

MENU

*Sample Menu

Breakfast

Assorted juice
Fruit cup
Prunes
Grapefruit half

Cereals

Assorted cold cereals
Hot oatmeal or cream of wheat
Add: Bananas or Raisins

Breads

White, whole wheat or rye toast
Bagel, English muffin, croissants
Jelly & cream cheese

Hot Sides

Crisp bacon, sausage
Canadian bacon, ham
Corned beef hash
Grits, hash browns

Hot from the Griddle

French toast with warm syrup
Waffles with warm syrup
Pancakes, banana, chocolate chip
or buttermilk with warm syrup

Eggs

Poached eggs on English muffin
or corned beef hash

Specialty Omelet served everyday

*Add: peppers, tomatoes, onions,
Mushrooms, ham, bacon, sausage
and cheese*

Steak & eggs any way you like
Egg beaters – always available

Sunday Special

Eggs Benedict served until 3:00 pm

Special Buffet

Fruited Jell-O molds
Marinated tomato salad
Tossed Caesar salad
Cheese and crudité display
Shrimp cocktail
Smoked salmon fish display
Carved rack of lamb
Carved turkey and stuffing
Salmon picatta
AuGratin potatoes and rice pilaf
Sweet potato casserole
Fresh mixed vegetables
Chef's dessert display

Lunch & Dinner

Assorted Sandwiches

On white, whole wheat or croissant

Soup & Salad

Yukon gold potato soup
Corn chowder (LS)
New England clam chowder
Navy bean soup (LS)
Iceberg wedge
Caesar salad
House salad
Fruit cup Crabmeat avocado salad

Fresh fruit cup
Mediterranean Salmon salad

Sides

Baked potato
Baked sweet potato
Mashed potatoes
Potato with herb butter
Broccoli
Carrots
Orange glazed beets
Snow peas
Perogies with sauteed onions
Butternut squash
Peas & pearl onions

Main Course

Prime rib
Chicken salad casserole
Trout almondine
Vegetable LoMein stir fry
Turkey burger
Pot roast
BBQ crusted cod
Stuffed shells
Chicken fingers

LS = available as low sodium