



RODNEY ROGERS Executive Chef | PAUL YAMAS Food Service Director



MINESTRONE

Slow cooked with fresh vegetables

BROCCOLI AND CHEESE

Creamy soup loaded with broccoli and cheddar cheese



Choose One

WEDGE SALAD

Crispy iceberg, bacon, bleu cheese and choice of dressing

WALDORF SALAD

Apples, pecans and raisins tossed together

GRAPE SALAD

Red & white grapes tossed in a creamy cream cheese dressing

FRESH FRUIT OF THE DAY

Strawberries

JELL-0

SUGAR FREE JELL-0



Choose One

OREO PIE



Entrees

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

CHICKEN CACCIATORE
HONEY MUSTARD SALMON
POT ROAST AND GRAVY

VEGETABLE PLATE

Choose four sides

Sandwiches & Salads

CHICKEN TUNA EGG



Sides

SCALLOPED POTATOES
CORN PUDDING
SWEET PEAS
SAUTÉED SPINACH
BRAISED CABBAGE
RICE PILAF