

WINTER MENU 2021

DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS
Seafood Chowder w/ Oyster Crackers	Lentil Soup	Cream of Crab Soup	Italian Harvest Soup	Chili Soup	Broccoli & Cheddar Cheese Soup	Savory Cannellini Bean Soup
Spinach Salad w/ Red Onion, Tomato, Bleu Cheese Dressing	Marinated Mediterranean Salad	Waldorf Salad	Mesclun w/ Chevre Cheese & Raspberry Vinaigrette	Spanokopita	Country Pate - Red Onion - Crostini	Caesar Salad
ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES
Shrimp Margarita w/ White Rice (sauteed w/ Tequila & lime)	Macadamia Crusted Beef Tenderloin	Chicken Palermo <small>(Penne Pasta, Sun Dried Tomato, Basil Crm Sauce)</small>	St. Louis BBQ Ribs	Fried Oysters	Grilled NY Strip w/ Chimichurri Sauce	Parmesan Crusted Veal Cutlet w/ Pasta Marinara
Veal Ragout over Egg Noodles	Pan-Seared Duck Breast Au Jus	Hearty Beef Stew	Baked Cod w/ Crab Imperial Topping	Roast Chicken w/ Herbs du Provence	Rainbow Trout Almondine	Chicken Thigh Cacciatore over Pasta
ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS
Brussels Sprouts	Scalloped Potatoes	Fresh Spinach	Cheddar Whipped Potatoes	Baked Sweet Potato	Roasted Potatoes w/ Thyme	Green Beans w/ Garlic & Oregano
	Roasted Carrots		Steamed Broccoli	Asparagus	Braised Kale	Garlic Bread

DAY 8	DAY 9	DAY 10	DAY 11	DAY 12	DAY 13	DAY 14
APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS
Tomato Bisque w/ Basil	Cream of Chicken w/ Dill	Beluga Lentil Soup	Maryland Vegetable Crab Soup	Beef Barley Soup	Navy Bean Soup	Chicken & Wild Rice Soup
Mixed Greens w/ Honey Dijon	Crab Toast	Marinated Artichokes & Tomatoes	Radicchio & Endive Salad w/ Candied Pecans & Apple Vinaig.	Roasted Red Pepper Aspic - Dill Mayo	Capri Salad <small>(Romaine, Grape Tomato, Baby Mozzarella & Balsamic Vinaigrette)</small>	Warm German Potato Salad
ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES
Roast Turkey w/ Stuffing, Sauerkraut & Gravy	Roast Strip Loin w/ Bearnaise Sauce	Salmon Loaf w/ White Sauce	Burgundy Pot Roast	Broiled Scallops w/ Garlic Butter	Tilapia w/ Citrus Butter	Chicken Pot Pie
Fresh Catch of the Day	Chicken Piccata	Pork Tenderloin with Whole Grain Mustard Sauce	Baked Pangasius w/ Capers & Dill	Stuffed Chicken w/ Cranberries	Beef Brisket	Flatbread w/ Arugula, Bacon, Grape Tomato, Pesto, Basil & Parmesan
ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS
Whipped Potatoes	Baked Potato	Confetti Orzo	Roasted Fingerling Potatoes	Wild Rice Pilaf	Whipped Potatoes	Orange Glazed Beets
Buttered Peas	Sauteed Zucchini	Roasted Winter Vegetables	Buttered Spinach	Haricots Verts	Collard Greens	

Menu Items Listed Below Are Available Nightly

APPETIZERS

Chicken & Noodle Soup
Tossed Salad
Fresh Fruit

JUICES

Cranberry Apple Orange
Tomato V-8

ENTREE

Spaghetti w/ Meat Sauce
Marinated Chicken Breast
Broiled Salmon
Filet Mignon

ENTRÉE SALADS

Chicken Salad Platter
Southwest Salad w/ Chicken
Triple Delight Platter

DESSERTS

Special Dessert of the Day
Fresh Fruit
SF Fruit Pie SF Gelatin
Ice Cream du Jour
Vanilla Yogurt

***Menu items subject to change due to product availability and quality

Breakfast orders call: 410-494-1108 between 8:00 & 9:00 a.m.

Lunch orders call: 410-494-1108 between 10:00 & 11:00 a.m.

Dinner orders: Fill out forms at kiosks by noon or call 410-427-1968 between 9:30 a.m. & noon

Dinners are delivered on a rotating floor schedule between 4:30 & 6:30.

Example: 1, 2, 3, 4, 5, 6, 7
2, 3, 4, 5, 6, 7, 1
3, 4, 5, 6, 7, 1, 2, etc.

WINTER MENU 2021

DAY 15	DAY 16	DAY 17	DAY 18	DAY 19	DAY 20	DAY 21
APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS
Sherried Crab Bisque Arugula w/ Chevre & Balsamic Vin.	Minestrone Oysters Louis	Split Pea Soup w/ Ham Greek Salad - Greek Vinaigrette	Wonton Soup Vegetable Eggroll	Oxtail Soup House Hummus w/ Naan	Crab & Corn Chowder (with Oyster Crackers) Spinach Salad w/ Raspberry Vinaig.	Italian Wedding Soup Pear w/ Cottage Cheese
ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES
Meatloaf w/ Mushroom Gravy Roast Loin of Pork w/ Sauerkraut	Calves Liver w/ Bacon & Onions Cornish Hen w/ Cranberry Glaze	Parmesan Crusted Rainbow Trout Mushroom Ravioli with Parmesan Cream Sauce	Shrimp w/ Lobster Sauce Ginger Beef w/ Broccoli	Crab Imperial Lamb Stew	Chicken Parmesan Roast Beef Tenderloin with Wild Mushrooms	Beef Stroganoff w/ Egg Noodles Broiled Seafood Combo with Lemon Beurre Blanc
ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS
Mashed Sweet Potatoes Broccolini	Baked Potato Peas	Saffron Risotto Green Beans	White Rice Stir Fry Vegetables <small>snow peas, carrots, baby corn, water chestnuts, onion</small>	Roasted New Potatoes Braised Red Cabbage	Scalloped Potatoes Herbed Yellow Squash	Baked Sweet Potato Asparagus

DAY 22	DAY 23	DAY 24	DAY 25	DAY 26	DAY 27	DAY 28
APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS	APPETIZERS
Shrimp Bisque Mixed Greens w/ Apples and Cranberry Vinaigrette	Turkey Vegetable Soup Chilled Lobster Cocktail w/ Cocktail Sauce	Seafood Gumbo Louisiana Deviled Eggs	New England Clam Chowder (with Oyster Crackers) Lettuce Wedge w/ Green Goddess	Mushroom Barley Soup Carrot Raisin Slaw	French Onion Soup Petite Cobb Salad w/ Ranch	Black Bean Soup Smoked Salmon Garni
ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES	ENTREES
Roast Turkey w/ Stuffing, Sauerkraut & Gravy Honey Glazed Spiral Ham	Orange Roughy Veal Francaise	New Orlean's Style BBQ Shrimp Cajun Fried Chicken Tenderloin	Corned Beef & Cabbage Rosemary Leg of Lamb with Mint Sauce	Rare Ahi Tuna w/ Seaweed Salad Pan-Seared Strip Loin w/ Charon Sauce	Orange Seared Scallops Stuffed Pepper	Boneless Chicken Thigh with Honey-Balsamic Glaze Meat Lasagna
ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS	ACCOMPANIMENTS
Whipped Potatoes Roasted Butternut Squash	Twice Baked Potato Haricots Verts	Dirty Rice Southern Greens Cheddar Biscuit	Boiled Potatoes Carrots	Baked Sweet Potato Creamed Spinach	Purple Fingerling Potatoes Vegetable Medley	Brown Rice Pilaf Snow Peas & Carrots

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