

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)