

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

Sunday, March 1st	Sunday Brunch 11:15 AM - 2:00 PM	
	LUNCH	DINNER
Monday, March 2nd	Broccoli Cheddar Soup (D/GF) Fruit and Salad Bar 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)	Broccoli Cheddar Soup (D/GF) Peaches & Cottage Cheese (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 AuGratin (D/G) and Sautéed Swiss Chard (DF/GF/V)
Tuesday, March 3rd	Corn Chowder (D/G) Fruit and Salad Bar Pulled BBQ Pork (DF/GF) Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V) Mediterranean Baked Cod (DF/GF) Artichokes AuGratin (D/G) and Sautéed Asparagus w/Red Peppers (DF/GF/V)	Corn Chowder (D/G) Spanakopita (D/G) 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, March 4th	Garden Vegetable Soup (DF/GF/V) Fruit and Salad Bar Beef Tips over Egg Noodles (DF/G) Fresh Steamed Green Beans (DF/GF/V) and Roasted Carrots (DF/GF/V) Baked Chicken Thigh (DF/GF) with Sticky Asian Sauce on Side (DF/GF/V) White Rice (DF/GF/V) and Steamed Broccoli (DF/GF/V)	Garden Vegetable Soup (DF/GF/V) Assorted Mini Quiche (D/G) Spinach & Wild Rice Stuffed Portabella Mushroom (DF/GF/V) Sweet Potato Chunks (DF/GF/V) and Seasoned Zucchini Squash (DF/GF/V) Shrimp Etouffee (DF/GF) Cilantro Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V)
Thursday, March 5th	White Bean & Ham Soup (DF/GF) Fruit and Salad Bar Crispy Chicken Tossed in Golden BBQ Sauce (DF/G) Seasoned Lima Beans (DF/GF/V) and Roasted Cherry Tomatoes (DF/GF/V) Sloppy Joe (DF/GF) Potato Wedges (DF/G) and Fresh Sautéed Spinach (DF/GF/V)	White Bean & Ham Soup (DF/GF) Richland House Salad (DF/GF/V) with Choice of Dressing Pork Tenderloin in Red Bell Pepper Sauce (DF/GF) Herbed Orzo (DF/G/V) and Seasoned Zucchini (DF/GF/V) Fresh Salmon (DF/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)
Friday, March 6th	Butternut Squash Soup (DF/GF/V) Fruit and Salad Bar Fried Catfish (DF/GF) w/ Hushpuppies (D/G) with White Beans (DF/GF/V) and Collard Greens (DF/G/V) Stuffed Shells Florentine w/ Marinara Sauce (D/G/VEG) Roasted Zucchini (DF/GF/V)	Butternut Squash Soup (DF/GF/V) Hummus with Pita Chips (DF/G/V) 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, March 7th	Clam Chowder (D/GF) Fruit and Salad Bar Shepard's Pie (D/GF) Roasted Beets (DF/GF/V) and Tender Green Beans (DF/GF/V) Taco Bar Cheese and Spinach Quiche (D/G) Steamed Asparagus (DF/GF/V) and Baked Apples (D/GF)	Clam Chowder (D/GF) Broccoli, Cheddar, & Bacon Bites (D/GF) Pineapple Chicken Thighs (DF/GF) Steamed Rice (DF/GF/V) and Braised Collard Greens (D/G) Grilled Snapper (DF/GF) Savory Vegetable Couscous (DF/G/V) and Sautéed Button Mushrooms (DF/GF/V)

Richland's Sunday Brunch

Sunday, March 8th, 2026

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

Richland Starters

Salad Array - Seasonal Fresh Fruit- Shrimp Cocktail -
Red Rock Seafood Bisque (D/G)

Entree

Savory Meatloaf w/ Ketchup Gravy (DF/G)
Grilled Airline Chicken w/ Cacciatore Sauce (D/G)
Italian Style Egg Plant Casserole (DF/GF)

Accompaniment

White Cheddar Mac & Cheese (D/G)
Southern Fried Green Tomato (D/G)
Sauteed Purple Cabbage (DF/GF/V)
Mint Herbed CousCous (DF/G/V)

Carving Station

Roasted Pork Loin w/ Applesauce

Richland's Chef Station

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

Richland's Sweet Treats

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

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Sunday, March 8th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	DINNER	
Monday, March 9th	<p>California Medley Soup (D/G) Fresh Fruit & Salad Bar</p> <p>Herb and Scallion Crusted Salmon (DF/G) Whole Kernel Corn (D/GF) and Braised Green Beans and Tomatoes (DF/GF/V)</p> <p>BBQ Chicken Thighs with Mushrooms & Swiss Cheese (D/GF) Roasted Butternut Squash with Apple(DF/GF/V) and Rice Pilaf (DF/G/V)</p>	<p>California Medley Soup (D/G) Wedge Salad with Blue Cheese Dressing or Choice of Dressing (D/GF)</p> <p>Brown Sugar Baked Ham (DF/GF) Mashed Potatoes (D/GF) Roasted Carrots (DF/GF/V)</p> <p>Crab Cakes w/ Remoulade Sauce on the side (D/G) Sautéed Spinach (DF/GF/V) and Tuscan Roasted Tomatoes (DF/GF/V)</p>	
Tuesday, March 10th	<p>Three Bean Soup (DF/GF) Fresh Fruit & Salad Bar</p> <p>Bacon Cheeseburger (D/G) French Fries (DF/GF) and Broccoli (DF/GF/V)</p> <p>Pork Chop with Marsala Sauce (DF/GF) Jasmine Rice (DF/GF/V) and Sautéed Cabbage (DF/GF/V)</p>	<p>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)</p> <p>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)</p>	
Wednesday, March 11th	<p>Chicken Noodle Soup (D/G) Fresh Fruit & Salad Bar</p> <p>Chili Mac Casserole (D/G) Seasoned Lima Beans (DF/GF/V) and Grilled Zucchini (DF/GF/V)</p> <p>Grilled Turkey & Bacon Croissant Sandwich (DF/G) Onion Rings (DF/G) and Steamed Broccoli (DF/GF/V)</p>	<p>Chicken Noodle Soup (D/G) Mozzarella Sticks with Marinara Sauce (D/G)</p> <p>Garlic Butter Tuscan Shrimp (D/GF) Quinoa (DF/GF/V) and Sautéed Bok Choy (DF/GF/V)</p> <p>BBQ Beef Brisket (DF/GF) Vegetarian Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)</p>	
Thursday, March 12th	<p>Beef & Barley Soup(DF/GF) Fresh Fruit & Salad Bar</p> <p>Shrimp Stir Fry(DF/GF) with Vegetable Egg Rolls(DF/GF) & Lo Mein Noodles(DF/G/V)</p> <p>Salisbury Steak(DF/GF) with Mashed Potatoes(D/GF) & Steamed Broccoli (DF/GF/V)</p>	<p>Beef & Barley Soup(DF/GF) Chips w/Salsa (DF/GF/V)</p> <p>Beef Enchilada (DF/G) with Mexican Rice(DF/GF/V) and Sautéed Peppers & Onions(DF/GF/V)</p> <p>Salmon Burger(DF/GF)w/ Lemon Caper Aloi with Sweet Potato Fries (DF/GF) and Roasted Brussel Sprouts(DF/GF/V)</p>	
Friday, March 13th	<p>Cream of Broccoli Soup (D/G) Fresh Fruit & Salad Bar</p> <p>Fried/Baked Chicken (DF/G) Mashed Potatoes (D/GF) and Fresh Steamed Green Beans (DF/GF/V)</p> <p>Ratatouille (DF/GF/V) Herbed Orzo (DF/G/V) and Roasted Carrots (DF/GF/V)</p>	<p>Cream of Broccoli Soup (D/G) Beet Salad (DF/GF/V)</p> <p>Seared Cod with White Wine Sauce (DF/GF) Herbed Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V)</p> <p>Grilled Flat Iron Steak (DF/GF) with Jack Daniels Sauce (DF/GF) Baked Potato (DF/GF/V) and Fresh Steamed Asparagus (DF/GF/V)</p>	
Saturday, March 14th	<p>Split Pea Soup (DF/GF/V) Fresh Fruit & Salad Bar</p> <p>Hot Dog Bar</p> <p>Spinach Artichoke Ravioli Bake (D/G/VEG) Steamed Broccoli (DF/GF/V) and Roasted Tomatoes (DF/GF/V)</p> <p>Steak Fajitas (DF/G) Mexican Rice (DF/GF/V) and Roasted Black Beans and Corn(DF/GF/V)</p>	<p>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)</p> <p>Ham & Cheese Quiche (D/G) Hot Curried Fruit (D/GF) and Croissant (DF/G/V)</p>	