



March 1 - March 7



SUPPER MENU

SUN. 3/1

Appetizer

Cauliflower Bisque with
Brown Butter Croutons

Mains

Hot Dogs on a Roll with
Sauerkraut

Green Goddess Salad

Sides

Baked Beans

MON. 3/2

Appetizer

Chunky Roasted Red
Pepper and Tomato Soup

Mains

Black Bean and Cheese
Quesadilla with Lime

Crema

Roast Beef on Wheat Toast

Sides

Fruit

TUES. 3/3

Appetizer

Tortellini and Sausage Soup

Mains

Antipasto Salad

Egg Salad on Toasted Rye

Sides

Fruit



WED. 3/4

Appetizer

Potato Leek Soup

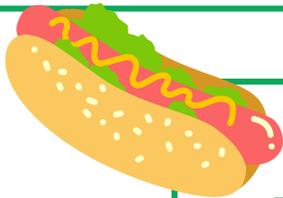
Mains

Chef's Choice Quiche

Chef's Salad

Sides

Fruit



THURS. 3/5

Appetizer

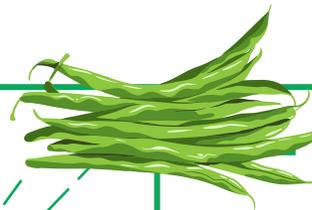
Garden Salad

Mains

Take Out Night!

Sides

Fruit



FRI. 3/6

Appetizer

Beet Salad

Mains

Ratatouille with Creamy
Polenta and Diced Chicken

Corned Beef and Cheese
Sandwich



SAT. 3/7

Mains

White Chicken Chili
Fried Bologna and Cheese
Sandwich

Sides

Corn Bread, Greenbeans,
and Fruit

Check out
the back
for food
facts!!!

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FOOD FACTS

Bisque is a classic French dish. Traditional French bisque is made using shellfish. Cauliflower bisque is a modern variation of the traditional dish using blended vegetables to create the same creamy texture.

Quesadilla translates to “little cheesy thing” in Spanish. The recipe originated in Mexico in the 16th century. There are early variations of the dish that have Aztec roots comprising of tortillas stuffed with pumpkin or squash often served as a dessert.

Antipasto salad is an Italian-American variation of the traditional Antipasto platter. Which was a dish served before meals that often contained cured meats and cheese and was referred to as a “stomach opener”.



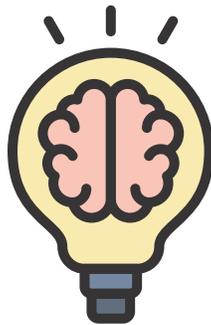
Potato leek soup was actually created in America not France. Many believe it to be a classic French dish. However, it was created by a French chef working at the Ritz-Carlton in 1917.



Trivia Time!!!

The 2017 film “Ratatouille” featured which rodent as a great chef?

Still unsure?
See Activities for the answer!



The More you know!

While Chili is a dish that has been around for centuries white chicken chili was created much more recently in the late 1980s. The secret used by many chefs in this recipe to achieve the creamy texture without heavy cream is to blend some of the white beans with broth together.