

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

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

Richland's Sunday Brunch

Sunday, March 14th, 2026

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

Richland Starters

*Salad Array - Seasonal Fresh Fruit- Smoked Salmon –
Manhattan Clam Chowder (D/F/GF)*

Entree

*Grilled Porterhouse Pork Chop w/Piccata Sauce (D/F/GF)
French Style Seafood Thermidor (D/GF)
Corned Beef Benedict w/ Hollandaise Sauce (D/G)*

Accompaniment

*Wild Rice Vegetable Pilaf (D/G)
Savory Shoepeg Corn (D/G)
Grilled Mixed Vegetables (D/F/GF/V)
Roasted Maple Apples (D/F/G/V)*

Carving Station

Herbed Crusted Beef Tenderloin w/ Horseradish Sauce

Richland's Chef Station

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

Richland's Sweet Treats

*Chocolate Lovers Spoon Cake, Tiramisu, Italian Lemon Cake,
Warm Pecan Roll, 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. **

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Sunday, March 15th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:00am - 2:00pm	
Monday, March 16th	<p style="text-align: center;">LUNCH</p> <p style="text-align: center;"><i>Tuscan Bean Soup (DF/GF)</i> <i>Fresh Fruit & Salad Bar</i></p> <p><i>Fettuccine with Classic Bolognese Sauce (D/G) Seasoned Cauliflower and Broccoli (DF/GF/V) and Garlic Bread (DF/G)</i></p> <p><i>BBQ Pulled Pork (DF/GF) Baked Beans (DF/GF/V) and Roasted Asparagus (DF/GF/V)</i></p>	<p style="text-align: center;">DINNER</p> <p style="text-align: center;"><i>Tuscan Bean Soup (DF/GF)</i> <i>Breaded Mushrooms w/ Horseradish Sauce (D/G)</i></p> <p><i>Teriyaki Glazed Chicken Thighs (DF/GF) Escaloped Pineapple Bake (D/G) and Vegetable Stir Fry (DF/GF/V)</i></p> <p><i>Parmesan Baked Cod (D/GF) Herbed Orzo (DF/GF/V) and Fresh Sautéed Spinach (DF/GF/V)</i></p>		
Tuesday, March 17th	<p style="text-align: center;">Lunch Closed</p> <p style="text-align: center;"><i>Soda Shoppe Open (8:00 am- 2:30pm)</i></p> <p style="text-align: center;"><i>Creamy California Vegetable Medley (D/G)</i> <i>Fresh Fruit & Salad Bar</i></p>	<p style="text-align: center;"><i>Open Bar @ (5:00pm - 6:00pm)</i></p> <p style="text-align: center;"><i>St. Patrick's Day Dinner Party @ (6:00pm - 7:00pm)</i></p>		
Wednesday, March 18th	<p><i>Panko Crusted Chicken (DF/G) Macaroni & Cheese (D/G) and Seasoned Greens (DF/GF/V)</i></p> <p><i>Spaghetti Squash Topped with Mushroom Marinara (DF/GF/V) and Crispy Corn Nuggets (D/G) and Sautéed Swiss Chard (DF/GF/V)</i></p>	<p style="text-align: center;"><i>Creamy California Vegetable Medley Soup (D/G)</i> <i>Fresh Carrot Raisin Salad (DF/GF/V)</i></p> <p><i>Golden Coconut Shrimp (DF/G) Tropical Rice (DF/GF/V) and Fresh Steamed Broccoli (DF/GF/V)</i></p> <p><i>Vegetable Pasta Primavera with Pesto Sauce (D/G) Roasted Cherry Tomatoes (DF/GF/V) and Toasted Garlic Bread (D/G)</i></p>		
Thursday, March 19th	<p style="text-align: center;"><i>Old Fashioned Bean & Ham Soup (DF/GF)</i> <i>Fresh Fruit & Salad Bar</i></p> <p><i>Baked Ziti with Italian Sausage & Broccoli (D/G) Roasted Carrots (DF/GF/V) and Herbed Roasted Squash (DF/GF/V)</i></p> <p><i>Herbed Roasted Turkey with Poultry Gravy (DF/GF) Cornbread Dressing (D/G) Green Bean Casserole (D/G)</i></p> <p style="text-align: center;"><i>Garden Vegetable Soup (DF/GF/V)</i> <i>Fresh Fruit & Salad Bar</i></p>	<p style="text-align: center;"><i>Old Fashioned Bean & Ham Soup (DF/GF)</i> <i>Grapes, Asst. Cubed Cheese & Crackers (D/G)</i></p> <p><i>Southern Style Chicken Tenders w/ Homemade Waffle (D/G) and Fresh Mixed Berries (DF/GF/V)</i></p> <p><i>Baked Flounder with Lemon Caper Sauce (D/GF) Vegetable Rice Pilaf (D/G/V) and Creamy Boursin Spinach (D/GF)</i></p> <p style="text-align: center;"><i>Garden Vegetable Soup (DF/GF/V)</i> <i>Spinach Salad with Strawberries, Feta & Pecans (D/GF)</i></p>		
Friday, March 20th	<p><i>Fried Catfish (DF/GF) with Roasted Red Potatoes (DF/GF/V) Hushpuppies (D/G) and Sautéed Cabbage (DF/GF/V)</i></p> <p><i>Memphis-Style Ribs (DF/GF) Baked Beans (DF/GF/V) Seasoned Collard Greens (DF/GF/V)</i></p>	<p><i>Chicken Fajita Quesadilla (D/G) Mexican Rice (DF/GF/V) and Fresh Steamed Broccoli (DF/GF/V)</i></p> <p><i>Black & Blue Burger (D/G) Crispy Onion Rings (D/G) Apple Vinegar Cole Slaw (DF/GF/V)</i></p>		
Saturday, March 21st	<p style="text-align: center;"><i>Italian Wedding Soup (DF/G)</i> <i>Fresh Fruit & Salad Bar</i></p> <p><i>Cabbage Roll in Tomato Sauce (DF/GF), Fresh Shoepeg Corn (DF/GF/V), and Fresh Steamed Broccoli (DF/GF/V)</i></p> <p style="text-align: center;"><i>Taco Bar</i></p> <p><i>Pork Tenderloin with Red Bell Pepper Sauce on Side (DF/GF), Cauliflower Au gratin (D/G) and Sautéed Kale (GF/DF/V)</i></p>	<p style="text-align: center;"><i>Italian Wedding Soup (DF/G)</i> <i>Cherry Tomato Couscous Salad (D/G/Veg)</i></p> <p><i>Polish Sausage w/ Sauerkraut (DF/GF) Roasted Potatoes (DF/GF/V) and Seasoned Mixed Vegetables (DF/GF/V)</i></p> <p><i>Stuffed Shells Florentine w/ Marinara Sauce (D/G) Roasted Zucchini (DF/GF/V) and Seasoned Green Peas and Carrots (D/GF)</i></p>		