

April 12-April 18



LUNCH MENU

SUN. 4/12

Appetizer

Garden Salad

Mains

Roasted Chickens with
Gravy

Ham and Swiss Sandwich

Sides

Mashed Potatoes and Peas
with Carrots

MON. 4/13

Appetizer

Mixed Greens and
Vegetable Salad

Mains

Beef Brisket

Egg Salad Sandwich

Sides

Baked Potatoes and
Creamed Corn

TUES. 4/14

Appetizer

Caesar Salad

Mains

Chicken Florentine
Tuna Salad Sandwich

Sides

Pasta and Carrots



WED. 4/15

Appetizer

Chef's Choice Soup

Mains

Slow Cooked Pork Shoulder in
a Tangy Al Pastor Sauce

Turkey and Cheddar
Sandwich

Sides

Mexican Rice and Mixed
Vegetables



THURS. 4/16

Appetizer

Spinach Salad

Mains

Sautéed Sausage In a
Homemade Vodka Sauce

Deli Sandwich

Sides

Broccoli, Rosemary Focaccia
Bread

FRI. 4/17

Appetizer

Chef's Choice Soup

Mains

Baked Cod with Ritz butter
Crumb

Egg Salad

Sides

Mixed Vegetables and Orzo
Pilaf

SAT. 4/18

Appetizer

Garden Salad

Mains

Chicken Cordon Bleu
Shrimp Salad

Sides

Mashed Red Potatoes and
Brussels Sprouts

Check out
the back
for food
facts!!!

April 5 - April 11

FOOD FACTS

Roasted chicken is a high protein meal often cooked using a rotisserie for an even cook. In the 1950s Roasted Chicken was considered a Luxury and often served as a nice Sunday meal.



Brisket is a tough flavorful cut from the lower chest area of a cow. Originally it was a staple in European Jewish Cuisine and as become loved across the world especially in Texas where it is smoked over hardwoods for over 12 hours.

Chicken Florentine is a French-Italian dish created in the 1500s. It was named after Florence Italy and popularized by French Chef's. It features chicken and spinach in a cream sauce.

Pork Shoulder is a versatile and inexpensive cut. It is famous for making pulled pork when cooked slow and low for 6-12 hours.

Vodka Sauce is a popular Italian-American creation from the 1980s. It uses Vodka to bind acidic tomatoes and rich cream into a smooth sauce. The alcohol also boosts the sauce's aroma.



Baked Cod is a mild flavored fish known for its flaky texture. It is a lean high protein food, and is a very easy fish to cook. Making it an easy way to prepare a healthy meal.

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

Chicken Cordon Bleu is a dish featuring chicken, ham, and cheese. While many believe this to be a French dish it actually has a Switzerland history originating in the 1940s