



April 5 - April 11



SUPPER MENU

SUN. 4/5

Appetizer

Tomato Soup

Mains

Veggie or Bacon and Cheese

Quiche

Grilled Cheese

Sides

Fruit



MON. 4/6

Appetizer

Chef's Choice Soup

Mains

Greek Salad Plate

Quesadilla with Black Bean

Salsa and Sour Cream

Sides

Fruit

TUES. 4/7

Appetizer

Carrot Apple Soup

Mains

Reuben Sandwich with

Turkey

Green Goddess Salad
with Deli Meat and Egg

WED. 4/8

Appetizer

Chef's Special Salad

Mains

White Chicken Chili

Grilled Ham and Swiss on

Sourdough

Sides

Cornbread Muffin and Fruit

THURS. 4/9

Appetizer

Summer Salad

Mains

Cream of Mushroom Soup

BLT Sandwich

Sides

Fruit



FRI. 4/10

Appetizer

Cauliflower Bisque with
Croutons and Chive Oil

Mains

Grilled Bacon and Cheese
Sandwich

Chef's Salad with Turkey

Sides

Fruit

SAT. 4/11

Appetizer

Chili and Cornbread

Mains

Fried Bologna and Cheese
Sandwich

Cucumber and Dill Salad

Sides

Fruit

Check out
the back
for food
facts!!!

March 29 - April 4

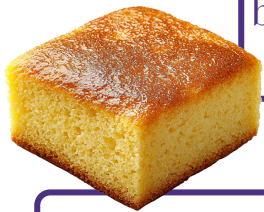
FOOD FACTS

Quiche originated in medieval Germany around the 1400s. Early versions were made with bread rather than pastry. According to experts in the Lorraine region a traditional Quiche Lorraine only contains eggs, cream, and smoked bacon.

Quesadillas are traditionally made by folding a single tortilla in half and forming a "Half-moon" shape. While they are often cooked in a hot pan they can also be deep fried to create quesadillas fritas.

The Reuben sandwich is believed to have been created in the 1920s by Lithuanian-born grocer Reuben Kulakofsky to feed a weekly poker game at the Blackstone Hotel in Omaha.

Cornbread is a quick bread traditionally made from ground cornmeal and a staple of southern U.S. cuisine. It was very popular during the American Revolutionary and Civil wars because it contained simple easy to get ingredients.



Cream of mushroom soup was introduced by Campbell's in 1934. It was widely popular as a versatile, shelf-stable casserole binder rather than just a soup. It is the key ingredient in green bean casserole which was also introduced by Campbell's in 1955.



Cauliflower bisque was historically popular in 17th century Europe. The dish consists of Cauliflower and potatoes traditionally. Various recipes may add other ingredients as well. The bisque is packed with antioxidants, fiber, and vitamin C.

Meal Times
Breakfast: 7:30 - 8:15
Lunch: 11:30 - 12:30
Cottagers Pick Up 12:00
Supper 4:30 - 5:30



Fried bologna is a crispy comfort food popular in south and midwest America. It was widely made during the great depression because it was affordable and contain a high fat content making it a filling meal.