

Day	Breakfast	Lunch	Dinner
Monday	Entree: Philly Cheesesteak Breakfast Bowl with sautéed peppers and onions Side: Diced hash browns Side: Bacon Fruit: Tropical fruit	Entree 1: American Cheese Burger with lettuce, tomato and red onion on a brioche bun with french fries and a pickle Entree 2: Eggplant Parmesan topped with marinara sauce and mozzarella over linguini	Entree 1: Pan-Seared Herb-Crusted Chicken Breast topped with shallot cream sauce served with wild rice pilaf and fresh vegetable of the day Entree 2: Crab and Spinach Stuffed Flounder with fresh vegetable of the day and wild rice pilaf
Tuesday	Entree: French Toast with maple syrup and confectioners sugar Side: Sausage Side: Scrambled eggs Fruit: Cinnamon apples	Entree 1: Gobbler Bowl with pulled turkey and green beans over red-skin mashed potatoes, cranberry sauce and homemade stuffing topped with gravy Entree 2: Blackened Shrimp Tacos with Chipotle slaw, salsa verde and Spanish bean salad	Entree 1: Sticky Ginger Pork served with stir-fried rice and Asian vegetables Entree 2: Chickpea, Sweet Potato & Tomato Masala over coconut milk risotto
Wednesday	Entree: Sausage, Egg & Cheese Biscuit Sandwich Side: Hash brown patty Fruit: Mixed berries	Entree 1: Crispy Fish Sandwich with lettuce, tomato and homemade tartar sauce on a potato roll and side of tater tots Entree 2: Impossible Meat Sloppy Joe on a potato roll with tater tots	Entree 1: Rotisserie-Style Chicken Leg 1/4 served with mashed potatoes and fresh vegetable of the day Entree 2: Homemade Classic Meatloaf served with mashed potatoes, gravy and fresh vegetable of the day
Thursday	Entree: Pancakes with warm maple syrup Side: Scrambled eggs Side: Ham steak Fruit: Mixed fruit salad	Entree 1: Vegetarian Quesadillas with sautéed peppers, red onion, portabella mushrooms, black beans, squash and cheddar cheese folded in a flour tortilla and topped with fresh salsa and southwest lime sour cream Entree 2: Chicken Cordon Bleu with savory velouté, rice and fresh vegetable of the day	Entree 1: Grilled Sirloin Steak with a fresh herb compound butter served with a baked potato and fresh vegetable of the day Entree 2: Fresh Catch of the Day served with a baked potato and fresh vegetable of the day
Friday	Entree: Egg Scramble with caramelized onions and shredded Pepper Jack cheese Side: Scrapple Fruit: Pears	Entree 1: Classic Pepperoni Pizza Entree 2: Maryland-Style Crab Cake Sandwich served with lettuce, tomato, and old bay fries	Entree 1: Vegetarian (Impossible) Meat Shepherds Pie Entree 2: Grilled Thai-Marinated Chicken Thigh over jasmine rice and fresh vegetable of the day
Saturday	Entree: Classic Waffle with powdered sugar and maple syrup Side: Scrambled eggs Side: Sausage Fruit: Mango & strawberries	Entree 1: Crispy Chicken Salad with crispy bacon, tomatoes, cheddar cheese and cucumber over green-leaf lettuce Entree 2: Pan-Seared Striped Bass served with spinach-parmesan risotto, lemon beurre blanc and fresh vegetables	Entree 1: Chimichurri Beef Tips over cilantro & citrus fiesta rice and fresh vegetable of the day Entree 2: Hearty Sweet Pasta Fagioli with sweet Italian sausage and bread
Sunday	Entree: Hash of the Day Side: Over easy eggs Fruit: Grapes	Entree 1: Crispy Shrimp Po Boy with lettuce, tomato, homemade remoulade sauce and hushpuppies Entree 2: Stuffed Shells with rose sauce and garlic bread	Entree 1: Bacon-Wrapped Pork Loin served roasted potatoes and fresh vegetable of the day Entree 2: Lemon and Dill Poached Salmon with roasted potatoes and fresh vegetable of the day

We accommodate vegetarian, vegan, and other dietary requirements for every meal.