

November 2024

Dinner

Please notify us of any food allergies.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27 Week 1 Alternates: Marinated Chicken Liverwurst w/onion on Rye Diced Tropical Fruit Salad Grapes Cottage Cheese Reg & SF Jello Baked Potato	28 Week 2 Alternates: Marinated Chicken Italian Shrimp Salad on Lettuce Apricots Grapes Cottage Cheese Reg & SF Jello Baked Sweet Potato	29 Week 3 Alternates: Marinated Chicken Pastrami On Rye Mandarin Oranges Grapes Cottage Cheese Reg & SF Jello Baked Potato	30 Week 4 Alternates: Marinated Chicken Tuna Salad with Egg on Lettuce Applesauce Grapes Cottage Cheese Reg & SF Jello Baked Sweet Potato	31	1 Entrees: Baked Lemon Butter Haddock in Foil Baked Ziti w/Meat Sauce Sides: Sour Cream & Chive Biscuit Pineapple Raisin Coleslaw Steamed Winter Vegetable Blend Dessert: Pumpkin Cheesecake	2 Entrees: Roast Pork Loin w/Gravy Honey Garlic Shrimp Sides: Pecan Sweet Potato Bake Cranberry Apple Red Cabbage Steamed Cauliflower Dessert: Chocolate Pudding
3 Entrees: Pot Roast w/Homestyle Gravy Veggie Spaghetti Casserole Sides: Mashed Potatoes Cottage Cheese w/Peaches Steamed Sweet Peas & Pearl Onions Dessert: Boston Cream Pie	4 Entrees: WEEK 4 FALL/WINTER Baked Kielbasa Hash Baked Breaded Alaskan Sole Sides: German Potato Salad Steamed Wax Beans Steamed Seasoned Broccoli Dessert: Carrot Cake	5 Entrees: Chicken Taco Quiche Glazed Baked Meatloaf Sides: Cheesy Garlic Mashed Potatoes Stewed Tomatoes Herbed Buttered Steamed Corn Dessert: Gingerbread Cake	6 Entrees: Marinated Boneless Pork Chop Grilled Chicken Thigh Caesar Sandwich Sides: Vegetarian Baked Beans Steamed Cabbage Ambrosia Salad Dessert: Apple Pie	7 Entrees: Open Face Hot Roast Pork Sandwich Texas Toast Meatball Casserole Sides: French Fries Steamed Asparagus Honey Butter Peas & Carrots Dessert: Pecan Cobbler	8 Entrees: Beer Battered Haddock Spanish Rice w/Meat Sides: Baked Potato Classic Ashton Coleslaw Steamed Shredded Brussel Sprouts Dessert: Cherry Crisp	9 Entrees: Burgundy Beef Stew w/Biscuit Beer Battered Shrimp Sides: Lemon Rice Pilaf Steamed Spinach Diced Cantaloupe Dessert: Chocolate Cream Pie
10 Entrees: Lobster Ravioli w/garlic white wine sauce Apple Cider Braised Pork Ribs Sides: Warm Garlic Bread Steamed Green Beans Old Bay Cauliflower Dessert: Strawberry Cheesecake	11 Entrees: WEEK 1 FALL/WINTER Country Fried Steak Chicken & Biscuits Sides: Carrot Brown Rice Pilaf Steamed Green Beans Steamed Summer Squash Blend Dessert: Reeses PB Blondie Cake	12 Entrees: Tender Beef Tips w/gravy Garlic Butter Salmon Sides: Buttered Egg Noodles Corn Souffle Baby Bella Mushrooms & Onions Dessert: Pumpkin Bundt Cake	13 Entrees: Bite Sized Crab Cakes Turkey Pot Pie Casserole Sides: Baked Sweet Potato Broccoli Almondine Cottage Cheese w/Pineapple Dessert: Very Berry Pie	14 Entrees: Seasoned Pork Tenderloin Old Fashioned Goulash Sides: Warm Garlic Butter Breadsticks Pickled Beets Steamed Sweet Peas Dessert: Cinnamon Raisin Bread Pudding	15 Entrees: Baked Haddock w/Lemon Baked Yogurt Marinated Chicken Breast Sides: Pumpkin Corn Muffin Cranberry Apple Coleslaw Grilled Mixed Vegetables Dessert: Pecan Pie Brownie	16 Entrees: BBQ Beef Brisket Savory Italian Shrimp Sides: Boiled Red Potatoes Roasted Maple Pecan Ginger Vegetables Steamed Wax Beans Dessert: Lemon Meringue Pie
17 Entrees: Brown Sugar Mustard Ham Chicken Broccoli Casserole Sides: Scalloped Potatoes w/onion Steamed Spinach Seasoned Hubbard Squash Dessert: Caramel Apple Cheesecake	18 Entrees: WEEK 2 FALL/WINTER Shrimp Alfredo over Fettuccine Stuffed Pepper Sides: Wheat Breadstick SF Vanilla Pudding Fruit Salad Steamed Seasoned Broccoli Dessert: Pumpkin Pie	19 Entrees: Baked Cranberry Orange Chicken Baked Macaroni & Cheese Sides: Sweet Potato Tots Steamed Peas & Pearl Onions Steamed Cauliflower Dessert: Strawberry Angel Food Cake	20 Entrees: BBQ Pork Ribs Italian Seasoned Salmon Sides: Salt Potatoes Steamed Seasoned Kernel Corn Warm Homestyle Applesauce Dessert: Cherry Pie	21 Entrees: Sticky Honey Chicken Wings Asian Sesame Meatballs Sides: Fried Rice Fruit & Vegetable Plate w/Peanut Butter Dip Diced Beets Dessert: Chunky Monkey Brownie	22 Entrees: Fried Cracker-Breaded Cod Ravioli Casserole w/ Meat Sides: Corn Muffin Ranch Coleslaw Steamed Crinkle-Cut Carrots Dessert: Apple Crisp	23 Entrees: Sliced Turkey w/Gravy Stout & Honey Beef Short Ribs Sides: Country Stuffing Steamed Squash Blend w/Onion Green Bean Casserole Dessert: Butterscotch Pudding
24 Entrees: Baked Haddock Parmesan Chicken Cacciatore Sides: Angel Hair Pasta w/Marinara Acorn Squash Steamed Wax Beans Dessert: Coconut Cream Pie Cheesecake	25 Entrees: WEEK 3 FALL/WINTER Open Face Sloppy Joe on Italian Bread Pork with Sauerkraut Sides: Oven Fried Potatoes & Onions Steamed Green Beans Creamed Corn Dessert: Pecan Pie	26 Entrees: Stuffed Shells Chicken Parmesan Sides: Garlic Buttered Dinner Roll Diced Tropical Fruit Salad Grilled Mixed Vegetables Dessert: Texas Sheet Cake	27 Entrees: Beef Stroganoff and Noodles Roasted Tomato Basil Parmesan Quiche Sides: Herbed Brown Rice Sliced Pickled Beets Steamed Wax Beans Dessert: Blueberry Pie	28 HAPPY THANKSGIVING! Holiday Meal Served from 11:30 am - 1:00 pm	29 Entrees: Baked Lemon Butter Haddock in Foil Baked Ziti w/Meat Sauce Sides: Sour Cream & Chive Biscuit Pineapple Raisin Coleslaw Steamed Winter Vegetable Blend Dessert: Pumpkin Cheesecake	30 Entrees: Roast Pork Loin w/Gravy Honey Garlic Shrimp Sides: Pecan Sweet Potato Bake Cranberry Apple Red Cabbage Steamed Cauliflower Dessert: Chocolate Pudding