Fellowship Square Month-at-a-Glance Menu – September 2025

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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday			
	1 Coconut Curry Soup	2 Fajita Taco Soup	3 Greek Meatball Soup	4 Cream of Chicken	5 Seafood Chowder	6 Beef Noodle Soup			
	Chef's Special Beef Stroganoff	Indian Fry Bread Taco	Braised Pork Chops	Chef's Special Crabcakes w/ Hollandaise	Chef's Special	Chicken Fricassee Chef Salad			
	Sausage Peppers	Tex Mex White Fish	Shrimp Pasta with Pesto Sauce	Chicken Fried Steak	Beef Shepherd's Pie	Stuffed Peppers			
O Tiette	Eggplant Parmesan Sandwich	Roasted Chicken Black Bean Chili	Chicken Parmesan Sandwich Spanakopita (Spinach Pie)	Tomato Avocado Melt	Fried Cod Veggie Pesto Parmesan	Three Cheese Quiche with Fruit			
	Charlet Mark	Black Boart Clim	opanakopita (opmaen rie)	D. Harris Green March of Details	veggie i obto i armeban	Garnish			
Jepler heer	Cheddar Mash Elote Corn	Ranch Beans	Greek Potato Salad	Butter n Cream Mashed Potato Green Beans with Bacon	Steak Fries	Lyonnaise Potatoes			
	Broccoli Cauliflower	Spanish Rice Broccoli Cauliflower	Roasted Zucchini and Squash w/Lemon Green Beans in Tomato Sauce	Harvard Beets	Roasted Yellow Squash Roasted Brussel Sprouts	Sauteed Spinach & Onions			
	A 15	Broccon Gaunnower	Green Beans in Tomato Sauce		Roasted Blussel sprouts	Glazed Carrots			
	Assorted Desserts	Churro	Baklava	Cheesecake	Pecan Pie	Crushed Oreo Chocolate Pudding			
7 Mushroom & Barley Soup	8 Broccoli Cheddar Soup	9 Chicken Tortilla Soup	10 Gazpacho Soup	11 Bean with Bacon Soup	12 Gumbo	13 Chicken Noodle Soup			
Tri Tip w/ Mushroom Sauce	Chef's Special	Chili Con Carne			Chef's Special	Roast Beef			
Orange Roughy	Chief's Special Chicken Tenders	Chicken Quesadilla	Chef's Special Chicken Piccata	Beef Lasagna Turkey Swiss Melt	Liver & Onions	Braised Pork Chop			
Chicken Cordon Blue	Meatloaf	Baked Fish w/Roast Red Pepper Sauce	Catch of the Day	Smothered Pork Chop	Whitefish Supreme	Baked Whitefish			
Ravioli	Malibu Cheddar Burger	Chilaquiles	Greek Veggie Pita	Tomato Cheese Quiche	Egg Salad Sandwich	Italian Grilled Cheese Sandwich			
Roasted Herb Potatoes	Parmesan Tots	Pinto Beans with Cheese & Green			Macaroni n Cheese	Mashed Potatoes			
Steamed Broccoli w/Butter/Dill	Corn on the Cob	Chili	Lemon Potatoes with Oregano Cauliflower with Butter & Dill	Roasted Herb Potatoes Fried Okra	Buttered Cauliflower	Butter Broccoli			
Roasted Squash & Zucchini	Buttered Carrots	Roasted Yellow Squash Sauteed Hominy & Bacon	Swiss Vegetable Medley	Broccoli with Cheese	Sweet Corn	Peas n Carrots			
Dutch Apple Pie	Assorted Desserts	Bauteed Holliniy & Bacoli	,		Chocolate Cake	Cookies			
		Sweet Potato Pie	Vanilla Tart	Strawberry Shortcake					
14 Pepper Cabbage Soup	15 Chicken Alfredo Soup	16 Cream of Mexican Corn Chowder	17 Curry Coconut Soup	18 Sweet Potato Soup	19 New England Clam Chowder	20 French Onion Soup			
			Huli Huli Chicken	Sloppy Joe Shrimp Pasta with Pesto Sauce	Chef's Special				
Salmon	Chef's Special	White Fish Supreme	Hawaiian Beef Slider	Chicken Parmesan Sandwich	Baked White Fish	Crab Cakes			
Roast Chicken	Crab Cakes	Beef n Cheese Burrito	Ham Steak with Pineapple	Tortellini	Salisbury Steak	Roast Pork Loin			
Quiche Lorraine Rotini w/ Alfredo	Salisbury Steak Guacamole Wrap	BBQ Chicken Avocado Cheddar Melt	Hawaiian Veggie Burger w/ Avocado &		Veggie Stacker	Chicken Cordon Blue Grilled Spinach w/Feta Sandwich			
Rouni W Info	daddinoic Wiap	Troodad Gildaar Wor	Pineapple	Cheddar Mashed Roasted Zucchini and Squash	Decated Herb Dermagen	diffica spiritori w/i cua sariawicii			
Baked Potato	Mashed Sweet Potatoes	Spanish Rice	Hawaiian Fried Rice	w/Lemon	Roasted Herb Parmesan Potatoes	Garlic Thyme Mash			
Buttered Broccoli	Green Beans with Bacon	Sweet Corn	String Beans	String Beans with Bacon, Onion	Oven Roasted Beets with Feta	Mixed Vegetables			
Asparagus	Roasted Cauliflower	Broccoli with Butter	Curry Roasted Cauliflower	& Garlic	Cauliflower Mash	Beets with Butter			
Cherry Pie	Assorted Desserts	Lemon Bars	Peach Pie	Chocolate Caramel Pudding	T and an D f anima and a	Ice Cream Sandwich			
			r each rie	Chocolate Caramer Fudding	Lemon Meringue				
21 Pumpkin Soup	22 Strawberry Soup	23 Pork Pazole	24 Greek White Bean w/Garlic & Lemon	25 Baked Potato Soup	26 Chicken & Dumplings	27 Navy Bean Soup			
D D. CA. I	an a a			G1 : 1 - 5 :	Chef's Special	G)			
Roast Beef Au Jus Pan Seared Chicken	Chef's Special Beef Brisket	Beef Tostada	Chef's Special Baked Fish of the Day with Sicilian Relish	Chicken Fricassee Chef Salad	Baked Tilapia	Chef's Special Beef Stroganoff Over Noodles			
Grilled Ham Steak	Chicken Salad Sandwich	Chicken Fajitas	Cinnamon Chicken	Stuffed Peppers	Sloppy Joe	Roasted Herb Chicken			
Spinach & Feta Quiche	Malibu Cheddar Burger	White Fish Supreme Bean & Cheese Burrito	Grilled Zucchini, Hummus Wrap	Three Cheese Quiche w/ Fruit	Grilled Spinach w/Feta	Veggie Melt / Sweet Potato Fries			
_	G. 11 35 1 5	Dean & Oneese Burrio			Sandwich				
Whipped Sweet Potatoes Green Bean Almondine	Cheddar Mashed Potatoes Brussel Sprouts w/ Bacon	Spanish Rice	Roasted Pepper & Feta Cheese Creamy Potato Casserole	Lyonnaise Potatoes Sauteed Spinach & Onions	Baked Beans	Garlic Thyme Mash Steamed Broccoli			
Carrots with Butter and Garlic	Butter Carrots	Elote Corn	Sauteed String Bean & Onions	Roasted Cauliflower	Mixed Vegetables	Sauteed Hominy			
		Spinach with Onions	-		Beets with Butter	·			
Apple Pie	Assorted Desserts	Churro	Fruit of the Forest Cake	Yogurt & Fruit Parfait	Cheesecake	Butterscotch Tart			
28 Corn Chowder	29 Mushroom Spinach Soup	30 Creamy Tortellini Soup		DELIVERY TIMES:					
			DINING ROOM HOURS:	Monday – Saturday:		AILABLE EVERY DAY:			
Roast Turkey with Stuffing	Chef's Special	Indian Fry Bread Taco	Sunday: 11am to 3pm Monday: Saturday	Lunch: 12:00pm, 1:00pm,		Vegetable Galad with Dressing, Cottage Cheese,			
Fried Catfish Roast Beef Au Jus	Turkey Caesar Wrap Cod Supreme	Shredded Chicken Burrito	Monday – Saturday Lunch – 11:30am – 2pm	Dinner: 4:00pm, 5:00 pm or 6:00 pm		pes, Potato du Jour			
Cheese Strada	Black Bean Melt	Bean & Cheese Burrito Green Chili Quesadilla	Dinner – 4pm-7pm	Sunday: 12:00pm, 1:00pm or	ENTREES: Veggie Burger, Gril	led Chicken Breast, Grilled Cheese			
Sizoso Svida		Green Onini Quesauma	BISTRO HOURS:	2:00pm	Sandwich, Cheese omelet or Scr	rambled Eggs w/Toast, Home Fries,			
Baked Sweet Potato	Steak Fries	Papas Con Chile	Sunday: 7am to 12pm	Times are subject to change		ausage Patties.			
Butter Broccoli	Peas n Carrots	Elote Corn	Brunch – 10am-12pm Monday – Saturday	depending on the number of meals placed for delivery.		Lentil Patties, Gluten Free Bread W ROOT BEER FLOAT ICE CREAM			
Brown Sugar Glazed Carrots	Zucchini Parmesan	Green Beans	Breakfast – 7am-11am	CONTACT NUMBER FOR		place of dessert upon request.			
Boston Cream Pie	Assorted Desserts	Fresas Con Crema (Strawberry Cream)	Lunch/Dinner – 11am – 7pm	<u>DELIVERY:</u>	111 11 11				
		(2222)		520-731-6680					