



Fellowship Square Month-At-A-Glance Menu – *DECEMBER 2025*

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b><u>DINING ROOM HOURS:</u></b> Sunday: 11am to 3pm Monday – Saturday Lunch: 11:30am – 2 pm Dinner – 4pm – 7pm  <b><u>BISTRO HOURS:</u></b> Sunday: 7am – 12pm Brunch – 10am – 12pm Monday – Saturday Breakfast: 7am – 11am Lunch/Dinner: 11am – 7pm	<b>1 Manhattan Clam Chowder</b>	<b>2 Cream of Cauliflower Soup</b>	<b>3 Lemon (Egg of Lemon)</b>	<b>4 Chicken with Orzo Soup</b>	<b>5 Seafood Chowder</b>	<b>6 Mushroom Barley Soup</b>
	Chef's Special Beer Battered Cod Philly Cheese Steak Spinach & Feta Grilled Cheese Sndw.  Scalloped Potatoes Roasted Brussel Sprouts Whipped Carrots  Assorted Dessert	Steak Fajita Cornish Hen Flounder with Shrimp Sauce Tofu Fajita  Spanish Rice Shoe Peg Corn Casserole Tomato Provencal  Churros	Meat Lasagna Shrimp Pasta with Pesto Sauce Chicken Parmesan Sandwich Spanakopita (Spinach Pie)  Greek Potato Salad Roasted Zucchini and Squash w/Lemon String Beans with Corn, Onion & Garlic  German Chocolate Cake	Roast Pork with Applesauce Shrimp Scampi Roast Chicken Thigh Malibu Burger with Grilled Onions  Baked Potato Zucchini Medley Country Style Green Beans  Peach Cobbler	Chef's Special Crab Cakes Spaghetti Bolognese Three Cheese Quiche  Au Gratin Potatoes Green Beans with Bacon Roasted Cauliflower  Pineapple Delite	Veal Parmesan with Garlic Bread Catch of the Day Ham Salad Sandwich Veggie Pesto Parmesan  Macaroni & Cheese Italian Seasoned Green Beans Parmesan Acorn Squash  Cookies & Ice Cream
<b>7 Chili Soup</b>	<b>8 Baked Potato Cheese Soup</b>	<b>9 Chicken Tortilla Soup</b>	<b>10 Lentil Soup with Pancetta</b>	<b>11 Cream of Mushroom Soup</b>	<b>12 German Leek &amp; Potato Soup</b>	<b>13 French Onion Soup</b>
Salmon Chicken Cordon Blue Open Faced Roast Beef Tofu Stir Fry  Whipped Garlic Red Potatoes Fresh Asparagus Seasoned Wax Beans  Cherry Pie	Chef's Special Beef Tri Tip Crab Salad Croissant Spinach Cheese Quiche  Baked Potato Winter Blend Green Beans  Assorted Dessert	Taco Salad Bowl Tex Mex White Fish Roasted Chicken Black Bean Chili  Pinto Beans, Bacon & Green Chili Spanish Rice Broccoli & Cauliflower  Cheesecake with Caramel	Chef's Special Shepards Pie Lemon Chicken Artichoke and Pea Stew w/ Feta  Lemon Potatoes Roasted Yellow Squash Cream Corn  Pumpkin Pie	Beef Stew with Biscuit Baked Fish Chicken Teriyaki Tofu Vegetable Stir Fry  Cheese Mashed Potatoes Maple Miso Roasted Carrots Green Beans w/ Red Peppers  Carrot Cake	Chef's Special Braised Cabbage with Kielbasa Fish n Chips Vegan Mushroom Stew  Potato Pancakes Roasted Cauliflower String Beans w/ Caramelized Onions  Apple Crisp	Baked Tilapia BBQ Beef Brisket Ham n Swiss Cheese Sandwich Veggie Grinder / Sweet Potato Fries  Mashed Potatoes Steamed Broccoli Sauteed Hominy  Ice Cream Sandwich
<b>14 Cream of Broccoli Soup</b>	<b>15 Shrimp Bisque</b>	<b>16 Chicken Tomatillo Soup</b>	<b>17 Chicken, Vegetable &amp; Rice Soup</b>	<b>18 Wisconsin Cheddar Soup</b>	<b>19 Clam Chowder</b>	<b>20 Beef Barley Soup</b>
Roast Beef Au Jus Pan Seared Chicken Grilled Ham Steak Spinach, Feta Quiche  Whipped Sweet Potatoes Green Bean Almondine Carrots with Butter and Garlic  Apple Pie	Chef's Special Rosemary Roasted Chicken Catch of the Day Mediterranean Wrap  Fettuccine Alfredo Peas and Carrots Baked Winter Squash  Assorted Dessert	White Fish Supreme Beef Brisket Margarita Chicken Avocado Cheddar Melt  Baked Beans Sweet Corn Broccoli with Butter  Churro	Gyro & Frys Catch of the Day Chicken Athenian (Roast Chicken with Herbs) Roasted Vegetable Medley with Tofu  Basmati Rice Sauteed Spinach & Onions with Herbs Gingered Carrots  Pear Cake	Italian Sausage with Peppers & Onions Honey Dijon Chicken Salsbury Steak Veggie Stacker  Roasted Herb Encrusted Potatoes Oven Roasted Beets with Feta Cauliflower Mash  Sock It To Me Cake	Chef's Special Herb Baked Whitefish Chicken Fried Steak California Veggie Burger  Cheddar Mashed Potatoes Creamed Spinach Roasted Yellow Squash  Eclair Dessert	BBQ Chicken Country Fried Pork Fritter Stuffed Peppers Three Cheese Quiche w/ Fruit Garnish  Mashed Potatoes w/ Gravy Sauteed Spinach & Onions Roasted Cauliflower  Chocolate Oreo Pudding
<b>21 Cream of Asparagus Soup</b>	<b>22 Beef Noodle Soup</b>	<b>23 Beef Pozole Soup</b>	<b>24 Cream of Mushroom Soup</b>	<b>25 Cream of Chicken w/ Rice</b>	<b>26 Southwestern Tomato &amp; Chicken</b>	<b>27 Cream of Carrot Soup</b>
Roast Turkey w/ Stuffing Chicken Marsala Herb Crusted Whitefish Egg Salad Sandwich  Baked Sweet Potato Italian Blend Parmesan Tomato  Lemon Meringue	Chef's Special Shrimp Lo Mein Sweet N Sour Chicken Over Rice Italian Grilled Cheese Sandwich  Quartered Potatoes Mixed Vegetables Roasted Root Vegetables  Assorted Dessert	Shredded Red Chili Beef Burrito Avocado Egg Salad Sandwich Baked Fish & Fresh Pico Veggie Fajitas  Rice Con Queso Street Corn Elote Green Beans & Bacon  Cherry Cobbler	<b>Brunch Only Today – 11:00am-2:00pm</b> Chef's Special Tuna Melt Smothered Pork Chop Tomato Cheese Quiche  Roasted Herb Potato Mixed Vegetables Broccoli with Cheese Cookies  New Year's Event Tonight	Roast Pork Loin Honey Baked Ham Prime Rib Beer Battered Cod Omelet Station Stuffed Acorn Squash Mashed Potatoes Sweet Potatoes Grilled Asparagus w/Prosciutto Country Style Green Beans Assorted Cakes & Pies	Chef's Special Marinated Beef Tri-Tip Stuffed Chicken Breast Florentine Grilled Veggie Sandwich  Sweet Potato Harvard Beets Green Beans Amandine  Assorted Cakes & Pies	Cod with Hollandaise Sauce Fried Chicken Liver & Onions Veggie Stacker  Mashed Potatoes Peas & Mushrooms Creamed Corn  Butterscotch Pudding
<b>28 Italian Wedding Soup</b>	<b>29 Seafood Gumbo</b>	<b>30 Gazpacho Soup</b>	<b>31 New Year's Eve</b>	<b><u>DELIVERY TIMES:</u></b> <b>Monday – Saturday:</b> <b>Lunch:</b> 12:00pm, 1:00pm, <b>Dinner:</b> 4:00pm, 5:00 pm or 6:00 pm <b>Sunday:</b> 12:00pm, 1:00pm or 2:00pm Times are subject to change depending on the number of meals placed for delivery. <b><u>CONTACT NUMBER FOR DELIVERY:</u></b> <b>520-731-6680</b>		<b><u>MENU ITEMS AVAILABLE EVERY DAY:</u></b> <b>SOUP:</b> Vegetable <b>SALADS:</b> Gelatin Salad, Tossed Salad with Dressing <b>Cottage Cheese, Mashed Potatoes, Potato du Jour</b> <b>ENTREES:</b> Veggie Burger, Grilled Chicken Breast, Grilled Cheese Sandwich, Cheese Omelet or Scrambled Eggs w/Toast, Home Fries, Bacon or Sausage Patties. <b>GLUTEN FREE:</b> Gluten Free Lentil Patties, Gluten Free Bread <b>FLAVOR OF THE MONTH: COOKIE 2 STEP</b> <b>DESSERT:</b> Fresh fruit in place of dessert upon request.
Braised Beef Orange Roughy w/ Sicilian Relish Ham Steak Tortellini  Baked Potato Brown Sugar Glazed Carrots Sauteed String Bean & Onion  Blueberry Pie	Chef's Special Potato Crusted Pollock Chicken Carbonara w/Bow Tie Noodles Veggie Sub Sandwich  Au Gratin Potatoes Sugar Snap Peas Sauteed Red Cabbage Medley  Assorted Dessert	Beer Battered Cod Beef Tostadas Chicken Fajitas Veggie Chorizo Quesadilla  Pinto Beans Roasted Zucchini with Queso Fresco Ranch Corn  Dutch Apple Pie	Hot Dog Chips Cookies Vegetarian: Egg Salad Sandwich			