



ST.  
CATHERINE'S  
VILLAGE

SATURDAY

# Menu

RODNEY ROGERS Executive Chef | PAUL YAMAS Food Service Director



## Soups

### BEEF AND BARLEY SOUP

Slow-cooked beef tips with vegetables and mushrooms

### POTATO SOUP

Warm, comforting and delicious



## Salads

Choose One

### WEDGE SALAD

Crispy iceberg, bacon, bleu cheese, and choice of dressing

### APPLE BANANA HARVEST SALAD

Packed full of fiber and protein loaded with apples, bananas, pecans and quinoa tossed in yogurt

### TOMATO MOZZARELLA SALAD

Fresh Roma tomatoes and mozzarella tossed in a balsamic reduction

### GRAPE SALAD

Red and white grapes tossed in a creamy cream cheese dressing

### FRESH FRUIT OF THE DAY

Honeydew

### JELL-O

### SUGAR FREE JELL-O



## Desserts

Choose One

### CHOCOLATE BROWNIE

### BLUEBERRY COBBLER



## Entrees

Served with southern cornbread, Mexican cornbread, **garlic toast**, house baked white or wheat yeast roll

### ORANGE-GLAZED CHICKEN

### SMOTHERED BEEF STEAK

### BAKED LEMON DILL TILAPIA

### VEGETABLE PLATE

Choose four sides

## Sandwiches & Salads

### CHICKEN

### TUNA

### EGG



## Sides

### SCALLOPED POTATOES

### RICE PILAF

### ARTICHOKE BAKE

### SPAGHETTI SQUASH WITH CHICKPEAS AND KALE

### TURNIP GREENS

### BRAISED CARROTS