

RICHLAND PLACE

THREE WEEK MENU

October 11th - October 31st

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)

Sunday, Oct 11th	Sunday Brunch 11:15 AM - 2:00 PM	
	<i>LUNCH</i>	<i>DINNER</i>
Monday, October 12th	French Onion Soup (DF/GF) Fresh Fruit & Salad Bar	French Onion Soup (DF/GF) Watermelon Salad (D/GF)
	Grilled Chicken Caprese (D/GF) Herbed Orzo(DF/G) and Sautéed Swiss Chard (DF/GF/V) Country Style Pork Ribs(DF/GF) with Vegetarian Baked Beans(DF/GF/V) and Vinegar Coleslaw(DF/GF/V) and Corn Pudding(D/G)	All American Meatloaf (DF/GF) with Mashed Potatoes (D/GF) and Peas & Carrots (DF/GF/V) Carved Roasted Turkey w/ Gravy(DF/GF) Spinach Casserole (D/G) and Green Beans(DF/GF/V)
Tuesday, October 13th	Gazpacho(DF/GF/V) Fruit and Salad Bar	Gazpacho(DF/GF/V) <i>Spanakopita (D/G)</i>
	Shawarma Chicken Thighs(D/GF) with Mint Couscous(DF/G/V) and Roasted Turmic Cauliflower (DF/GF/V) <i>Mediterranean Baked Cod (DF/GF) Artichokes AuGratin(D/G) and Sautéed Asparagus w/Red Peppers (DF/GF/V)</i>	Pan Seared Scallops (D/GF) Barly Rice (DF/GF/V) Buttered Carrots (DF/GF/V) <i>Pork Tenderloin w/ Apple, Fennel & Lemon Chutney(DF/GF) with Southern Scuttash (DF/GF/V) and Roasted Beets (DF/GF/V)</i>
Wednesday, October 14th	Garden Vegetable Soup (DF/GF/V) Fruit and Salad Bar	Garden Vegetable Soup (DF/GF/V) Greek Salad (Romaine Lettuce, Tomatoes, Black Olives, Banana Pepper ,Feta Cheese)
	Beef Tips over Egg Noodles (DF/G) Fresh Steamed Green Beans (DF/GF/V) and Roasted Carrots (DF/GF/V) Shrimp Stir- Fry (DF/GF) White Rice (DF/GF/V) and Vegetable Egg Rolls (DF/G/V)	Spaghetti w/ Italian Meat Sauce (DF/G) Italian Roasted Zucchini (DF/GF/V) with Herbed Bread Stick (D/G) <i>Grilled Chicken Thighs w/ Mango Salsa (DF/GF) Cilantro Rice (DF/GF/V) and Seasoned Black Beans (DF/GF/V)</i>
Thursday, October 15th	Corn Chowder Fruit and Salad Bar	Corn Chowder Fried Mushrooms w/ Horseradish Sauce (D/G)
	<i>Crispy Chicken Tossed in Golden BBQ Sauce(DF/G) Seasoned Lima Beans(DF/GF/V) & Roasted Cherry Tomatoes(Df/GF/V)</i> Turkey Sloppy Joe(DF/GF) Potatoes Wedge(DF/G) and Fresh Sautéed Spinach (DF/GF/V)	Ribeye Steak (DF/GF) Roasted Fingerling Potatoes (DF/GF/V) & Steamed Broccolini (DF/GF/V) Seafood Roll(DF/G) Homemade Potato Chips (DF/GF) & Fresh Fruit (DF/GF/V)
Friday, October 16th	Italian Wedding Soup (DF/G) Fresh Fruit and Salad Bar	Italian Wedding Soup (DF/G) <i>Hummus with Pita Chips (DF/G/V)</i>
	Fried Catfish (DF/GF) w/ Hushpuppies (D/G) with White Beans (DF/GF/V) and Collard Greens (DF/GF/V) <i>Prime Rib Burger (DF/GF) with Onion Rings (D/G) and Steamed Broccoli (DF/GF/V)</i>	Shrimp Scampi w/ Angel Hair Pasta(D/G) Citrus Herb Roasted Cherry Tomatoes (DF/GF/V) and Garlic Bread (D/G) Richland Cobb Salad(Chopped Romaine Lettuce,Turkey,Bacon,Sliced Eggs, Diced Tomatoes, Bleu Cheese Crumbles & Homestyle Ranch)
Saturday, October 17th	Clam Chowder (D/GF) Fruit and Salad Bar	Clam Chowder (D/GF) Broccoli, Cheddar, & Bacon Bites (D/G)
	Grilled Bourbon" Bone In" Chicken (DF/GF) Harvard Beets (DF/GF/V) and Seasoned Green Beans (DF/GF/V) Taco Bar Braised Pork Tenderloin(DF/GF) & Mashed Potatoes (D/GF)and Fried Okra (D/G)	Three Cheese Stuffed Shell w/ Marinara Sauce(D/G) Sautéed Spinach (DF/GF/V) Garlic Bread Stick(D/G) Grilled Chicken Milese (DF/GF) Savory Vegetable Couscous (DF/G/V) and Sautéed Button Mushrooms (DF/GF/V)

Richland's Sunday Brunch

Sunday, October 18, 2026

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

Richland Starters

*Salad Array ~ Seasonal Fresh Fruit ~ Smoked Salmon Tray
Manhattan Clam Chowder (DF/GF)*

Entree

*Pan Seared Sword Fish w/Mediterranean Sauce (DF/GF)
Herbed Roasted Turkey w/Savory Cornbread Dressing (DF/G)
Southern Stuffed Bell Peppers w/ Marinara Sauce (DF/G)*

Accompaniment

*Southern Sweet Potato Casserole (D/G)
Greek Mint Couscous (DF/G)
Seasoned Sautéed Green Cabbage (DF/GF/V)
Savory Corn Pudding (D/G)*

Carving Station

Herbed Roasted Lamb Chops w/ Mint Jelly

Richland's Chef Station

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

Richland's Sweet Treats

*Chocolate Layer Cake, Lemon Curd Cake, Vanilla Crunch Cake,
Cinnamon 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 (D.F.) - Gluten (G) - Gluten Free (G.F.) - Vegan (V) Vegetarian (Veg) NUTS (N)

Sunday, October 18th	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:15am - 2:00pm
	LUNCH	DINNER	
Monday, October 19th	Stuffed Bell Peppper Soup(DF/GF) Fresh Fruit & Salad Bar 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)	Stuffed Bell Pepper Soup(DF/GF) Broccoli Caesar Salad (D/G) Baked Ham w/ Brown Sugar Glaze (DF/GF) Creamy Mashed Potatoes(D/GF) Seasoned Braised 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, October 20th	Tomato Florentine Soup(DF/GF/V) Fresh Fruit & Salad Bar 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)	Tomato Florentine Soup (DF/GF/V) Vegetable Spring Rolls with Sweet and Sour Sauce on the Side(DF/G) 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, October 21st	Chicken Noodle Soup (D/G) Fresh Fruit & Salad Bar 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)	Chicken Noodle Soup (D/G) Southern Potato Salad (DF/GF) 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, October 22nd	Beef & Barley Soup (DF/G) Fresh Fruit & Salad Bar Shrimp Stir-Fry(DF/GF) Vegetable Egg Rolls(DF/G) and Lo Mein Noodles(DF/G/V) Chicken Pot Pie w/Cobbler Crust(D/G) Blushing Pears(DF/GF/V) and Fried Corn Fritters	Beef & Barley Soup (DF/G) Fresh Corn Chips w/ Salsa (DF/GF/V) Beef Enchilada(D/G) Mexican Rice(DF/GF/V) and Seasoned Black Beans(DF/GF/V) Wild Caught Salmon Burger w/Arugula & Tomato (DF/G) Lemon Caper Aioli (DF/GF) Sweet Potato Fries(DF/GF) and Roasted Brussels Sprouts (DF/GF/V)	
Friday, October 23rd	Cream of Broccoli Soup (D/G) Fresh Fruit & Salad Bar 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)	Cream of Broccoli Soup (D/G) Antipasto Salad (DF/GF) 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, October 24th	Baja Chicken Soup (D/G) Fresh Fruit & Salad Bar 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) Taco Bar	Baja Chicken Soup (D/G) Pigs in Blanket w/ Mustard (D/G) 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)	

Richland's Sunday Brunch

Sunday, October 25, 2026

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

Richland Starters

Salad Array ~ Seasonal Fresh Fruit ~ Shrimp Cocktail

Italian Style Lasagna Soup (DF/GF)

Entree

Pan Seared Orange Roughy w/ White Wine Caper Sauce (DF/GF)

Grilled Chicken Breast w/ Caesar Sauce (D/GF)

All American Meatloaf w/ Sweet Tomato Glaze (DF/G)

Accompaniment

Vegetable Wild Rice Pilaf (DF/GF/V)

Sauteed Sweet Vidalia Onions (DF/G)

Roasted Brussels Sprouts w/ Cranberries (DF/GF/V)

Scalloped Potatoes (D/GF)

Carving Station

Herbed Crusted Roasted Pork Loin w/ Applesauce

Richland's Chef Station

Omelets ~ Waffles ~ Hashbrowns ~ Bacon ~ Sausage ~ Gravy ~ Biscuits

Richland's Sweet Treats

*Chocolate Layer Cake, Lemon Curd Cake, Vanilla Crunch Cake,
Cinnamon Roll, Chess Pie, English Scones, Pecan Pie & Assorted Danishes*

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

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of outside guests and for the time of arrival.****

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<i>Sunday, October 25th</i>	Lunch: 11:00am - 1:30pm	Dinner Served: 5:00pm - 6:30pm	Sunday Brunch: 11:00am - 2:00pm
	LUNCH	DINNER	
<i>Monday, October 26th</i>	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 Sautéed Spinach(DF/GF/V)	Egg Drop Soup (DF/GF) Vegetable Egg Rolls w/ Yum -Yum Sauce (DF/G) Teriyaki Glazed Chicken Thighs (DF/G) Scalloped Pineapple Bake (D/G) and Vegetable Stir Fry (DF/GF/V) Tempura Shrimp w/ Sweet & Sour Sauce(DF/G) Steamed White Rice(DF/GF/V) Sugar Snap Peas(DF/GF/V)	
<i>Tuesday, October 27th</i>	Italian Wedding Soup (DF/G) Fresh Fruit & Salad Bar Feta - Mushroom Chicken Breast (D/GF) Sautéed Green Beans (DF/GF/V) and Parslief Carrots (DF/GF/V) Brat Medallions w/ Sauerkraut(DF/GF) Roasted Red Potatoes (DF/GF/V) and Fried Okra (D/G)	Italian Wedding Soup (DF/G) Fresh Corn Chips w/ Queso Cheese (D/G) Grilled Pork Loin (DF/GF) Apple Chutney(DF/GF/V) Roast Butternut Squash (DF/GF/V) and Roasted Brussels Sprouts (DF/GF/V) Mahi -Mahi Tacos w/ Avocado Creme (DF/GF) Seasoned Black Bean(DF/GF/V) Fiesta Corn (DF/GF/V)	
<i>Wednesday, October 28th</i>	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 Sautéed Swiss Chard (DF/GF/V) and Sautéed Cherry Tomatoes (DF/GF/V)	Creamy California Vegetable Medley Soup (D/G) Fried Cauliflower Bites w/ Sweet Chili Sauce(DF/GF/V) Beef Pot Roast w/ French Onion Sauce(DF/GF) Creamy Mashed Potatoes(D/GF) Roasted Zucchini (DF/GF/V) Vegetable Pasta Primavera with Pesto Sauce(DF/G/V/NUT) Roasted Balsamic Fennel (DF/GF/V) and Toasted Garlic Bread(D/G)	
<i>Thursday, October 29th</i>	LUNCH CLOSED SODA SHOP OPEN		HALLOWEEN DINNER PARTY OPEN BAR (ATRIUM/LOBBY) @ 5:00PM -6:00PM DINNER (DINING ROOM)@ 6:00PM - 7:30PM
<i>Friday, October 30th</i>	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) Coleslaw (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 w/ Ranch Dressing(D/G) Italian Style Meat Lasagna (D/G) Sautéed Green Beans (DF/GF/V) and Garlic Bread (D/G) Grilled Salmon Caesar Salad (Chopped Romaine, Parmesan Cheese, Homemade Croutons & Grilled Salmon) (D/G)	
<i>Saturday, October 31st</i>	SPOOKTACULAR LUNCHEON DINING ROOM @11:00AM - 1:30PM		DINNER CLOSED

Halloween Dinner Party

Thursday, October 29th, 2026

Open Bar (Lobby/Atrium) @ 5:00pm – 6:00pm

Seating (Dining Room) @ 6:00pm – 7:00pm

Haunted Harvest Salad

*Crisp Romaine Lettuce tossed with Beets, Roasted Butternut Squash,
Seasonal Apples & Candied Pecans, paired with a House -made
Maple Vinaigrette Dressing*

Hocus Pocus Filet

*Butcher's Cut 6oz Filet Mignon with Truffle Rosemary Bechamel Sauce
served with Twice Baked Potato with Fresh Sautéed Spinach*

Bewitched Sea Bass

*Pan Seared Sea Bass w/ Garden Herb Black Garlic Butter Sauce served
with Fresh Sautéed Spinach and White Wine Vegetable Risotto*

Enchanted Stuffed Acorn Squash

*Roasted Acorn Squash filled with Wild Rice, Mushrooms, Cranberries,
Pecans and Seasonal Herbs with Balsamic Glaze*

Wicked Pumpkin Cheesecake

*Creamy Pumpkin Cheesecake with Warm Fall Spices and a Buttery Graham
Cracker Crust*

Artisan Rolls & Vintage Wine Served with Dinner

SPOOKTACULAR LUNCHEON

Saturday, October 31st, 2026

Opening (Dining Room) Buffet @ 11:00am- 1:30pm

Richland Spooky Array

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

Entree

Mummy-Wrapped Grilled Beef Frank Hot Dogs (DF/GF)

Wicked BBQ Pulled Pork Shoulder (DF/GF)

Haunted Pan Seared Red Snapper w/ Mango Salsa (DF/GF)

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

Black Bean Vegetable Burger Available Upon Request

Accompaniment

Devil's Double Breaded Homestyle Onion Rings (D/G)

Graveyard Garden Roasted Mixed Vegetables (DF/GF/V)

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

Ghostly Roasted Jumbo Asparagus (DF/GF/V)

"BOO" Beverage Stations

Beers ~ Wine Coolers ~ Coca-Cola Products

Richland's Wicked Fixing Station

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

Richland's Enchanted Sweet Treats

Assorted Cookies ~ Assorted Pies ~ Cup Cakes