</i></p>	
Thursday, March 26th	<p><i>Beef and Barley Soup (DF/G)</i> <i>Fresh Fruit & Salad Bar</i></p> <p><i>Pork Loin(DF/GF) w/ Horseradish Sauce on the side (D/GF) Sautéed Vegetables (DF/GF/V) and Buttered Corn (D/GF)</i></p> <p><i>Mediterranean Baked Cod (D/GF) and Vegetable Couscous (DF/G/V) and Sautéed Bok Choy (DF/GF/V)</i></p>	<p><i>Beef and Barley Soup (DF/G)</i> <i>Caesar Salad with Caesar Dressing (D/G)</i></p> <p><i>BBQ Chicken Thighs (DF/GF) Baked Sweet Potato (DF/GF/V) and Steamed Asparagus (DF/GF/V)</i></p> <p><i>Manicotti with Italian Meat Sauce (D/G) Sautéed Spinach (DF/GF/V) and Garlic Bread (D/G)</i></p>	
Friday, March 27th	<p><i>Lemon Chicken Orzo Soup (DF/G)</i> <i>Fresh Fruit & Salad Bar</i></p> <p><i>Fried Catfish (DF/GF) w/Hushpuppies (D/G) White Beans w/Onions (DF/GF/V) and Turnip Greens (DF/GF/V)</i></p> <p><i>Grilled Vegetable Wrap (D/G/VEG) Sweet Potato Fries (DF/G) and Cold Cucumber Salad (DF/GF/V)</i></p>	<p><i>Lemon Chicken Orzo Soup (DF/G)</i> <i>Fried Green Tomatoes (D/G)</i></p> <p><i>Steak Diana (DF/GF) Parmesan Truffle Mashed Potatoes (D/GF) and California Vegetable Blend (DF/GF/V)</i></p> <p><i>Fried Fish (D/G) & Chips (DF/GF) Steamed Broccoli (DF/GF/V)</i></p>	
Saturday, March 28th	<p><i>Garden Vegetable Soup (DF/GF/V)</i> <i>Fresh Fruit & Salad Bar</i></p> <p><i>Mesquite Lemon Pepper Chicken (DF/GF) Black-eyed Peas (DF/GF/V) and Sautéed Cabbage (DF/GF)</i></p> <p><i>Meatball Marinara Bake w/ Mozzarella Cheese (D/G) Fried Okra (D/G) and Vinegar Coleslaw (DF/GF/V)</i></p> <p><i>Hot Dog Bar</i></p>	<p><i>Garden Vegetable Soup (DF/GF/V)</i> <i>Spinach Artichoke Dip & Chips (D/G)</i></p> <p><i>Turkey Burger on Bun (DF/G) Sweet Potato Puffs (DF/GF/V) and Fresh Steamed Green Beans (DF/GF/V)</i></p> <p><i>Lemon Garlic Baked Flounder (DF/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)</i></p>	

Richland's Sunday Brunch

Sunday, March 29th, 2026

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

Richland Starters

Salad Array - Seasonal Fresh Fruit- Smoked Salmon Tray –
Shrimp & Corn Chowder (DF/G/V)

Entree

Southern Style Beef Pot Roast (DF/GF)
Orange Roughly w/ White Wine Lemon Butter Sauce (D/GF)
Northern Style Vegetable Lasagna (D/G)

Accompaniment

Artichoke & Leeks Casserole (D/G)
Vegetable Mint Couscous (D/G)
French Style Au Gratin Potatoes (DF/GF/V)
Sautéed Normally Blended Vegetables (DF/G/V)

Carving Station

Pork Tenderloin w/ Applesauce

Richland's Chef Station

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

Richland's Sweet Treats

Chocolate Layer Fudge Cake, Ultimate Carrot Cake, Layer Lemon Cake,
Bread Pudding, Chess Pie, Apple Pie, Pecan Pie & Assorted Danishes

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

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