

MONTH-AT-A-GLANCE MENU FOR MAY 1ST-20TH, 2024

SUNDAY

Dining Room Hours

Monday - Saturday

(All day)

11:30am - 6:00pm

To-Go 11:30am - 5:45PM

Sunday

11:00am - 2:00pm

To-Go until 2:45pm

MONDAY

1

Chicken Noodle Soup

Chef's Special
Lasagna W/ Garlic Bread
Ranch Chicken Sandwich
Vegetarian ♥ Feta & Grilled Cheese Sandwich

Seasoned Fries
♥ **Sugar Snap Peas**

Cut Corn

Assorted Desserts

TUESDAY

2

Taco Tomato Chowder

Beef Chimichanga
♥Tilapia Scampi
Hot Dog Bar
Vegetarian ♥ Veggie Fajita Salad Bowl

Mexican Potato Bake
♥ **4-Way Vegetables**

Creamed Spinach

Bread Pudding with Carmel Sauce

WEDNESDAY

3

Mulligatawny Soup

♥Catch of The Day
BBQ Pulled Pork Sandwich
Santa Fe BBQ Chicken
Vegetarian ♥ Southwestern Risotto

Lyonnise Potatoes

♥**Peas & Mushrooms**

Creamed Corn

Chocolate Cake

THURSDAY

4

French Onion Soup

Catch of the Day
Open Face Hot Roast Beef Sandwich ♥
Baked Chicken
Vegetarian ♥ Chili Relleno

Spanish Rice

♥**Calabacitas**

♥**Parslied Turnips**

Mexican Lime Ice Box Cake

FRIDAY

5

Cream Of Pepper Pot Soup

Green Chili Chicken Enchiladas
Sweet & Sour Pork Over Rice
Patty Melt
Vegetarian ♥ Tomato Avocado Melt

Seasoned Fries

Italian Mixed Vegetables

♥**Seasoned Green Beans**

Sour Cream Coffee Cake

SATURDAY

6

Cream of Tomato Soup

Chef's Special
Chicken Noodle Casserole
Grilled Cheese & Ham Sandwich
Vegetarian ♥ Veggie Pita

Rice Pilaf

Succotash

♥**Roasted Squash Medley**

Cream Puffs

7

Pasta Fagioli Soup

Marinated Beef Tri-Tips
Stuffed Chicken Breast
♥**Catch of The Day**
Vegetarian ♥ Grilled Veggie Sandwich

Red Mashed Potatoes

♥**Harvard Beets**

♥**Mixed Greens**

Coconut Cream Pie

8

Red Bean & Rice Soup

California Club Sandwich
Eggplant Parmesan
Meat Loaf
Vegetarian ♥ Veggie Texan Burger

Grilled Potatoes & Onions

Squash Casserole

Creamed Spinach

Assorted Desserts

9

Shrimp & Corn Chowder

♥**Baked Chicken**
Beef Fajita with Pinto Beans
Pattie Melt
Vegetarian ♥ Spinach Enchiladas

Spanish Rice

♥**Sauteed Greens**

♥**Roasted Carrots**

Raspberry Lemonade Cake

10

Tomato Florentine Soup

Ham Salad On a Croissant
Chicken Marsala
NC Chef's Salad Plate
Vegetarian ♥ Malibu Burger W/ Grilled Onions

Baked Sweet Potato

♥Green Peas & Carrots

♥Zucchini Parmesan

Chocolate Bread Pudding

11

Cream Of Mushroom Soup

♥**Catch of The Day**
Roast Beef Au Jus
Fried Chicken
Vegetarian ♥ Tofu Salad Bowl

Macaroni & Cheese

♥**Stewed Tomatoes**

Corn Medley

Sweet Potato Pie

12

Chicken Rice Soup

Chef's Special
Grilled Liver W/ Bacon & Onions
Turkey Cranberry Wrap
Vegetarian ♥ Apple, Blue Berry & Walnut Salad Plate

Mashed Potatoes

♥**Green Beans**

♥**Sauteed Yellow Squash**

Chocolate Éclair Dessert

13

Cream Of Broccoli Soup

Sticky Chicken
♥**Baked Cod**
Monty Cristo Sandwich
Vegetarian ♥ Mediterranean Veggie Wrap

Potato Casserole

♥**Brussels Sprouts**

Cauliflower Mash

Lemon Fluff

14

Strawberry Soup

Mother's Day Buffet
Beer Battered Cod
Omelet Station
Steamship Round
Honey Baked Ham
Baked Potato
Vegetarian ♥ Spinach Stuffed Mushroom
♥**Mixed Seasoned Greens**
Sweet Potatoes
Assorted Salads

Assorted Cakes & Pies

15

Baked Potato Cheese Soup

Bacon Cheeseburger
♥**Mediterranean White Fish**
Salisbury Steak
Vegetarian ♥ Egg Salad on 7 Grain Bread

Seasoned Fries

♥**Peas & Pearl Onions**

Capri Mixed Vegetables

Assorted Desserts

16

Menudo Soup

Turkey Melt
Fish Tacos W/ Refried Beans
BBQ Chicken
Vegetarian ♥ California Burrito

Mexican Rice

♥**Steamed Carrots**

Succotash

Peach Cobbler

17

Tomato Rice Soup

Chicken Chow Mein
Beef Stroganoff
NC ♥Fresh Fruit Plate W/ Cottage Cheese
Vegetarian ♥ Spinach & Feta Grilled Cheese Sandwich

Fried Rice

♥**Harvard Beets**

♥**Roasted Brussel Sprouts**

Sock it to Me Cake

18

Cream Of Carrot Soup

Fried Chicken
♥**Liver & Onions**
Cod W/ Hollandaise Sauce
Vegetarian ♥ Veggie Stacker

Mashed Potatoes

Creamed Corn

♥**Peas & Mushrooms**

Lemon Custard Pie

19

Manhattan Clam Chowder Soup

♥**Catch of The Day**
Stuffed Peppers
Chicken Fricassee
NC Vegetarian ♥ Cobb Salad Plate

Lyonnise Potatoes

♥**Cauliflower Polonaise**

♥**Sauteed Spinach & Onions**

Carrot Cake

20

Mulligatawny Soup

♥**Grilled Basa W/ Lemon Pepper Sauce**
Kielbasa W/ Sauerkraut
Pepper Steak over Rice
Vegetarian ♥ Veggie Burger
W/ Grilled Onions

Parsley Potatoes

♥**Sugar Snap Peas**

♥**California Blend**

Buster Bar Dessert

MONTH-AT-A-GLANCE MENU FOR MAY 21ST-31ST, 2024

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

21

Chicken W/ Wild Rice Soup

♥Red Onion Tilapia

♥Pan Seared Chicken Breast

Grilled Ham Steak W/ Pineapple

Vegetarian ♥ Avocado & Egg Salad On 12

Grain Bread

Roasted Sweet Potato Wedges

♥Broccoli & Cauliflower Medley

♥Glazed Carrots

Boston Cream Pie

22

Mushroom Spinach Soup

♥Mediterranean Flounder

Chicken Parmesan W / Pasta

Seafood Croquettes

Vegetarian ♥ Vegetable Pasta Au Gratin

Orzo

NC Mixed Peppers W/ Feta

Roasted Yellow Squash

Assorted Desserts

23

Posole Soup

♥Herb Roasted Chicken

Beef Enchiladas

Chef's Special

Vegetarian ♥ California Burrito

Rice Con Queso

♥Whipped Parsnips

♥Green Beans W/ Tomatoes & Onions

Tres Leches Cake

24

Chicken Noodle Soup

Seafood Platter

Swiss Steak

♥Tuna Stuffed Tomato Plate

Vegetarian ♥ Italian Grilled Cheese

Sandwich

Quartered Potatoes

♥ Mixed Vegetables

♥Roasted Root Vegetables

Cherry Cobbler

25

Chili Mac & Cheddar Soup

Western Bacon Burger W/ Fries

Corned Beef Brisket

♥Herb Baked Cod

Vegetarian ♥ The Texan Black Bean

Burger W/ Fries

Parsley Potatoes

♥Seasoned Cabbage

Chuckwagon Corn

Strawberry Dream Dessert

26

Roasted Sweet Potato Soup

Crab Cakes

Chicken Tenders W/ Dipping Sauce

♥Asian Chicken Salad Plate

Vegetarian ♥ Spinach & Feta Grilled Cheese

Sandwich

Macaroni & Cheese

♥Brussel Sprouts

♥Baked Tomato Parmesan

Cream Puffs

27

3 Bean & Ham Soup

Quiche Lorraine W/ Fruit

♥Baked Chicken

Pepper Steak Over Rice

Vegetarian ♥ Vegetarian White

Chili W/ Corn Muffin

Mushroom Rice Pilaf

Swiss Vegetable Medley

♥Green Peas

Banana Cake

28

Cream of Asparagus Soup

Chicken Paillard

Beef Tri Tips

Honey Walnut Salmon

Vegetarian ♥ Portobello Mushroom

Sandwich

Parslied Red Potatoes

♥Roasted Carrots

♥Sugar Snap Peas

Lemon Meringue Pie

29

Italian Wedding Soup

Baked Ziti

Steak Ranchero

Chef's Special

Vegetarian ♥ Veggie Patty Parmesan

Scalloped Potatoes

♥Peas & Carrots

♥Roasted Cauliflower

Assorted Desserts

30

Chicken Tortilla Soup

Salisbury Steak

Black Bean Tortilla Pie

Beef Brisket

Vegetarian ♥ Chipotle Cauliflower Taco Bowl

Spanish Rice

♥Whipped Carrots

♥Calabacitas

Fruit Crisp

31

Asian Mushroom Soup

Chicken Chow Mein

Santa Fe BBQ Chicken Salad Plate

Chef's Special

Vegetarian ♥ Mushroom Fricassee W/

Cheese Bread

Fried Rice

♥Gingered Carrots

♥Broccoli W/ Garlic Butter

Pineapple Cheese Delite

Menu Items Available Every Day

Soup:

♥ Vegetable

Ice Cream:

Vanilla

Rainbow Sherbert

Sugar Free:

Vanilla

Month Flavor of the Month: Oatmeal Cream Pie

Dessert: Fresh fruit in place of dessert is available upon request.

ITALICIZED ITEMS ARE DAIRY FREE | "NC" = "ASK FOR NO CHEESE"

Salads & Sides:

Gelatin Salad • ♥ Tossed Salad w/Dressing •

♥ Cottage Cheese • Mashed Potatoes (Potato du Jour)

Entrées:

♥ Veggie Burger • ♥ Grilled Chicken Breast

Grilled Cheese Sandwich • Cheese Omelet or Scrambled Eggs

w/ Toast, Home Fries, Bacon or Sausage Patties

• Gluten Free Lentil Patties • Gluten Free Bread

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(All day)

11:30am - 6:00pm

To-Go 11:30am - 5:45PM

Sunday

11:00am - 2:00pm

To-Go until 2:45pm

Delivery Times:

12:00pm, 1:00pm,

4:00pm or 5:00pm

Times are subject to change depending on the amount of meals placed for delivery.

Contact Numbers:

DELIVERY:

731 - 6680