



Week: 10/25-10/31		Open 4PM - 7PM					
Dinner	Entrée 1	Entrée 2	Vegetarian Entrée	Starch	Vegetable	Dessert	
Sunday	Chicken Cacciatore	Italian-Style Pork Roast	Vegan Mushroom Ragu	Garlic & Herb Quinoa	Green Beans w/ Fondued Cherry Tomatoes	Asparagus	Chef's Choice
Monday	Southwestern Grilled Chicken	Ranchero-Style Shrimp	Ranchero-Style Soy Curls	Arroz Amarillo	Creamed Corn	Green Beans	Fruits of the Forest Pie
Tuesday	Pork Loin w/ Fig Gastrique	Sole Oreganato	White Bean Stuffed Portobello Mushrooms	Lemon & Dill Roasted Potatoes	Grilled Asparagus	Cauliflower	Fruits of the Forest Pie
Wednesday	Swedish Meatballs	Butter Crumb Cod	Mushroom & Artichoke Strudel	Sour Cream & Chive Mashed Potatoes	Carrot Amandine	Peas	Pineapple Upside Down Cake
Thursday	Beef Grillades	Paprika Baked Salmon	Vegan Cajun Tofu Stuffed Bell Peppers	Wild Rice Pilaf	Braised Collard Greens	Corn	Pineapple Upside Down Cake
Friday	SPECIAL HALLOWEEN MENU						
Saturday	Baked Manicotti w/ Bechamel & Marinara	Spaghetti & Meatballs Marinara (GF Spaghetti Available)	Pesto Primavera (GF Spaghetti Available)	Pasta Included in Entrees (GF Pasta available as indicated)	Herb Roasted Nightshades	Broccoli	Special Halloween Dessert
Salad/Soup	• Soup du Jour • Garden • Crunchy • Caesar Salad • Cottage Cheese • Fruit •						
Alt Dinner Entrée	• Hamburger • Hot Dog • Tuna Salad • Egg Salad • Grilled Chicken Breast • Veggie Burger • Gardein Chick'n •						
Alt Sides	• Baked Russet Potato • Baked Sweet Potato • Steamed Spinach • Steamed Carrots • Brown Rice • French Fries						
Alt Desserts	• Ice Cream • Sugar Free Ice Cream • Sorbet • Sugar Free Dessert • Gelatin • Sugar Free Gelatin •						