




**CHAL WEEK AT A GLANCE SPECIALS #2 November 24 - November 30**

	SUNDAY 24	MONDAY 25	TUESDAY 26	WEDNESDAY 27	THURSDAY 28	FRIDAY 29	SATURDAY 30
<b>B R E A K F A S T</b>	<b>Chef's Special Sunday Breakfast</b> A chef inspired breakfast treat!	<b>Blueberry Pancake</b> A fluffy blueberry infused pancake hot off the griddle. Served with syrup	<b>Cottage Cheese and Fruit</b> Cottage Cheese bowl with fresh fruit finished with honey	<b>Breakfast Burrito Bowl</b> Scrambled eggs with bacon, peppers, potatoes & cheese in a bowl topped with green onions	<b>Chocolate Banana Bread</b> Freshly made banana bread with chocolate chips	<b>Traditional Breakfast</b> Fried egg with shredded hashbrown potatoes & sausage	<b>French Toast Roll Ups</b> French toast with a difference!
	<b>SOUP:</b> Minestrone Soup	<b>SOUP:</b> Miso Soup	<b>SOUP:</b> Pumpkin & Coconut Soup	<b>SOUP:</b> Chili	<b>SOUP:</b>	<b>SOUP:</b> Broccoli Cheddar	<b>SOUP:</b> Potato Cream Soup
	<b>Chicken Nuggets</b> Crispy chicken fried golden, served with waffle fries & honey mustard sauce	<b>Roasted Vegetable Wrap</b> Roasted mushrooms, peppers, spinach, zucchini & yellow squash with a herbed aioli all wrapped in a spinach tortilla. Served with mint honey melon salad	<b>Reuben Sandwich</b> House cooked corn beef, sliced thin & served on rye bread with sauerkraut, swiss cheese & 1000 island dressing. Served with a pesto pasta salad	<b>Egg Salad Sandwich</b> Classic egg salad sandwich on white bread with lettuce and tomato. Served with fresh fruit	<p align="center"><b>"May simple abundance fill your cup with gratitude."</b></p> 	<b>Black Friday Chef Special</b> What could chef possibly come up with? 	<b>Fajita Vegetable Cheese Quesadilla</b> Shredded cheddar cheese with fajita blend vegetables in a toasted tortilla and served with pico de gallo, sour cream and guacamole
<b>Crab Fall Salad</b> Crab pieces with spinach, roasted cauliflower & brussel sprouts. Served with a balsamic vinaigrette	<b>Steak Cobb Salad</b> Grilled flank steak over chopped romaine lettuce with diced boiled eggs, cherry tomatoes, roasted corn & crumbled blue cheese all tossed in a red wine vinaigrette	<b>Shrimp Salad</b> Sauteed shrimp on greens with sliced peppers, red onions & fried tortilla strips. Served with chipotle dressing	<b>Pear Salad with Grilled Chicken</b> Mixed greens, grilled chicken, pears, candied walnuts, goat cheese and vanilla bean vinaigrette	<b>Cranberry Apple Pecan &amp; Chicken Quinoa Salad</b> Chicken strips served over quinoa tossed with diced apples, dried cranberries & toasted pecans. Served with a maple cinnamon vinaigrette		<b>Caribbean Pork Salad</b> Grilled pork pieces served over greens with pineapples chunks with tomato onion cilantro salsa. Served honey mustard vinaigrette	
Assorted Desserts	Vanilla Cinammon Fall Cupcake	Salted Caramel Chocolate Chunk Cookie	Assorted Desserts	Assorted Pies		Lemon Blueberry Cupcakes	
<b>L U N C H</b>	<b>Pork Ragout</b> Pork meat cooked tender, taken off the bone & served in a rich tomato gravy with onions, garlic & celery. Served over rice with a Chef's choice of vegetable.	<b>Lemon Pasta</b> Simple but flavorful dish of pasta with lemon, parmesan cheese & fresh herbs. Served with a freshly baked garlic roll	<b>Fried Ravioli</b> Breaded & fried cheese ravioli. Served with house made marinara, parmesan cheese & sauteed spinach	<b>Scallop Chowder</b> Scallops with bacon, potatoes, celery, onions & corn in a rich creamy soup. Served with freshly baked bread	<p align="center"><b>BOXED DINNER MEALS WILL BE DELIVERED TO YOUR ROOM. IT WILL INCLUDE A DELI SANDWICH, CHIPS, COOKIE &amp; A BOTTLE OF WATER</b></p> 	<b>Roasted Chicken Pizza with Leeks &amp; Mushrooms</b> Sauteed leeks & mushrooms with roasted chicken pieces on freshly baked pizza dough with a creamy pizza sauce. Served with a small side salad	<b>Ginger Pork Meatballs</b> Made from scratch pork meatballs with garlic, ginger & lemongrass. Served over Asian coleslaw & with a sweet chili sauce
	<b>Pierogies Plate</b> Pan seared pierogies served with sauteed onions, spinach, bacon pieces, green onion & sour cream. Topped with diced chives	<b>Chicken Curry</b> Chicken pieces in flavorful coconut curry sauce. Served over Jasmine rice & warm naan bread	<b>Glazed Meatloaf</b> Meatloaf blend of ground meats with seasonings and spices glazed with ketchup & brown sugar. Served with mashed potato, peas & carrots	<b>Oven Roasted Chicken Leg Quarters</b> Seasoned chicken leg quarters roasted in the oven served with roasted garlic potatoes, tender baby peas and a pan sauce.		<b>Korean BBQ Beef Fried Rice</b> A dish with tender beef pieces, green onions, cabbage, cilantro...all mixed together with steamed rice	<b>Philly Cheesesteak</b> Thin slices of grilled beef with sautéed onions, bell peppers & melted provolone cheese in a toasted hoagie roll. Served with seasoned steak fries
<b>D I N N E R</b>	Lemon Bars	Cherry Turnover	Eclairs	Chocolate Pudding with Oreo Crumbs & Whipped Cream	Brownies A La Mode	Chef's Choice	

**\*Chef Specials- Breakfast 7am-9am Lunch 11am-1pm Dinner 4pm-6pm Menu Items Subject to Change\***