



HOMEMADE VEGETABLE SOUP

LOADED POTATO SOUP

Salads

GARDEN SALAD

WEDGE SALAD

BROCCOLI SALAD

TOMATO ASPIC

JELL-O

SUGAR FREE JELL-O

FRESH FRUIT

Desserts

LEMON BAR

BUTTERMILK POUND CAKE

Entrees

Served with Southern cornbread, Mexican cornbread, Blueberry Muffin, or house baked white or wheat yeast roll

LEMON THYME CHICKEN FRIED SHRIMP POBOY POT ROAST

VEGETABLE PLATE

Choose four sides

Sandwiches & Salads

CHICKEN TUNA EGG

Sides

GARLIC MASHED POTATOES

RICE PILAF



BLACK EYED PEAS

SAUTEED CABBAGE

SAUTEED SQUASH

ITALIAN GREEN BEANS







CHICKEN AND WILD RICE SOUP

TOMATO BISQUE SOUP

Entrees

Served with Southern cornbread, Mexican cornbread, Cheddar Biscuit, or house baked white or wheat yeast roll

LEMON DILL TILAPIA SLICED PRIME RIB

GRILLED PORK TENDERLOIN

Salads GARDEN SALAD

WEDGE SALAD

BROCCOLI SALAD

CARROT RAISIN SALAD

JELL-O

SUGAR FREE JELL-O

FRESH FRUIT

VEGETABLE PLATE

Choose four sides

Sandwiches & Salads

CHICKEN TUNA EGG

Sides

BABY BAKER POTATOES



APPLE STUFFING

SUCCOTASH

HONEY ROASTED BEETS



TURNIP GREENS

FRESH ASPARAGUS

Desserts

SWEET POTATO PIE SPICED PEAR CAKE





Salads

ITALIAN WEDDING SOUP

CHICKEN TORTILLA SOUP

Entrees

Served with Southern cornbread, Mexican cornbread, Orange Muffin, or house baked white or wheat yeast roll

CHICKEN SPAGHETTI
CREOLE GRILLED SHRIMP
COUNTRY FRIED STEAK

VEGETABLE PLATE

Choose four sides

WEDGE SALAD

GARDEN SALAD

BROCCOLI SALAD

WALDORF SALAD

JELL-O

SUGAR FREE JELL-O

FRESH FRUIT

Desserts

MISSISSIPPI MUD CAKE
PINEAPPLE GRAPEFRUIT
GELATIN

| **EMILY BARNETTE** General Manager

Sandwiches & Salads

CHICKEN TUNA EGG

Sides

LOADED MASHED POTATOES

STEAMED RICE



PARMESAN ROASTED

CARROTS

ROASTED TOMATOES AND

ONIONS

GREEN BEANS



FRIED OKRA



ST. CATHERINES VILLAGE

Soups

MINESTRONE SOUP

BROCCOLI AND CHEESE SOUP

Entrees

Served with Southern cornbread, Mexican cornbread, Cranberry Orange Muffin, or house baked white or wheat yeast roll

CHICKEN CORDON BLEU
HONEY GLAZED SALMON
PEPPER STEAK



GARDEN SALAD

WEDGE SALAD

BROCCOLI SALAD

CRABMEAT SALAD

JELL-O

SUGAR FREE JELL-O

FRESH FRUIT

Desserts

CHERRY PIE
LEMON POPPYSEED
COFFEE CAKE

| **EMILY BARNETTE** General Manager

VEGETABLE PLATE

Choose four sides

Sandwiches & Salads

CHICKEN TUNA EGG

Sides

STEAMED RICE



BAKED SWEET POTATO



ROASTED ROSEMARY

POTATOES

SWEET PEAS

SAUTEED SPINACH

SOUTHERN CABBAGE

ROASTED CAULIFLOWER WITH PARMESAN





BEEF AND BARLEY SOUP

CALDO VERDE SOUP

Entrees

Served with Southern cornbread, Mexican cornbread, Buttermilk Biscuit, or house baked white or wheat yeast roll

MEATLOAF WITH ONION GRAVY

PORK CHOPS WITH APPLES

BAKED CHICKEN

FRIED CHICKEN



Salads

GARDEN SALAD

WEDGE SALAD

BROCCOLI SALAD

POTATO SALAD

JELL-0

SUGAR FREE JELL-O

FRESH FRUIT

VEGETABLE PLATE

Choose four sides

Sandwiches & Salads

CHICKEN TUNA EGG

Sides

MASHED POTATOES

MUSTARD GREENS

CARROT SOUFFLE

SPICED APPLES



LIMA BEANS

SQUASH AND TOMATOES

Desserts

BANANA PUDDING

CHOCOLATE CAKE

| EMILY BARNETTE General Manager





FRENCH ONION SOUP

CARROT BISQUE

Salads

GARDEN SALAD

WEDGE SALAD

BROCCOLI SALAD

CREAMY FRUIT SALAD

JELL-O

SUGAR FREE JELL-O

FRESH FRUIT

Desserts

APPLE PIE

BLACK FORREST CAKE

Entrees

Served with Southern cornbread, Mexican cornbread, Harvest Muffin, or house baked white or wheat yeast roll

GINGER SOY SHRIMP
MEAT LASAGNA
SWEET AND SOUR PORK
TENDERLOIN

VEGETABLE PLATE

Choose four sides

Sandwiches & Salads

CHICKEN TUNA EGG

Sides

HASHBROWN CASSEROLE

FRIED RICE

RUTABAGA GRATIN

EGG ROLL

STEAMED BROCCOLI



ROASTED BRUSSELS







SEAFOOD GUMBO

CHICKEN NOODLE SOUP

Entrees

Served with Southern cornbread, Mexican cornbread, Cheddar Biscuit, or house baked white or wheat yeast roll

BAKED OR FRIED CATFISH
BEEF STROGANOFF
VEAL PICCATA



Salads

GARDEN SALAD

WEDGE SALAD

BROCCOLI SALAD

COLESLAW

JELL-O

SUGAR FREE JELL-O

FRESH FRUIT

Desserts
PECAN PIE
CARAMEL APPLE
CHEESECAKE

VEGETABLE PLATE

Choose four sides

Sandwiches & Salads

CHICKEN TUNA EGG

Sides

EGG NOODLES

MACARONI AND CHEESE
LEMON GARLIC KALE

ROASTED GREEN BEANS
PURPLE HULL PEAS
SAUTEED SQUASH AND
ONIONS

| EMILY BARNETTE General Manager