

WEEK 1

WEEK AT A GLANCE

* = House Selections

Noon

Dinner

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	Mixed Greens With Arugula B Prime Rib Herb Grilled Salmon B Pork Tenderloin Baked Potato B Asparagus Cuts* B Carrots With Dill Black Forest Cake	B Leek & Carrot Soup Honey Lime Turkey Salad B Hot Beef Sandwich B Whipped Potatoes B Green Peas Amaretto Mousse Cake	B Italian Vegetable Soup Pear, Blue Cheese & Walnut Salad Sante Fe Chicken Breast Sandwich B Stewed Tomatoes Key Lime West Pie	B Chicken Rice Soup Cobb Salad B Beef, Macaroni & Tomatoes Oriental Mixed Vegetables Seven Layer Bars	B Two Potato Soup Shrimp Salad Sandwich Chicken Pot Pie B Green Beans Chocolate Layer Cake	B Clam Chowder B Ham Sandwich with Lettuce & Tomato B Cheese Tortellini with Pesto Sauce B Zucchini & Fresh Tomatoes Peach Cobbler	Minnesota Wild Rice Soup B Thai Chicken Salad Philly-Style Cheese Steak Sandwich French Fries B Chopped Spinach Rice Pudding
	Cream Of Celery Soup Chicken Salad Sandwich on Kaiser Roll Cheese Ravioli & Marinara Sauce Zucchini With Garlic & Basil Oatmeal Raisin Cookies	B Vegetable Salad Seasoned Catfish Fillet B Chicken with Thyme & Rosemary Alsatian Four Onion & Cheese Tart Chef's Omelet Sausage, Green Pepper, Swiss Cheese B Golden Rice Pilaf B Harvard Beets B Broccoli Spears Carrot Cake	B Fresh Fruit Salad Beef Stroganoff B Mojo Marinated Pork Turkey Stuffed In Green Pepper Chef's Omelet Spinach & Mushroom Egg Noodles B French Green Beans B Roasted Carrots Strawberry Whip Cream Cake	B Minty Cucumber Salad B Baked Penne Carbonara with Chicken B Grilled Steak Catch of the Day Chef's Omelet Bacon, Mushroom, & Cheddar Cheese B Baked Potato B Creamed Spinach B Summer Squash Lemon Meringue Pie	B Garden Salad B Roast Turkey Breaded Pork Chop B Baked Trout Chef's Omelet Provenco Tomato Bread Dressing B Brussels Sprouts B Mustard Greens Apple Pie	B Ginger ale Gelatin Salad B Mediterranean Fish Cilantro Grilled Chicken Veal Parmesan Chef's Omelet Ham & Mushroom Polenta with Garlic & Parmesan B Carrots Vichy B Snow Peas Chocolate Mousse	B Mixed Greens Corned Beef B Oven Fried Chicken Linguine with Light Clam Sauce Chef's Omelet Cajun B Parsley Boiled Potatoes B Broccoli Florets B Cabbage Wedges Ice Cream Sundae Bar

Entrees have less than 15 gm fat/100mg cholesterol/1000 mg sodium
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 Denotes Vegetarian Selection