

Sunday, April 12th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:00am - 1:00pm
	LUNCH	DINNER	
Monday, April 13th	<p>Tuscan Bean Soup (DF/GF) Fresh Fruit & Salad Bar</p> <p>Fettuccine with Classic Bolognese Sauce (D/G) Seasoned Cauliflower and Broccoli (DF/GF/V) and Garlic Bread (DF/G)</p> <p>BBQ Pulled Pork (DF/GF) Baked Beans (DF/GF/V) and Roasted Asparagus (DF/GF/V)</p>	<p>Tuscan Bean Soup (DF/GF) Breaded Mushrooms w/ Horseradish Sauce (D/G)</p> <p>Teriyaki Glazed Chicken Thighs (DF/GF) Escalloped Pineapple Bake (D/G) and Stir Fry (DF/GF/V)</p> <p>Parmesan Baked Cod (D/GF) Herbed Orzo (DF/G/V) and Fresh Sautéed Vegetables (DF/GF/V)</p>	
Tuesday, April 14th	<p>Vegetarian Black Bean Soup (DF/GF/V) Fresh Fruit & Salad Bar</p> <p>Baked Chicken topped with Mushrooms, Bacon, Honey Mustard and Cheese (D/GF) Rice Pilaf (DF/G/V) and Parslied Carrots (DF/GF/V)</p> <p>Seafood Casserole (D/G) Steamed Broccoli (DF/GF/V) and Sautéed Mushrooms (DF/GF/V)</p>	<p>Vegetarian Black Bean Soup (DF/GF/V) Vegetarian Samosas with Mango Chutney (DF/GF/V)</p> <p>Grilled Pork Loin w/ Mango Chutney (DF/GF) Roasted Butternut Squash (D/G) and Roasted Brussels Sprouts (DF/GF/V)</p> <p>Chicken Fajita Quesadilla (D/G) Mexican Rice (DF/G/V) and Beans (DF/GF/V)</p>	
Wednesday, April 15th	<p>Creamy California Vegetable Medley (D/G) Fresh Fruit & Salad Bar</p> <p>Panko Crusted Chicken (DF/G) Macaroni & Cheese (D/G) and Seasoned Greens (DF/GF/V)</p> <p>Sliced Pit Ham w/ Pineapple Glaze (DF/GF) Crunch Fried Okra (DF/GF) Mint Couscous (DF/GF/V)</p>	<p>Creamy California Vegetable Medley Soup (D/G) Fresh Carrot Raisin Salad (DF/GF/V) Golden Coconut Shrimp (DF/G) Tropical Rice (DF/GF/V) and Broccoli (DF/GF/V)</p> <p>Vegetable Pasta Primavera with Pesto Sauce (DF/G/V) Roasted Potatoes (DF/GF/V) and Toasted Garlic Bread (D/G)</p>	
Thursday, April 16th	<p>Old Fashioned Bean & Ham Soup (DF/DF) Fresh Fruit & Salad Bar</p> <p>Baked Ziti with Italian Sausage & Broccoli (D/G) Roasted Carrots (DF/GF/V) and Herbed Roasted Squash (DF/GF/V)</p> <p>Herbed Roasted Turkey with Poultry Gravy (DF/GF) Cornbread Dressing (D/G) Green Bean Casserole (D/G)</p>	<p>Old Fashioned Bean & Ham Soup (DF/GF) Grapes, Asst. Cubed Cheese & Crackers (D/G)</p> <p>Southern Style Chicken Tenders w/ Homemade Waffle (D/G) and Berries (DF/GF/V)</p> <p>Baked Flounder with Lemon Caper Sauce (DF/GF) Vegetable Rice Pilaf (D/G) and Creamy Boursin Spinach (D/GF)</p>	
Friday, April 17th	<p>Garden Vegetable Soup (DF/GF/V) Fresh Fruit & Salad Bar</p> <p>Fried Catfish (DF/GF) with Roasted Red Potatoes (DF/GF/V) Hushpuppies (D/G) and Sautéed Cabbage (DF/GF/V)</p> <p>Memphis -Style Ribs (DF/GF) Baked Beans (DF/GF/V) Seasoned Collard Greens (DF/GF/V)</p>	<p>Garden Vegetable Soup (DF/GF/V) Broccoli Bacon Cheddar Bites (DF/GF)</p> <p>Italian Style Vegetable Lasagna (D/G) Sautéed Green Beans (DF/GF/V) (D/G)</p> <p>Strawberry Field Salad w/ Grilled Chicken (Mixed Greens, Sliced Strawberries, Candied Pecan & Grilled Chicken Breast) (D/GF)</p>	
Saturday, April 18th	<p>Italian Wedding Soup (DF/G) Fresh Fruit & Salad Bar</p> <p>Cabbage Roll in Tomato Sauce (DF/GF), Fresh Shoepeg Corn (DF/GF/V), and Fresh Steamed Broccoli (DF/GF/V)</p> <p>Taco Bar</p> <p>Pork Tenderloin with Red Bell Pepper Sauce on Side (DF/GF), Cauliflower Au Gratin (D/G) and Sautéed Kale (GF/DF/V)</p>	<p>Italian Wedding Soup (DF/G) Cherry Tomato Couscous Salad (D/G/Veg)</p> <p>Polish Sausage w/ Sauerkraut (DF/GF) Roasted Potatoes (D/G) and Seasoned Mixed Vegetables (DF/GF/V)</p> <p>Stuffed Shells Florentine w/ Marinara Sauce (D/G) Roasted Zucchini (DF/GF) and Green Peas and Carrots (D/GF)</p>	