

## CHAL WEEK AT A GLANCE SPECIALS #2 October 5 - October 11

SUNDAY 5		MONDAY 6		TUESDAY 7		WEDNESDAY 8		THURSDAY 9		FRIDAY 10		SATURDAY 11	
B R E A K F A S T	<b>Chef's Special Sunday Breakfast</b> A chef inspired breakfast treat!	<b>Cream Donut</b> Bavarian cream filled Bismark donut	<b>Cottage Cheese and Fruit</b> Cottage Cheese bowl with fresh fruit finished with honey	<b>Southwest Scrambled Eggs</b> peppers, black beans, onions, cheese, green onion potatoes & cheese	<b>Chocolate Blueberry Pancake</b> Freshly made pancake with blueberries & chocolate	<b>Berry Smoothie Bowl</b> Medley of berries blended with yogurt, milk & honey. Served in a bowl & topped with fresh berries & whipped cream	<b>Nutella &amp; Banana Toast</b> Freshly made toast with nutella spread & topped with sliced bananas						
	<b>SOUP:</b> Chicken Noodle Soup	<b>SOUP:</b> Ham & Potato Soup	<b>SOUP:</b> Creamy Cauliflower Soup	<b>SOUP:</b> Butternut Squash Soup	<b>SOUP:</b> New England Clam Chowder	<b>SOUP:</b> Tomato Soup	<b>SOUP:</b> Bean & Tortilla Soup						
	<b>Honey Garlic Pork Rice Bowl</b> Fried pork pieces in honey garlic sauce with steamed broccoli & served over Jasmine rice	<b>Beef Pesto Panini</b> Thin slices of beef on sourdough with tomato, mozzarella & pesto. Served with sweet potato fries	<b>Chicken Ramen Noodle Stir Fry</b> Ground chicken with diced onion, ginger, garlic & green onion in a flavorful Asian broth & served over ramen noodles	<b>WarmTurkey &amp; Cheese Croissant</b> Sliced turkey & Swiss cheese on a freshly baked croissant with mayonnaise & mustard. Served with fresh seasoned house chips	<b>Tomato Bruschetta Pasta</b> A simple but flavorful dish with pasta chopped tomatoes, garlic, balsamic vinegar & fresh basil	<b>Honey Mustard Chicken Thighs with Grilled Peaches</b> Chicken thighs grilled with honey mustard & served with grilled peaches & grilled corn	<b>Sloppy Joe</b> The classic lunch sandwich! Ground beef in a savory sauce on a soft bun. Served with a side of seasoned house chips						
	<b>Fajita Chicken Salad</b> Grilled chicken on greens with sliced peppers, red onions & fried tortilla strips. Served with chipotle dressing	<b>Pasta Salad with Salmon</b> Fusilli pasta with broiled pieces of salmon, diced cucumber, green onions, asparagus pieces & diced celery. Tossed in a creamy cilantro dressing	<b>Summer BLT Chopped Salad</b> Chopped butter lettuce & arugula with cherry tomatoes, crumbles bacon, corn, diced avocado & feta cheese. Served with a simple lemon vinaigrette	<b>Greek Wedge Salad with Chicken</b> Romaine wedges with tomatoes, chopped cucumber, diced celery, olives, thinly sliced red onion, Topped with grilled chicken & lemon tahini dressing	<b>Grilled Steak Salad</b> Grilled flank steak pieces over greens with roasted corn, cherry tomatoes and crumbled cheese. Served with a honey chipotle vinaigrette	<b>Smoked Salmon Flatbread</b> Smoked salmon with fried capers & fresh dill on flatbread with a lemon cream spread	<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						
L U N C H	<b>Chef's Choice</b>	<b>Apple Pie</b>	<b>Lemon Bars</b>	<b>Assorted Desserts</b>	<b>Cream Puffs with Chocolate Sauce &amp; Whipped Cream</b>	<b>Caramel Affogato</b>	<b>Banana Cream Pie</b>						
	<b>Tortellini with Vegetables &amp; Beef</b> Tri-colored tortellini with roasted corn, squash, peppers, onions, garlic & ground beef. Tossed with oil, balsamic vinegar & fresh herbs	<b>Pierogies Plate</b> Pan seared pierogies served with sauteed onions, spinach, bacon pieces, green onion & sour cream. Topped with diced chives	<b>Pulled Pork</b> Slow roasted pork shoulder served over braised cabbage, with a side of bacon potatoes	<b>Tilapia en Papillote</b> Tilapia filet wrapped in parchment with butter, white wine, zucchini, yellow squash, garlic, onions, tomatoes & corn	<b>Creamy Lemon Broccoli Pasta with Shrimp</b> Sauteed shrimp in a creamy lemon sauce with rigatoni pasta & broccoli	<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>Asparagus Pesto Pasta with Pork</b> Roasted asparagus with pesto sauce & pasta, topped with thinly sliced pork tenderloin. Served with a warm baked garlic knot						
	<b>Sausage &amp; Squash Kabobs</b> Kielbasa sausage with zucchini, yellow squash & red onion. Grilled & served with butter roll	<b>Creamy Cajun Chicken</b> Chicken breasts seasoned with a Cajun blend & cooked in cream with onions, diced peppers, diced celery & garlic. Served over mashed potatoes with a side of steamed corn	<b>Arroz Con Pollo "Chicken and Rice"</b> Traditional Latin American dish of chicken, rice, onions & a plethora of vegetables.	<b>Beef Tips with Chimichurri</b> Tender beef tips seasoned and browned, topped with chimichurri sauce, served with Mexican street corn and rice.	<b>Roast Turkey</b> Roasted turkey breast with mashed potatoes, gravy & Chef's choice of vegetable	<b>Fish Tacos</b> Baked fish with coleslaw in a flour tortilla. Served with fresh pineapple	<b>Southern Style Chicken &amp; Biscuits</b> Diced chicken breast with onions, peas & carrots cooked together in a creamy sauce & topped with fresh drop biscuits						
	<b>Boston Cream Pie</b>	<b>Assorted Desserts</b>	<b>Coconut Cream Pie Cups</b>	<b>"Tableside" Banana's Foster</b>	<b>Cheesecake</b>	<b>Brownies A La Mode</b>	<b>Chef's Choice</b>						
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*Chef Specials- Breakfast 7am-9am    Lunch 11am-1pm    Dinner 4pm-6pm    Menu Items Subject to Change*				
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