

WILLOWS DINING ROOM

OCT 7TH – OCT 13TH

DINNER



SUNDAY

- VEGETABLE SOUP
- GARDEN SALAD
- SHRIMP COCKTAIL
- PARMESAN STUFFED CHICKEN
- JR. DAGWOOD SANDWICH
- STEAK FRIES
- PENNE WITH BASIL BUTTER
- CORN OR COLESLAW
- CHOCOLATE CAKE

MONDAY

- MUSHROOM BEEF BARLEY SOUP
- CREAM OF CAULIFLOWER SOUP
- WALDORF SALAD
- SWEDISH MEATBALLS WITH EGG NOODLES
- LOW SODIUM CHICKEN TERIYAKI
- EGG NOODLES
- WHITE RICE
- STEAMED BROCCOLI
- ROASTED CHERRY TOMATOES
- IRISH CREAM PIE

TUESDAY

- CHICKEN ORZO SOUP
- POTATO LEEK SOUP
- WALDORF SALAD
- HONEY BOURBON PORK LOIN
- HEARTY BEEF STEW & A BISCUIT
- MASHED POTATOES WITH SOUR CREAM & CHIVES
- BUTTERMILK BISCUITS
- ROASTED MEDLEY OF SQUASH
- CREAMED CORN
- BREAD PUDDING WITH RUM SAUCE

WEDNESDAY

- EGG DROP SOUP
- MACARONI & CHEESE SOUP
- BLUEBERRY FETA SALAD
- LONDON BROIL WITH MUSHROOM GRAVY
- APPLE GLAZED DUCK BREAST
- TWICE BAKED POTATOES
- CRANBERRY WILD RICE
- ROASTED CAULIFLOWER
- BRAISED CABBAGE & CARROTS
- PUMPKIN SPICED MOUSSE

THURSDAY

- SPLIT YELLOW PEA SOUP
- SQUASH & VEGETABLE SOUP
- BLUEBERRY FETA SALAD
- ROOT BEER GLAZED HAM
- DIJON HERB CRUSTED COD
- MASHED SWEET POTATOES
- LEMON ORZO
- GREEN BEAN CASSEROLE
- CARROTS VICHY
- CHERRY PIE

FRIDAY

- PUMPKIN SOUP
- BEEF PASTA SOUP
- QUINOA BLACK BEAN SALAD
- FETTUCINE ALFREDO WITH SKEWERED SHRIMP
- VEAL PARMESAN
- FETTUCINE ALFREDO
- GARLIC TOAST
- SAUTÉED SPINACH
- HARVEST BEETS
- PINEAPPLE UPSIDE DOWN CAKE

SATURDAY

- BLACK BEAN SOUP
- CHICKEN NOODLE SOUP
- QUINOA BLACK BEAN SALAD
- POT ROAST
- CHICKEN AND GNOCCHI DUMPLINGS
- YUKON MASHED POTATOES
- STEAMED ASPARAGUS
- ROASTED VEGETABLES WITH PEARL ONIONS
- PUMPKIN PIE