

RICHLAND PLACE

THREE WEEK MENU

September 20th - October 10th

Dining Room Hours

MONDAY - SATURDAY	
Lunch	11:00 AM - 1:30 PM
<i>place to-go orders</i>	10:00 AM to 12:00 PM
Dinner	5:00 PM – 7:00PM
<i>place to-go orders</i>	2:00 PM to 4:00 PM

SUNDAY BRUNCH	
Brunch	11:15 AM – 2:00 PM
Brunch Take Out	11:00 AM – 11:15 AM
<i>place to-go orders</i>	10:00 AM to 12:00 PM

Dining Room Phone Number

(615) 620-8697

RESERVATIONS

Reservations are required for parties more than four guests.

Please reserve seating for outside guests and provide your expected arrival time to help us prepare meals.

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

Sunday, September 20th	Lunch: 11:00am - 1:30pm		Dinner Served: 5:00pm - 6:30pm		Sunday Brunch: 11:15am - 2:00pm	
	LUNCH		DINNER			
Monday, September 21st	Stuffed Bell Peppper Soup(DF/GF) Fresh Fruit & Salad Bar		Stuffed Bell Pepper Soup(DF/GF) Broccoli Caesar Salad (D/G)			
	Herb and Scallion Crusted Salmon (DF/G) Whole Kernel Corn (D/GF) and Braised Green Beans and Tomatoes (DF/GF/V) BBQ Chicken Thighs with Mushrooms & Swiss Cheese (D/GF) Roasted Butternut Squash with Apple(DF/GF/V) and Rice Pilaf (DF/G/V)		Brown Sugar Baked Ham (DF/GF) Mashed Potatoes (D/GF) Roasted Carrots (DF/GF/V) Crab Cakes(D/G) w/ Remoulade Sauce on the side (D/G) Sauteed Spinach (DF/GF/V) and Tuscan Roasted Tomatoes (DF/GF/V)			
Tuesday, September 22nd	Tomato Florentine Soup(D/GF) Fresh Fruit & Salad Bar		Tomato Florentine Soup (D/GF) Vegetable Spring Rolls with Sweet and Sour Sauce on the Side(DF/G)			
	Bacon Cheeseburger (D/G) French Fries (DF/GF) and Steamed Broccoli Florettes (DF/GF/V) Pork Chops with Marsala Sauce (DF/GF) Jasmine Rice (DF/GF/V) and Sauteed Cabbage (DF/GF/V)		Low Sodium Teriyaki Chicken Thighs (DF/GF) White Rice (DF/GF/V) and Stirfry Vegetables (DF/GF/V) Spinach and Tomato Stuffed Portobello Mushroom (D/GF/VEG) and Roasted Red Pepper Pesto Penne Pasta (DF/G/VEG/N) and Fresh Roasted Asparagus (DF/GF/V)			
Wednesday, September 23rd	Chicken Noodle Soup (D/G) Fresh Fruit & Salad Bar		Chicken Noodle Soup (D/G) Southern Potato Salad (DF/GF)			
	Chili Mac Casserole (D/G) Seasoned Lima Beans (DF/GF/V) and Grilled Zucchini (DF/GF/V) Grilled Turkey & Bacon Croissant Sandwich (D/G) Onion Rings (DF/G) and Steamed Asparagus (DF/GF/V)		Garlic Butter Tuscan Shrimp (D/GF) Quinoa (DF/GF/V) and Sauteed Bok Choy (DF/GF/V) BBQ Beef Brisket (DF/GF) Vegetarian Baked Beans (DF/GF/V) and Vinegar Coleslaw (DF/GF/V)			
Thursday, September 24th	LUNCH CLOSED SODA SHOP OPEN		FALL FESTIVAL Courtyard @ 4:00pm - 6:00pm			
Friday, September 25th	Cream of Broccoli Soup (D/G) Fresh Fruit & Salad Bar		Cream of Broccoli Soup (D/G) Antipasto Salad (DF/GF)			
	Fried or Baked Chicken (DF/G) Mashed Potatoes (D/GF) Fresh Steamed Green Beans (DF/GF/V) Ratatouille (DF/GF/V) Herbed Orzo (DF/G/V) and Roasted Carrots (DF/GF/V)		Seared Cod with White Wine Sauce (DF/GF) Herbed Rice (DF/GF/V) and Sauteed Pepper & Onions (DF/GF/V) Braised Short Ribs(DF/GF) w/Demi Glaze(DF/GF) Baked Potato (DF/GF/V) and Sauteed Spinach (DF/GF/V)			
Saturday, September 26th	Baja Chicken Soup (D/G) Fresh Fruit & Salad Bar		Baja Chicken Soup (D/G) Pigs in Blanket w/ Mustard (D/G)			
	Pulled Pork Shoulder w/ BBQ Sauce(DF/GF) Vegetarian Baked Beans(DF/GF/V) and Vinegar Coleslaw (DF/GF/V) Turkey Reuben on Rye Bread (D/G) Homemade Chips (DF/GF) Steamed Broccolini (DF/GF/V) Nacho Bar		Country Fried Steak w/ Sawmill White Gravy (D/G) Whipped Mashed Potatoes(D/GF) and Green Beans (DF/GF/V) Grilled Chicken w/ Peach Chuntney(DF/GF) Steamed Asparagus (DF/GF/V) and Sauteed Shoepeg Corn(DF/GF/V)			

Fall Festival

Thursday, September 24th, 2026

Opening (Courtyard) Buffet @ 4:00pm - 6:00pm

Richland Holiday Array

*Broccoli Nut Salad, Waldorf Salad, Potato Salad, Vinegar Coleslaw, Pasta Salad,
Seafood Salad, Tomato Couscous, Ambrosia Salad & Fresh Fruit*

Entree

Jumbo Grilled Beef Frank Hot Dogs (DF/GF)

Pulled Slow Smoked Turkey Leg (DF/GF)

Grilled Salmon w/ Mango Salsa (DF/GF)

Butcher's Cut Black Angus Beef Burger (DF/GF)

Black Bean Vegetable Burger Available Upon Request

Accompaniment

Double Breaded Homestyle Onion Rings (D/G)

Grilled Fresh Sweet Corn on the Cob (D/GF)

Vegetarian Style Boston Baked Beans (DF/GF/V)

Roasted Jumbo Asparagus (DF/GF/V)

Beverage Stations

Beers ~ Wine Coolers ~ Coca-Cola Products ~ Bottled Water

Richland's Fixing Station

Sliced /Diced Onions, Sliced Tomato, Lettuce, Pickles, Assorted Cheese

Richland's Sweet Treats

Assorted Cookies ~ Assorted Pies ~ Funnel Cake Fries

Richland's Sunday Brunch

Sunday, September 27th, 2026

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

Richland Starters

Salad Array ~ Seasonal Fresh Fruit ~ Shrimp Cocktail

Southern Stuffed Bell Pepper Soup (DF/GF)

Entree

Grilled Citrus Airline Chicken w/Sweet Tea Glaze (DF/GF)

Italian Style Vegan Charred Vegetable Ragu (DF/G/V)

Pan Seared Orange Roughy w/ Tarragon Cream Sauce (D/GF)

Accompaniment

Wild Rice Vegetable Pilaf (DF/GF/V)

Roasted Asparagus w/Sweet Peppers (DF/GF/V)

Roasted Butternut Squash & Apples (DF/GF/V)

Sauteed Swiss Chard w/ Sliced Mushrooms (DF/GF/V)

Carving Station

Herbed Crusted Pork Tenderloin w/ Applesauce

Richland's Chef Station

Omelets ~ Waffles ~ Grits ~ Bacon ~ Sausage ~ Gravy ~ Biscuits

Richland's Sweet Treats

*Chocolate Layer Cake, Italian Lemon Cake, Assorted Cupcakes,
Berry Bread Pudding, Chess Pie, English Scones, Pecan Pie & Assorted Danishes*

****Reservations required for Parties more than 4****

****In preparation for all meals, please place reservations for the number
of outside guests and for the time of arrival. ****

Allergen Abbreviations: Dairy (D) - Dairy Free (DF) - Gluten (G) - Gluten Free (GF) - Vegan (V) Vegetarian (Veg)

Sunday, Setpember 27th	Lunch: 11:00am - 1:30pm		Dinner Served: 5:00pm - 6:30pm		Sunday Brunch: 11:00am - 2:00pm	
	LUNCH		DINNER			
Monday, September 28th	Egg Drop Soup (DF/GF) Fresh Fruit & Salad Bar Spaghetti with Classic Bolognese Sauce (D/G) Seasoned Cauliflower and Broccoli (DF/GF/V) and Garlic Bread (D/G) Parmesan Baked Cod (D/GF) Baked Potato Bar (DF/GF/V) and Fresh Sauteed Spinach(DF/GF/V)		Egg Drop Soup (DF/GF) Vegetable Egg Rolls w/ Sweet & Sour Sauce (DF/G) Teriyaki Glazed Chicken Thighs (DF/G) Escalloped Pineapple Bake (D/G) and Vegetable Stir Fry (DF/GF/V) Korean Beef Bowl (Quinoa, Shredded Carrots , Sauteed Kale , Green Onions) (DF/GF)			
Tuesday, September 29th	Italian Wedding Soup (DF/G) Fresh Fruit & Salad Bar Baked Chicken topped with Mushrooms, Bacon,Honey Mustard and Cheese (D/GF) Sauteed Green Beans (DF/GF/V) and Parslied Carrots (DF/GF/V) Brat Medallions w/ Sauerkraut(DF/GF) Scalloped Potatoes (D/G) and Fried Okra (D/G)		Italian Wedding Soup (DF/G) Cucumber, Tomato & Onion Salad (DF/GF/V) Grilled Pork Loin (DF/GF) Apple Chutney(DF/GF/V) Roasted Butternut Squash (DF/GF/V) and Roasted Brussels Sprouts (DF/GF/V) Seafood Casserole (D/G) Steamed Broccoli(DF/GF/V) and Sauteed Mushrooms (DF/GF/V)			
Wednesday, September 30th	Creamy California Vegetable Medley (D/G) Fresh Fruit & Salad Bar Prime Burger(DF/GF) Golden French Fries (DF/GF) and Mixed Vegetable Blend (DF/GF/V) Chickpea Vegetable Casserole (DF/GF/V) and Sauteed Swiss Chard (DF/GF/V) and Sauteed Cherry Tomatoes (DF/GF/V)		Creamy California Vegetable Medley Soup (D/G) Fried Cauliflower Bites w/ Sweet Chili Sauce(DF/GF/V) Bacon & Onion Quiche (D/G) Blusing Pears (DF/GF/V) & Hashbrown Casserole Bake (D/GF) Vegetable Pasta Primavera with Pesto Sauce(DF/G/V/NUT) Roasted Cherry Tomatoes (DF/GF/V) and Toasted Garlic Bread(D/G)			
Thursday, October 1st	Split Pea & Ham Soup (DF/GF) Fresh Fruit & Salad Bar Baked Ziti w/Italian Sausage (D/G) Roasted Carrots (DF/GF/V) and Herbed Roasted Squash (DF/GF/V) Roasted Turkey and Dressing (DF/G) Seasoned Green Beans(DF/GF/V) and Mashed Potatoes(D/GF)		Split Pea & Ham Soup (DF/GF) Caprese Salad (D/GF) Herbed Roasted Chicken (DF/GF) Seasoned Yellow Rice (DF/GF/V) and Mixed Vegtable Blend (DF/GF/V) Butternut Squash Ravioli w/ Sage Brown Butter Sauce(D/G) Roasted Asparagus (DF/GF/V) and Harvard Beets (DF/GF/V)			
Friday, October 2nd	Garden Vegetable Soup (DF/GF/V) Fresh Fruit & Salad Bar Fried Catfish (DF/GF) with Roasted Red Potatoes (DF/GF/V) Hushpuppies (D/G) and Seasoned Turnip Greens (DF/GF/V) Grilled Chicken Piccata (DF/GF) Artichoke Casserole (D/G)) and Green Peas & Carrots(DF/GF/V)		Garden Vegetable Soup (DF/GF/V) Broccoli, Cheese & Bacon Bites(D/G) Italian Style Meat Lasagna (D/G) Sauteed Lemon Green Beans (DF/GF/V) and Garlic Bread (D/G) Grilled Salmon Caesar Salad (Chopped Romaine, Parmesan Cheese, Homemade Croutons & Grilled Salmon) (D/G)			
Saturday, October 3rd	Potato Leek Soup (D/GF) Fresh Fruit & Salad Bar Cabbage Roll in Tomato Sauce (DF/GF), Shoepeg Corn (DF/GF/V), and Steamed Broccoli (DF/GF/V) Taco Bar Hickory Smoked Pulled Pork (DF/GF) Boston Baked Bean (DF/GF/V) and Fried Zucchini Fritters(D/G)		Potato Leek Soup (D/GF) Cherry Tomato Couscous Salad (D/G/Veg) Homestyle Crispy Chicken Tenders(D/G/) Waffle Belgian w/Syrup (D/G) and Fresh Mixed Berries (DF/GF/V) Stuffed Shells Florentine w/ Marinara Sauce (D/G) Roasted Zucchini DF/GF/V) and Toasted Garlic Bread (D/GF)			

Richland's Sunday Brunch

Sunday, October 4, 2026

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

Richland Starters

Salad Array ~ Seasonal Fresh Fruit ~ Smoked Salmon Tray

Harvest Gazpacho Soup (DF/GF/V)

Entree

Jubilee Style Hickory Smoked Ham w/ Pineapple Chutney (DF/GF)

Crawfish Cake Benedict w/ Hollandaise Sauce (D/G)

Grilled Veal Chopped w/ Caribbean Jerk Sauce (DF/GF)

Accompaniment

White Cheddar Truffle Macaroni (D/G)

Braised Broccolini Almondine (DF/GF/V/ NUT)

Vegan Herbed Succotash (DF/GF/V)

Roasted Garlic Balsamic Fennel (DF/GF/V)

Carving Station

Herbed Crusted Prime Rib w/ Horseradish Sauce

Richland's Chef Station

Omelets ~ Waffles ~ Hashbrown ~ Bacon ~ Sausage ~ Gravy ~ Biscuits

Richland's Sweet Treats

*Chocolate Layer Cake, Vanilla Crunch Cake, Italian Tiramisu,
Pecan Roll, Chess Pie, English Scones, Pecan Pie & Assorted Danishes*

****Reservations required for Parties more than 4****

****In preparation for all meals, please place reservations for the number
of outside guests and for the time of arrival. ****

Allergen Abbreviations: Dairy (D) - Dairy Free (DF) - Gluten (G) - Gluten Free (GF) - Vegan (V) Vegetarian (Veg)

Sunday, October 4th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	DINNER	
Monday, October 5th	Beef Taco Soup (DF/GF) Fresh Fruit & Salad Bar Flat Bread Pizza (D/G) Sweet Potato Tots(DF/GF) and Grilled Mixed Vegetables (DF/GF/V) Oven Roasted Chicken(DF/GF) Creamy Ozro w/Mushrooms(DF/G/V) and Steamed Broccoli (DF/GF/V) w/ Cheese Sauce Offered on the Side(D/GF)	Beef Taco Soup (DF/GF) Puff Pastry Wrapped Asparagus (D/G) Tortilla Crusted Tilapia (DF/G) Grilled Asparagus (DF/GF/V) and Tomato Couscous (DF/G/V) Italian Style Ziti Bake (D/G) French Green Beans(DF/GF/V) and Garlic Bread(D/G)	
Tuesday, October 6th	Chicken Noodle Soup (DF/G) Fresh Fruit & Salad Bar Meatloaf (D/G) with Optional Glaze (DF/GF) Creamy Mashed Potatoes (D/GF) and Parslief Carrots (DF/GF/V) Ham & Swiss on Croissant (D/G) Onion Rings (DF/G) and Grilled Zucchini Spears (DF/GF/V)	Chicken Noodle Soup (DF/G) BLT Wedge Salad with Blue Cheese Crumbles & Homestyle Ranch Dressing (D/GF) Shrimp & Grits (D/GF) Fried Okra (D/G) and Seasoned Collard Greens (DF/GF/V) Pork Loin w/ Bourbon Glaze(DF/GF) Sauteed Cabbage(DF/GF/V)and Corn on the Cob(D/GF)	
Wednesday, October 7th	White Bean & Ham Soup (DF/GF) Fresh Fruit & Salad Bar Parmesan Chicken (D/G) w/ Spaghetti Marinara (DF/G/V) Baked Zucchini & Squash (DF/GF/V) and Garlic Bread (D/G) Corned Beef Reuben Sandwich on Rye (D/G) Homemade Chips (DF/GF) and Roasted Cherry Tomatoes (DF/GF/V)	White Bean and Ham Soup (DF/GF) Asst. Puff Pastry (D/G) Salisbury Steak w/ Marsala Sauce (DF/GF) Baked Potato(DF/GF/V) and Green Peas(DF/GF/V) Chicken Fajita Quesadilla(D/G) Seasoned Black Beans(DF/GF/V) and Cilantro White Rice (DF/GF/V)	
Thursday, October 8th	Beef and Barley Soup (DF/G) Fresh Fruit & Salad Bar French Onion Pork Loin (DF/GF) Sauteed Vegetables (DF/GF/V) and Yellow Squash Casserole (D/GF) Mediterranean Baked Cod (DF/GF) and Vegetable Couscous (DF/G/V) and Sauteed Bok Choy (DF/GF/V)	Beef and Barley Soup (DF/G) Cowboy Caviar w/ Fresh Tortilla Chips (DF/DF/V) BBQ Chicken Thighs (DF/GF) Baked Sweet Potato (DF/GF/V) and Steamed Asparagus (DF/GF/V) Florentine Ravioli (D/G) Fresh Sauteed Green Beans (DF/GF/V) and Garlic Bread (D/G)	
Friday, October 9th	Lemon Chicken Orzo Soup (DF/G) Fresh Fruit & Salad Bar Fried Catfish (DF/GF) w/Hushpuppies (D/G) White Beans w/Onions (DF/GF/V) and Turnip Greens (DF/GF/V) Grilled Vegetable Wrap (D/G/VEG) Sweet Potato Fries (DF/GF) and Cold Cucumber Salad (DF/GF/V)	Lemon Chicken Orzo Soup (DF/G) Fried Green Tomatoes (D/G) Steak Diane (DF/GF) Truffle Mashed Potatoes (D/GF) and California Vegetable Blend (DF/GF/V) Lemon Garlic Baked Flounder (DF/GF) Brown Rice (DF/GF/V) and Steamed Asparagus (DF/GF/V)	
Saturday, October 10th	Garden Vegetable Soup (DF/GF/V) Fresh Fruit & Salad Bar Herbed Crusted Chicken (DF/GF) Seasoned Lima Beans (DF/GF/V) and Sauteed Cabbage (DF/GF/V) Meatball Marinara Bake w/ Mozzarella Cheese (D/G) Fried Okra (D/G) and Vinegar Coleslaw (DF/GF/V) Hot Dog Bar	Garden Vegetable Soup (DF/GF/V) Spinach Artichoke Dip & Chips (D/G) Prime Rib Burger (DF/G) Sweet Potato Puffs (DF/GF) and Broccoli Cheese Casserole (D/GF) Herbed Crusted Salmon Caesar Salad (Chopped Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing) (D/G)	

Richland's Sunday Brunch

Sunday, October 11, 2026

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

Richland Starters

*Salad Array ~ Seasonal Fresh Fruit ~ Shrimp Cocktail
Tuscan Zuppa Toscana (DF/GF)*

Entree

*Southern Style Skillet Fried Chicken (DF/G)
Traditional Indian Falafel Curry (DF/GF/V)
Red Rock Style Seafood Carbonara (D/G)*

Accompaniment

*Seasoned Green Beans w/ Braised Cherry Tomatoes (DF/GF/V)
Boursin Yukon Mashed Potatoes (D/GF)
Roasted Balsamic Brussels Sprouts (DF/GF/V)
Butternut Squash Medley (DF/GF/V)*

Carving Station

Herbed Roasted Turkey w/ Cranberry Sauce

Richland's Chef Station

Omelets ~ Waffles ~ Grits ~ Bacon ~ Sausage ~ Gravy ~ Biscuits

Richland's Sweet Treats

*Chocolate Layer Cake, Ultimate Carrot Cake, Moscato Berry Tiramisu,
Blackberry Cobbler, Chess Pie, English Scones, Pecan Pie & Assorted Danishes*

****Reservations required for Parties more than 4****

****In preparation for all meals, please place reservations for the number
of outside guests and for the time of arrival. ****