

Fall Menu



SOUPS

Black bean chili with turkey and jalapeno jack cheese

Squash and leek bisque with tarragon

Cincinnati chili

Cream of tomato

Chicken noodle

Cream of potato

New England clam chowder

Lentil bean with smoked ham

Minestrone

Chicken vegetable with white beans and basil

Turkey vegetable

Vegetable beef

SALADS

Tossed salad with your choice of blue cheese dressing, thousand island, citrus vinaigrette, creamy Italian, balsamic vinaigrette, ranch, raspberry vinaigrette, French dressing, or lemon thyme vinaigrette

Romaine and iceberg blend with red onion, gorgonzola and walnuts;
served with balsamic vinaigrette

Baby greens salad

Sliced roma tomatoes, cucumber, carrots, and radish; served with choice of blue cheese dressing, thousand island, citrus vinaigrette, creamy Italian, balsamic vinaigrette, ranch, raspberry vinaigrette, French dressing, or lemon thyme vinaigrette

Classic chicken Caesar salad

Romaine lettuce tossed with Caesar dressing and topped with grilled chicken, homemade croutons and parmesan cheese

Spinach salad

Tomatoes, pine nuts, and parmesan cheese; served with a warm bacon vinaigrette

Tabouilleh

Bulgar wheat tossed with parsley, garlic, lemon juice, olive oil, cucumber, and diced tomatoes

Red skin potato salad with dill, Dijon mustard, and roasted garlic mayonnaise

Orzo pasta salad with garden vegetables;
served with Italian vinaigrette topped with parmesan cheese

Thai noodle salad with chicken; served with peanut sesame ginger vinaigrette

APPETIZERS

Grilled portabella mushroom with roasted garlic, oregano, and topped with grated parmesan cheese; served with a port wine reduction

Blanched asparagus wrapped with prosciutto topped with grated parmesan cheese
served with a champagne vinaigrette

Tomato bruschetta topped with fresh basil and melted mozzarella cheese

Seared crab cakes served with remoulade sauce

Spicy buffalo wings with carrot and celery sticks; served with ranch or blue cheese dipping sauce

Artichoke and spinach dip with toasted French bread

Shrimp scampi served with toasted French bread

ENTREES

POULTRY

Classic chicken and dumplings

King ranch chicken casserole

Grilled free-range chicken marinated in fresh garlic and Italian seasonings

Grilled teriyaki chicken breast

Chicken parmesan

Turkey pot pie

Chicken Chasseur

Seared chicken breast served with mushrooms, shallots, tomato, tarragon, and white wine

Chicken tetrazzini

Roasted chicken served with natural jus

Turkey meatloaf served with a red wine and herb gravy

ENTREES

POULTRY

Baked chicken tenders served with honey mustard sauce

Oriental chicken fried rice

Chicken broccoli rice casserole with cheddar cheese

PASTA

Chicken cannelloni

Vegetarian lasagna

Fettucini alfredo with your choice of vegetables, chicken or shrimp

Linguini pasta tossed with bay scallops, white wine and garlic; served with Italian herb cream sauce

Tortellini carbonara

Beef ravioli served with meat sauce

SEAFOOD

Grilled Atlantic salmon served with a chive essence

Seared Tilapia served with white wine, shallots, garlic, and lemon butter

Seared pesto crusted Tilapia with a citrus butter

Seared scallops served with a stone ground mustard cream sauce

Shrimp scampi

ENTREES

PORK

Broiled pork chops with country gravy

Honey baked ham

Honey roasted pork tenderloin

VEGETARIAN

Baked quiche filled with wild mushrooms, leeks, broccoli and mozzarella cheese

BEEF

Broiled garlic and herb rubbed ribeye steak; served with a burgundy and thyme essence

Beef tacos

Crunchy or soft tacos, shredded cheddar cheese, shredded lettuce, sour cream, diced tomatoes, and hot sauce

Salisbury steak

Hot Indian beef curry

Grilled NY strip steak served with bordelaise

SIDE DISHES

VEGETABLES

Steamed carrots with lemon butter

Honey glazed carrots

Sautéed green beans with feta cheese

Asian style green beans

Sautéed green beans with proscuitto

Steamed green beans with shallots

Sautéed green beans, carrots, mushrooms, and roasted garlic

Steamed broccoli

Broccoli au gratin

Homemade apple sauce

Sautéed zucchini, squash, peppers, and leeks with roasted garlic and herbs

Pan seared seasonal vegetables tossed with sun dried tomato pesto sauce

Parmesan baked zucchini and squash

Sautéed asparagus with tomato relish

Lemon tarragon peas

Spinach stuffed tomatoes

Creamed corn

SIDE DISHES

POTATOES & STARCHES

Stuffing with cranberry and walnuts

Twice baked potatoes

Roasted potatoes with roasted garlic and rosemary

Potatoes au gratin

Cheddar mashed potatoes

Steamed parsley potatoes

Roasted Yukon gold potatoes with caramelized onion

Roasted garlic mashed potatoes

Lemon glazed sweet potatoes

Baked sweet potatoes with brown sugar, butter and pecans

Rice pilaf

Wild rice pilaf

Parmesan risotto

Herbed cous cous

Southwest style black beans

Garlic bread

Baked polenta with parmesan cheese

Asian noodles

* Most items on the menu can be altered for special diets