

Patio Dining Room Menu

April 10 through April 16, 2017

Set Breakfast - \$4.75

Monday to Friday

8 a.m. to 10 a.m.

Light Luncheon - \$12.00

Monday to Saturday

11:30 a.m. to 1:30 p.m.

Dinner - \$15.00

Monday to Saturday

11:30 a.m. to 1:30 p.m. &

4 p.m. to 7 p.m.

Sunday: 11 a.m. to 3 p.m.

Take-Out Hours

Monday to Saturday

11:30 a.m. to 1:30 p.m.

4 p.m. to 5 p.m.

6:30 p.m. to 7 p.m.

Choice of Juice or Soup

Monday, April 10

Wellness

Soup: Vegetarian Lentil

Marinated Skirt Steak or Tequila Lime Chicken

Grilled Zucchini or Seasoned Spinach

Brown Rice or Baked Potato

Catch of the Day: Grilled Rainbow Trout

Wednesday, April 12

Soup: New England Clam Chowder

Crispy Fried Shrimp or Meatloaf

Green Beans or Corn on the Cob

Herbed Rice or Au Gratin Potatoes

Catch of the Day: Baked Haddock

Friday, April 14

Soup: Minestrone

Lasagna or Chicken Marsala

Zucchini & Tomatoes or

Tuscany Blend Vegetables

Orzo w/Tomatoes & Basil or Cavatappi

Catch of the Day: Grilled Salmon

Sunday, April 16

RESERVATIONS ONLY • GUESTS \$25.00 + TAX • DINING ROOM
SEATING 11:00, 1:00 and 3:30PM • TAKE OUTS MAY BE
PICKED UP AT 11:00 A.M. TO 11:30 A.M.

Seafood Salad Cocktail/The Village Salad

Roasted Leg of Lamb w/Mint Jelly or

Baked Ham w/Pineapple Sauce or

Baked Snapper w/ Lemon Butter Sauce

Glazed Carrots or Steamed Broccoli

Baked Sweet Potato or Rice Pilaf

As always, we offer plain Baked Chicken & Fish daily, also Clear Broth-both Regular & Low Sodium

No Substitutions Please

Week 2

Tuesday, April 11

Soup: Beef Barley

Curried Pork w/Apples or Mussels Marinara

Broccoli Florets & Red Peppers or

Italian Blend Vegetables

Buttered Egg Noodles or Orzo w/Lemon & Dill

Catch of the Day: Baked Grouper

Thursday, April 13

Soup: Asian Chicken Noodle

Teriyaki Chicken or Sweet n Sour Pork

Snow Peas or Baby Bok Choy

Szechuan Noodles or Jasmine Rice

Catch of the Day: Grilled Swordfish

Saturday, April 15

One Meal Day
11am - 3pm

Soup: Butternut Squash

Crab Cakes w/Remoulade Sauce or Hearty Beef Stew

Confetti Corn or Brussel Sprouts

Sweet Potato Fries or Homestyle Mashed Potatoes

Catch of the Day: Poached Sole

Catch of the Day Toppings...

- Lemon Butter Caper
- Mango Pineapple Salsa

* Please Note: The catch of the day is
subject to Availability.

Turn over for more
dining information

Dining Home Delivery Menus, Information & Announcements

Standard Home Delivery Menu April 10 to April 16, 2017

TO ORDER - Dial 783-4065 or 783-4061

Orders taken Sunday between 10:00 and 11:00 a.m.

Lunch: Mon. to Sat. 10:30 - 11:30 a.m.

Dinner: Mon. to Sat. 2:30 - 3:30 p.m.

There is a \$5.00 delivery charge for non-medical home deliveries.

Lunch & Dinner include Soup du Jour or Juice,
Choice of Entrée, Starch, Vegetable
and Beverage, Roll, Salad du Jour and Dessert.

Light Lunch Menu Entrées & Salad Cold Plates:

MONDAY	Italian Sub Seafood Salad
TUESDAY	Fried Buffalo Wings/Fries Chef Salad
WEDNESDAY	Philly Cheese Steak Cottage Cheese/Fruit Plate
THURSDAY	Tacos/Refried Beans Chicken Caesar Salad
FRIDAY	All Natural Umami Turkey Patty Allergens: Mushroom & Tomatoes Tuna Salad
SATURDAY	One Meal Day

Please Make Reservations For **PASSOVER SEDER DINNER**

MONDAY, APRIL 10, 2017

LAKESIDE DINING ROOM

Reservations are being taken
Monday, March 27, 2017 through
Thursday, April 6, 2017

Call Susanne at 783-4063

Residents meal ticket may be used with
\$5.70 surcharge.

Guest price is \$25.00 + tax

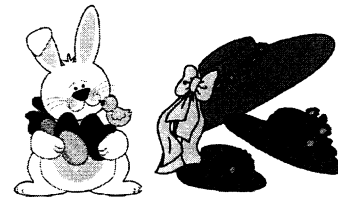
Kitchen Tour

The next Kitchen Tour will be held
TUESDAY, APRIL 11th AT 11:30 A.M.

Come enjoy Lunch on us.

If you would like to attend, please call
and make a reservation with
Staci at 783-4065.

We look forward to showing you
around our exceptional kitchen.



Reservations for

Easter Dinner

Sunday, April 16, 2017

can be made Tuesday, April 4, 2017
through Thursday, April 13, 2017
by calling Catherine at 954-783-4062.

Seatings for dinner are 11:00 am,
1:00 and 3:30 pm

Guest price is \$25.00 + tax

*Notes left on Staci's desk will not be accepted.

To expedite seating, your account will be
charged when you make the reservation.

Food for Thought – Week 2
April 10 through April 16, 2017

	Serving Size-oz	Calories	Total Fat g	Choles- terol mg	Sodium mg	Total Carbs g	Fiber g	Protein
<i>Monday – April 10 (Heart Healthy)</i>								
Vegetarian Lentil Soup	6 oz	83	2	2	121	13	3	3
Marinated Skirt Steak	1 each	223	13	93	239	3	1	20
Lime Glazed Chicken	1 each	166	8	112	233	2	0	21
Grilled Rainbow Trout	4 oz	242	18	58	217	1	0	20
Grilled Zucchini	½ cup	35	2	0	104	3	1	1
Seasoned Spinach	½ cup	47	3	0	103	4	3	4
Brown Rice	½ cup	115	3	5	160	21	1	2
Baked Potato	1 each	211	5	0	292	40	3	4
Light Lunch – Italian Sub	1 each	361	18	40	812	30	1	21

Tuesday – April 11

Beef Barley Soup	6 oz	86	2	18	215	11	3	7
Curried Pork w/Apples	½ cup	290	11	62	293	24	2	24
Mussels Marinara	6 oz	164	5	34	453	14	2	16
Baked Grouper w/Capers	4 oz	379	29	125	1031	2	0	28
Broccoli Florets & Red Pepper	½ cup	21	0	0	19	4	3	2
Italian Blend Vegetables	½ cup	75	2	0	46	12	4	3
Buttered Noodles (Egg)	½ cup	142	5	28	108	20	1	4
Orzo w/Lemon & Dill	½ cup	163	5	0	167	26	1	5
Light Lunch – Fried Buffalo Wings								
French Fries	½ cup	148	6	0	443	23	2	2

Wednesday – April 12

New England Clam Chowder	6 oz	422	23	108	541	26	1	27
Crispy Fried Shrimp	8 oz	412	21	235	585	20	1	36
Meatloaf w/Gravy	6 oz	274	15	103	344	11	1	23
Baked Haddock	4 oz	176	12	53	375	1	0	16
Green Beans (String)	½ cup	45	2	0	94	6	3	1
Corn on the Cob	1 each	96	1	0	33	23	3	3
Herbed Rice	½ cup	159	4	0	112	28	2	3
Au Gratin Potatoes	4 oz	87	3	5	493	17	1	2

Light Lunch – Philly Cheese Steak

Thursday – April 13

Asian Chicken Noodle Soup	6 oz	136	1	2	124	27	3	5
Teriyaki Chicken	5 oz	304	15	96	1562	8	0	32
Sweet & Sour Pork	8 oz	540	5	38	1198	105	2	20
Grilled Swordfish	4 oz	245	18	65	246	1	0	19
Snow Peas								
Baby Bok Choy	½ cup	37	2	0	177	3	1	2
Szechuan Noodles	½ cup	625	34	0	1104	65	5	16
Jasmine Rice	½ cup	86	2	2	379	14	2	3
Light Lunch – Tacos	2 each	480	23	97	1682	38	8	32
Refried Beans	½ cup	124	4	0	457	17	5	6

Friday – April 14

Minestrone Soup	6 oz	67	1	1	219	13	3	3
Lasagna Bolognese	1 3x4	712	35	123	980	52	3	45
Chicken Marsala	6 oz	545	37	115	142	9	1	40
Grilled Salmon	4 oz	568	38	202	320	2	0	50
Zucchini & Tomatoes	½ cup	54	2	0	343	10	2	1
Tuscany Blend Vegetables	½ cup	78	2	5	33	12	4	3
Orzo w/Tomato & Basil	½ cup	179	5	0	30	29	2	5
Cavatappi	½ cup	168	1	0	14	34	1	6
Light Lunch - Turkey Patty	1 each	282	11	26	1043	35	2	10

Saturday – April 15

~ ONE MEAL ONLY ~ 11 am to 3 pm

Butternut Squash Soup	6 oz	230	19	44	49	15	3	3
Crab Cakes	1 each	219	13	44	380	12	1	13
Remoulade Sauce	1 oz	54	4	2	256	4	0	0
Hearty Beef Stew	4 oz	428	23	85	502	30	6	28
Poached Sole	3 oz	173	13	44	456	1	0	12
Confetti Corn								
Brussel Sprouts	½ cup	57	3	0	90	8	4	3
Sweet Potato Fries (Wedges)	½ cup	113	0	0	277	27	2	2
Homestyle Mashed Potatoes	½ cup	109	6	12	253	12	1	3

Light Lunch – One Meal Only

Sunday – April 16

Easter

Seafood Salad	4 oz	145	3	26	678	20	1	9
Roasted Lamb	6 oz	349	17	94	77	23	1	26
Mint Jelly								
Baked Ham w/Pineapple Sauce	4 oz	189	7	68	1535	8	0	23
Baked Snapper w/Lemon Butter Sauce	3 oz	202	13	36	229	1	0	20
Glazed Carrots	4 oz	175	11	0	108	22	2	0
Steamed Broccoli	½ cup	45	2	0	161	5	3	3
Baked Sweet Potato	1 whole	130	0	0	83	30	5	2
Rice Pilaf	½ cup	167	4	10	374	29	2	3
Baked Chicken	6 oz	232	15	92	376	0	0	22
Baked Fish	4 oz	190	2	146	713	0	0	40

