

Weekly Menu

April 7th – April 13th, 2025

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<u>soups</u> Italian Vegetable 50 cal 2 g sugar	<u>soups</u> Italian Vegetable 50 cal 2 g sugar	<u>soups</u> Italian Vegetable 50 cal 2 g sugar	<u>soups</u> Italian Vegetable 50 cal 2 g sugar	<u>soups</u> Italian Vegetable 50 cal 2 g sugar	<u>soups</u> Italian Vegetable 50 cal 2 g sugar	<u>soups</u> Italian Vegetable 50 cal 2 g sugar
Thai Vegetable Soup 10cal 1g sugar	Turkey Noodle Soup 70 cal 2 g sugar	Hamburger Soup 60 cal 2 g sugar	Pea & Bacon Soup 50 cal 1 g sugar	Vegetable Barley Soup 260 cal 5 g sugar	Caramelized Onion Broth 90 cal 8 g sugar	Creamy Squash and Sweet Potato Soup 140cal 6g sugar
LUNCH Cheese Stuffed Manicotti, Tomato Sauce 850cal 18g sugar OR Baked Cod on Caesar Salad 470cal 6g sugar	LUNCH Chicken Ratatouille 260cal 9g sugar OR Toasted Denver Sandwich, Potato Wedges 600cal 6g sugar	LUNCH Chicken Fried Steak, Mushroom 530cal 10g sugar OR Turkey Bean Chili and Cheese 250cal 4g sugar	LUNCH Beef Sandwich Dip, Fries 420cal 2g sugar OR Seafood Paella 260cal 5g sugar	LUNCH Loaded Burger, Fries 590cal 4g sugar OR Single Egg Benedict Florentine, Potato Wedges, Fruit Cocktail 520cal 14g sugar	Egg Salad on Croissant, Sliced Melon 390cal 10g sugar © © © Ø OR Herbed Greens Salad with Smoked Trout Slices 230cal 3g sugar	LUNCH Teriyaki Salmon on Sesame Cucumber Greens 350cal 18g sugar OR Shaved Pork Loin Sandwich 310cal 2g sugar
DESSERT Peach Bavarian 100cal 18g sugar	DESSERT Vanilla Cream Puff with Berries 220cal 13g sugar	DESSERT Cookies and Cream Mousse 290cal 17g sugar	DESSERT Apple Crumble Bar 130cal 15g sugar	DESSERT Rice Pudding 140 cal 15 g sugar 🕒	DESSERT Figgy Apple Brie Tart 350 cal 6 g sugar	DESSERT Baked Berry Crumble 130cal 13g sugar



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DINNER Italian Porchetta 350cal 0g sugar OR Veal Parmesan 270cal 5g sugar (2000)	DINNER BBQ Chicken Drumsticks 180cal 6g sugar OR Grilled Halibut with Lime, Cracked Pepper and Cilantro 120cal 0g sugar	DINNER Sole Almondine 370cal 2g sugar (a) (a) (a) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	DINNER Beef Shepherds Pie 270cal 3g sugar OR Honey Garlic Pork Ribs 360cal 18g sugar	DINNER Maple Glazed Broiled Salmon 160cal 4g sugar OR Ginger Beef, Chow Mein Noodles 590cal 11g sugar	DINNER Creamy Turkey Tetrazzini, Buttered Egg Noodles 550cal 7g sugar (a) (a) (a) (a) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	DINNER Chicken Cacciatore 1600cal 3g sugar OR Beef Pot Roast 150cal 2g sugar
DESSERT Lemon Curd Phyllo Tartlet 150cal 6g sugar	DESSERT Banana Chocolate Chip Bread Pudding 230cal 21g sugar	DESSERT Chocolate Éclair Cake 240 cal 22 g sugar (20)	DESSERT Strawberry Rhubarb Cobbler 170 cal 17 g sugar (2)	DESSERT Black Forest Cake 310cal 30g sugar	DESSERT Daffodil Cake 230 cal 40 g sugar (200)	DESSERT Boston Cream Pie 240cal 26g sugar

Soup, Greens Salad or Caesar Salad Available with Lunch and Dinner, Followed by In House Made Dessert

Feature Potato: Lyonnaise Potatoes

Menu Subject to Change

ALLERGENS



Sesame







Mustard













Crustaceans