FELLOWSHIP SQUARE MONTH-AT-A-GLANCE MENU – NOVEMBER 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Roasted Sweet Potato Soup	**2 Wisconsin Cheddar Cheese Soup**	**3 Chili Soup**	**4 Split Pea Soup with Ham**	**5 Mushroom Barley Soup**	**6 Baked Potato Soup**	**7 Navy Bean Soup**
Cordon Blue Swedish Meatballs Beer Battered Cod Sandwich Mediterranean Veggie Wrap Potato Pancakes Cauliflower with Cheese Mixed Vegetables Dutch Apple Pie	Chef's Special French Toast with Sausage Baked Ziti Vegetarian Chorizo Quesadilla Rotini with Pesto Acorn Squash Roasted Brussel Sprouts Assorted Desserts	Taco Salad Bowl or Shell Tex Mex Whitefish Fajita Spice Roast Chicken Black Bean Veggie Chili Ranch Beans Chuckwagon Zucchini w/Queso Fresco Churro	Chef's Special Spaghetti and Meatballs Chicken Athenian Falafel Wrap Lemon Turmeric Rice Rainbow Carrots Steamed Broccoli Baklava	Fried Chicken Sandwich Chili Dog BBQ Pork Ribs Vegetarian Lasagna Creamy Au Gratin Potatoes Peas and Carrots Zucchini Parmesan Cheesecake	Chef's Special Shrimp Basket with Tater Tots Honey Mustard Chicken Salad Bar / Dine-In Only Red Roasted Potatoes Fresh Asparagus Mixed Vegetables Assorted Desserts	Open Faced Turkey Sandwich Crab Cakes Hollandaise Quiche Lorraine Avocado Cheddar Melt Mashed Potatoes Glazed Carrots Seasoned Green Beans Chocolate Oreo Pudding
8 Cream of Broccoli Soup	**9 Chicken Noodle Soup**	**10 Sweet Potato Soup**	**11 Egg of Lemon & Chicken**	**12 Lentil Ham Soup**	**13 New England Clam Chowder**	**14 Chili Mac Soup**
Glazed Salmon Beef Pot Roast Braised Pork Loin Three Cheese Quiche Whipped Maple Sweet Potato Fresh Asparagus Spinach Au Gratin Boston Cream Pie	Sweet & Sour Chicken Teriyaki Beef Fried Shrimp Stir-Fry Veggies Steamed Jasmine Rice Broccoli & Butter Ginger Carrots Assorted Desserts`	Shredded Beef Burrito Chicken Fajita Caesar Salad Wrap Chili Quesadilla Papas Con Chili Sweet Corn Elote Broccoli with Cheese Churro	Pastitsio (Greek lasagna w/ Noodles) Gyro Roasted Chicken Mediterranean Veggie Burger Potato Salad Stewed String Beans Mayo Free Coleslaw Apple Pie	Homestyle Meatloaf Chicken Tenders Hot Ham n Swiss Grilled Spinach w/Feta Sandwich Garlic Thyme Mash Mixed Vegetables Beets with Butter Pecan Pie	Chef's Special Beef Stew Bratwurst w/ Kraut Salad Bar / Dine-In Only Cheddar Mashed Sautéed Zucchini Braised Red Cabbage Assorted Desserts	Fried Chicken Sloppy Joe Catch of the Day Three Cheese Tortellini Steak Fries Creamed Corn Broccoli w/ Garlic Cookies
15 Turkey Noodle Soup	**16 French Onion Soup**	**17 Chicken Tortilla Soup**	**18 Beef Noodle Soup**	**19 Fazool Soup with Beans**	**20 Seafood Gumbo**	**21 Cream of Chicken and Rice**
Catfish St. James Ham Steak with Grilled Pineapple Corn Beef Hash w/Over Med. Eggs Eggplant Parmesan Sandwich Roasted Sweet Potato Fresh Broccoli Country Green Beans Cherry Pie	Chef's Special Chicken Parmesan Meatball Submarine Sandwich Spinach Cheddar Quiche Basil Parmesan Orzo Sugar Snaps Roasted Cauliflower Assorted Desserts	Chili Con Carne w/ Corn Bread Baked Fish Con Pico Pork Carnitas Tofu Taco w/ Mango Salsa Spanish Rice Chuckwagon Roasted Zucchini Brownies	Chef's Special Fruit of the Garden Chicken Beef Steak Gyros Sauteed Spinach with Rice & Feta Lemon Pepper & Garlic String Beans Yukon Gold Potatoes Cut Corn Peach Pie	Shepherd's Pie Bratwurst with Kraut Pastrami Sandwich Veggie Patty Melt Warm Potato Salad Winter Blend Vegetables Peas and Carrots Lemon Bars	Chef's Special Shrimp Scampi over Pasta Santa Fe BBQ Chicken Wrap Salad Bar / Dine-In Only Baked Potato Mixed Vegetables Brussel Sprouts w/ Bacon Assorted Desserts	Chef's Special Pork Piccata BBQ Chicken Puttanesca (Vegetarian Pasta) Herb Infused Mashers Mixed Vegetables Asparagus Pecan Pie
22 Chicken Noodle Soup	**23 Cream of Broccoli**	**24 Chicken Posole**	**25 Egg of Lemon Soup with Chicken**	**26 THANKSGIVING BUFFET**	**27 Manhattan Clam Chowder**	**28 Loaded Potato Soup**
Baked Whitefish Chicken Cordon Blue Beef Tri Tip Egg Salad Croissant Baked Potato String Beans w/ Parmesan & Bacon Fried Okra Lemon Meringue	Chef's Special Corn Beef Brisket Sandwich Ravioli with Bolognese Portobello Mushroom Sandwich Thyme Roasted Potato Spaghetti Squash Broccoli with Garlic Assorted Dessert	Beef Nachos Shrimp Fajitas Roast Chicken Veggie Fajitas Pan Fried Potatoes Hominy with Bacon Sauteed Spinach Churros	Skepasti (Greek Quesadilla w/Chicken Stuffed Cabbage Roasted Pork Chop w Onion/Peppers Spanakopita (Spinach Pie w/Feta) Warm Potato Salad Roasted Beets w/Dill & Feta Steamed Cauliflower w/Butter & Dill Baklava	**Pumpkin Soup** Baked Ham Roasted Turkey with Stuffing Beer Battered Cod Prime Rib Omelet Station Stuffed Acorn Squash Mashed Potatoes & Gravy Candied Yams Green Bean Casserole Asparagus Assorted Pies / Cakes	Chef's Special Fish n Chips Bangers n Mash Salad Bar / Dine-In Only Steak Fries Green Pea Mash Tomato Parmesan Assorted Desserts	Chef's Special Tuna Melt Beef Stroganoff Avocado Cheddar Melt Au Gratin Potatoes Butter Carrots Fresh Broccoli Cookies
29 Cream of Asparagus Soup	**30 Italian Wedding Soup**					
Roast Beef Sirloin Parmesan Encrusted White Fish Ham Salad Croissant Broccoli Cheddar Quiche Cheddar Mashed Potatoes Succotash Asparagus with Ham Blueberry Pie	Ball Park Hot Dog BBQ Chicken Turkey Melt Grilled Tomato Swiss Melt Macaroni n Cheese Steamed Carrots Sweet Corn Assorted Desserts	**HAPPY THANKSGIVING!**	**DINING ROOM HOURS:** Sunday: 11am to 3pm Monday – Saturday Lunch: 11:30am – 2 pm Dinner – 4pm – 7pm **BISTRO HOURS:** Sunday: 7am – 12pm Brunch – 10am – 12pm Monday – Saturday Breakfast: 7am – 11am Lunch/Dinner: 11am – 7pm	**DELIVERY TIMES:** **Monday – Saturday:** **Lunch:** 12:00pm, 1:00pm **Dinner:** 4:00pm, 5:00pm, 6:00pm **Sunday:** 12:00pm,1:00pm, 2:00pm Times are subject to change depending on the number of meals placed for delivery. CONTACT NUMBER FOR DELIVERY: 520-731-6680	**MENU ITEMS AVAILABLE EVERY DAY:** SOUP: Vegetable SALADS: Gelatin Salad, Tossed Salad with Dressing, Cottage Cheese, Mashed potatoes, Potato du Jour ENTREES: Veggie Burger, Grilled Chicken Breast, Grilled Cheese Sandwich, Cheese omelet or Scrambled Eggs w/Toast, Home Fries, Bacon or Sausage Patties. GLUTEN FREE: Gluten Free Bread **FLAVOR OF THE MONTH: SALTED CARAMEL BROWNIE** DESSERT: Fresh fruit in place of dessert upon request.	