

Hours: 7:30 am-2:00 pm – Mon - Thurs

2024 Spring-Summer Breakfast/Lunch Menu

Hours: 8:30 am -2:00 pm – Friday - Sunday

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BREAKFAST	Breakfast your way at the cafe	Breakfast your way at the cafe	Breakfast your way at the cafe	Breakfast your way at the cafe	Breakfast your way at the cafe	Breakfast your way at the cafe	Breakfast your way at the cafe
WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	9/2	9/3	9/4	9/5	9/6	9/7	9/8
SOUP	Cream of Potato	Navy Bean	Tomato Basil	Garden Vegetable	Tuscan White Bean	Potato Dill	Turkey Rice
ENTRÉES & SIDES	Honey Glazed Chicken or BBQ Beef Brisket Roasted Potatoes Green Beans	Mexican Pork Stew or Herb Chicken Breast White Rice Mexican Corn	Hot Turkey Sandwich w/ Cranberry Sauce or Lemon pepper Cod Mashed Potatoes Seasoned Peas	Macaroni & Cheese or BBQ Beef on Bun Stewed Tomatoes	Rosemary Chicken or Italian Baked Pollock Yellow Rice Roasted Brussel Sprouts	Ham, Potato & Cheese Casserole or Roast Beef w/ Mashed Potato Garden Blend Vegetable	Pretzel Crust Haddock or Breaded Chicken Mashed Sweet Potatoes Green Beans
WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	9/9	9/10	9/11	9/12	9/13	9/14	9/15
SOUP	Mushroom Barley	Minestrone	Black Bean w/ Bacon	Cream of Mushroom	Chicken Rice	Beef Vegetable	Ham & Broccoli Chowder
ENTRÉES & SIDES	Turkey Dijonnaise or Crab Cakes Mashed Potatoes Carrots	Chicken Florentine or Beef Stroganoff Rice California Blend	Corned Beef or Mustard Crust Pork Loin Parsley Boiled Potatoes Braised Green Cabbage	Spaghetti/Meat Sauce or Chicken Pot Pie Dinner Roll Peas	Potato Crusted Cod or Salisbury Steak Rice Pilaf Brussel Sprouts	Breaded Pork Chop or Chicken Parmesan Mashed Potato Garden Blend Vegetable	Oven Fried Chicken or Roast Beef Baked Sweet Potato Seasoned Green Beans
WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	9/16	9/17	9/18	9/19	9/20	9/21	9/22
SOUP	Garden Vegetable	Lentil, Squash & Kale	Beef & Cabbage	French Onion	Cream of Carrot	Potato & Spinach	Italian Wedding
ENTRÉES & SIDES	BBQ Brisket or Citrus Glazed Chicken Mashed Potatoes Seasoned Carrots	Sausage Cacciatore w/ Pasta or Herb Chicken Breast w/ Mashed Potato California Mix	Salisbury Steak or Herb Crusted Flounder Mashed Potatoes Yellow Squash w/ Thyme	Smothered Pork Chop w/ Bread Stuffing & Green Beans or Cold Plate w/Summer Turkey Salad, Sweet Potato Salad & Roll	Lemon Baked Cod or Stuffed Bell Pepper Brown Rice Peas	BBQ Turkey Tips w/ Mashed Potato or Stuffed Shells & Dinner Roll Asparagus, Pepper, Onion Medley	Chicken Piccata or Eggplant Parmesan Angel Hair Pasta Summer Herb Grilled Vegetables
WEEK 4	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	9/23	9/24	9/25	9/26	9/27	9/28	9/29
SOUP	Tomato Rice	Beef Noodle	Cream of Broccoli	White Bean Florentine	Cauliflower Cheese	N.E. Clam Chowder	Chicken Noodle
ENTRÉES & SIDES	Baked Ham or Parmesan Baked Cod Baked Sweet Potato Seasoned Green Beans	Meatloaf or Roast Turkey Mashed Potatoes Creamed Corn	Chicken Marsala or Mustard Crust. Pork Loin Mashed Potatoes Spinach	Shepherd's Pie or Cheese Ravioli California Mix Dinner Roll	Baked Stuffed Sole or Chicken Cacciatore Confetti Rice Seasoned Green Beans	Cheese Tortellini Alfredo w/ Dinner Roll or Cube Steak w/Mash Potato Fresh Asparagus	BBQ Beef Sandwich or Chicken Strips French Fries Tomato Mozzarella Salad

