

allergen information: Dairy (D) - Dairy Free (DF) - Gluten (G) - Gluten Free (GF) - Vegan (V) Vegetarian (veg)

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