

May 10 - May 16



LUNCH MENU

SUN. 5/10

Appetizer

Beet Salad with Apples and
Micro Greens

Mains

Feta and Asparagus Quiche
Roasted Chicken with Greek
Style Herb Sauce

Sides

Parmesan Garlic Risotto
Haricot Verts

MON. 5/11

Appetizer

Garden Salad

Mains

Roasted Ham
Tuna Salad Sandwich
Mixed Green Salad

Sides

Mashed Red Potatoes and
Buttered Corn

TUES. 5/12

Appetizer

White Bean and Vegetable
Soup

Mains

Chicken Cacciatore Served
Over Polenta
Chef's Salad

Sides

Focaccia Bread



WED. 5/13

Appetizer

Chef's Soup

Mains

Pork Chops
Club Sandwich

Sides

Gravy, Mashed Potatoes,
Balsamic Brussel Sprouts, and
Chips

THURS. 5/14

Appetizer

Chef's Soup

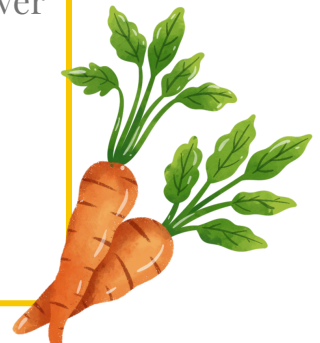
Mains

Beef Stroganoff Served Over
Egg Noodles

Egg Salad on Toast

Sides

Buttered Carrots



FRI. 5/15

Appetizer

Waldorf Salad

Mains

Shrimp Newburg over Rice
Macaroni and Cheese with
Hame

Sides

Broccoli

Check out
the back
for food
facts!!!

SAT. 5/16

Appetizer

Garden Summer Salad

Mains

Honey Butter Roasted
Chicken Thighs
Ham and Swiss Sandwich

Sides

Brown Rice, Sautéed
Spinach, and Chips

May 10 - May 16

FOOD FACTS

Haricot verts is french for Green Beans. They are slender and more delicate variety of the common Green Bean. They are harvested younger and often have a faster cook time. They are considered a gourmet staple in french cuisine.

Did you know!...
Corn has many uses and its not just for eating. Corn is used in products like toothpaste, cosmetics, diapers, crayons, and even fireworks!

Focaccia is an ancient Italian flatbread. It is known for its airy, olive oil-soaked texture, and was traditionally baked over hot coals. It is considered one of Italy's most ancient breads, originating before the Roman Empire.



The club sandwich is a three decker, toasted sandwich often cut into quarters. The club originated in the late 19th-century. A popular legend believed "club" to stand for Chicken lettuce under Bacon however, the name actually originates from the exclusive social clubs where they were first served.

Beef Stroganoff is a 19th century Russian dish named after the wealthy Stroganov family. It was likely created by a French chef to accomodate a count with poor teeth. Originally the recipe was a simple mix of beef, mustard, and sour cream.



Waldorf Salad was created in 1893 at the Waldorf-Astoria Hotel in New York City. The original recipe for this salad was only apples, celery, and Mayonnaise. The classic walnuts in the recipe today were not traditional and added roughly three decades after the original recipe.

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

Did you know!...
In 1929 when Popeye had his big debut U.S. spinach consumption increased by 33% in the 1930s

