



SUNDAY MENU

SOUPS

SHRIMP & CRAB BISQUE baby shrimp and crab in a full flavored bisque

CHILI CHICKEN & WHITE BEAN loaded with vegetables and white beans

SALADS

Choose One

WEDGE SALAD

crispy iceberg lettuce, bacon, bleu cheese crumbles, choice dressing

FRESH GARDEN SALAD mixed greens, house-made croutons, tomatoes, cucumbers, shaved onion

CRABMEAT & AVOCADO SALAD pasta salad tossed with crab and fresh avocados

BLUSHING PEAR SALAD pears in a rich raspberry gelatin salad

CARROT RAISIN SALAD shaved carrots raisins and mayonnaise

JELL-O

SUGAR FREE JELL-O

Entrée

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

SHRIMP SCAMPI WITH LINGUINI

SOUTHERN FRIED CHICKEN

BACON WRAPPED MEATLOAF

VEGETABLE PLATE - CHOOSE FOUR SIDES
CHICKEN OR TUNA SALAD
with fresh fruit, egg & pickle

SIDES

SEASONED CABBAGE

HONEY GLAZED CARROTS

MASHED POTATOES

ITALIAN GREEN BEANS

TURNIP GREENS - SEASONED

BLACK PEAS WITH GARLIC & KALE

BUTTERED LINGUINI

ROASTED RED POTATOES

AVAILABLE DRESSINGS: Ranch, Caesar, Wine and Cheese, Raspberry Vinaigrette, Golden Italian, Balsamic Vinaigrette Thousand Island, Bleu Cheese





SUNDAY MENU

SOUPS

CREAM OF MUSHROOM SOUP creamy soup loaded with mushrooms

CHICKEN CREOLE SOUP pulled chicken in a spicy broth soup

SALADS

Choose One

GARDEN SALAD

mixed greens, cucumber, house-made croutons, roma tomatoes, shaved red onion

WEDGE SALAD

crispy iceberg lettuce, bacon, bleu cheese crumbles, choice dressing

CLASSIC WALDORF SALAD apples, pecans, and raisins, tossed together

SHRIMP & CRAB PASTA SALAD

baby shrimp & crabmeat, tossed with fresh cooked pasta

Broccoli Salad

fresh broccoli, tossed with bacon, sunflower in a tangy sauce

DEVILED EGG POTATO SALAD

JELL-O

SUGAR FREE JELL-O

Entrée

Served with cranberry orange muffin, southern cornbread, house baked white or wheat yeast roll

BLACKENED SHRIMP

SOUTHERN FRIED CHICKEN

GRILLED LAMB CHOPS

Served with mint jelly

VEGETABLE PLATE - CHOOSE FOUR SIDES

CHICKEN OR TUNA SALAD with fresh fruit, egg & pickle

SIDES

SF ASPARAGUS

BAKED APPLES

BAKED SWEET POTATOES

SF SOUTHERN GREEN BEANS

MUSTARD GREENS - SEASONED

MACARONI & CHEESE

MASHED POTATOES

YELLOW SQUASH WITH ONIONS

AVAILABLE DRESSINGS: Ranch, Caesar, Wine and Cheese, Raspberry Vinaigrette, Golden Italian, Balsamic Vinaigrette Thousand Island, Bleu Cheese





PAUL YAMAS Food Service Director

SUNDAY MENU

SOUPS

CORN & CRAB BISQUE

creamy soup with roasted corn and crabmeat

NAVY BEAN SOUP

diced ham, onions and celery

SALADS

Choose One

SPINACH SALAD

red onions, mushrooms, grape tomatoes, and boiled eggs

FRESH GARDEN SALAD

mixed greens, cucumber, house made croutons, roma tomatoes, shaved red onion

Ambrosia Salad

mandarin oranges, pineapple, coconut & marshmallows

HOPPING JOHN SALAD

Black eyed peas, bacon, and rice

POTATO SALAD

Old fashioned mustard style

JELL-O

SUGAR FREE JELL-O

FNTRÉF

Served with cheddar biscuit, southern cornbread, house baked white or wheat yeast roll

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SMOKED PRIME RIB

PISTACHIO ENCRUSTED FLOUNDER

OVEN ROASTED HAM - RUM SAUCE

VEGETABLE PLATE - CHOOSE FOUR SIDES

CHICKEN OR TUNA SALAD with fresh fruit, egg & pickle

SIDES

STEAMED BROCCOLI SPEARS

BUTTERED CORN

FRIED GREEN TOMATOES

SF CABBAGE - SAUTEED

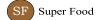
SAUTÉED ZUCCHUNI

CHEESE GRITS

WILD RICE

ENGLISH PEAS

AVAILABLE DRESSINGS: Ranch, Caesar, Wine and Cheese, Raspberry Vinaigrette, Golden Italian, Balsamic Vinaigrette Thousand Island, Bleu Cheese







TUESDAY MENU

SOUPS

Choose One

CORN & CRAB BISQUE roasted corn and fresh crabmeat

BEEF VEGETABLE seasonal vegetables & beef

SALADS

Choose One

CAESAR SALAD

romaine lettuce, block and barrel parmesan cheese, caesar dressing, house made croutons

GARDEN SALAD

mixed greens, cucumber, house made croutons, roma tomatoes, shaved red onion

CREAMY FRUIT SALAD made with whipped cream and fruit

GREEK TOMATO CUCUMBER SALAD fresh vegetables and cheese tossed in oil and vinegar dressing

MELON WITH FETA & WALNUTS

Jell-O

SUGAR FREE JELL-O

Fresh Seasonal Fruit

Entrée

Served with harvest bran muffin, southern cornbread, house baked white or wheat yeast roll

SALMON WITH LIME & HONEY

Braised beef & Turnip Greens with Dumplings

ROASTED TURKEY & DRESSING

SHRIMP COBB SALAD

VEGETABLE PLATE - CHOOSE FOUR SIDES
CHICKEN OR TUNA SALAD
with fresh fruit, egg & pickle

SIDES

CORN ON THE COB

STEAMED BROCCOLI

BACON & POTATO CASSEROLE
SOUTHERN GREEN BEANS

SF MUSTARD GREENS

CORNBREAD DRESSING

MASHED POTATOES

HONEY GLAZED CARROTS

AVAILABLE DRESSINGS: Ranch, Caesar, Wine and Cheese, Raspberry Vinaigrette, Golden Italian, Balsamic Vinaigrette Thousand Island, Bleu Cheese

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THURSDAY MENU

Soups

CREAM OF POTATO rich creamy soup with bits of potato

MINESTRONE SOUP slow cooked with fresh vegetables

SALADS

Choose One

GARDEN SALAD

mixed greens, cucumber, house-made croutons, roma tomatoes, shaved red onion

WEDGE SALAD

crispy iceberg lettuce, bacon, bleu cheese crumbles, choice dressing

CLASSIC WALDORF SALAD apples, pecans, and raisins, tossed together

SHRIMP & CRAB PASTA SALAD

baby shrimp & crabmeat, tossed with fresh cooked pasta

BROCCOLI SALAD

fresh broccoli, tossed with bacon, sunflower in a tangy sauce

DEVILED EGG POTATO SALAD

JELL-O

SUGAR FREE JELL-O

Entrée

Served with blueberry muffin, southern cornbread, house baked white or wheat yeast roll

CHICKEN FRIED STEAK

LOBSTER & BOWTIE PASTA WITH ROASTED PORTOBELLO MUSHROOM

CARVED BEEF TENDERLOIN

CHOPPED CAPE COD SALAD

VEGETABLE PLATE - CHOOSE FOUR SIDES

CHICKEN OR TUNA SALAD with fresh fruit, egg & pickle

SIDES

SF A

ASPARAGUS

BAKED APPLES

BAKED SWEET POTATOES

MUSTARD GREENS—PLAIN

STEAMED CARROTS

MASHED POTATOES

GRITS TOMATO BASIL AND CHEESE

CROWDER PEAS

AVAILABLE DRESSINGS: Ranch, Caesar, Wine and Cheese, Raspberry Vinaigrette, Golden Italian, Balsamic Vinaigrette Thousand Island, Bleu Cheese

