

Sunday

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday



March 2019

Dining Service Calendar



<p>New England Clam Chowder 3 Carved Roast Beef GF Leg of Lamb with Mint Jelly and Raisin Mint Pesto GF Potato Crusted Cod Mashed Potatoes GF Lemon Rice Pilaf GF Maple Glazed Carrots GF Broccoli GF Chocolate Mint Cream Pie N.S.A. Chocolate Layer Cake</p>	<p>4 Minestrone Pineapple Glazed Ham Loaf Honey Lime Chicken Thighs GF Rubbed Potatoes Savory Tomato Bake Green Beans GF Roasted Zucchini GF Caramel Apple Coffee Cake S.F. Blueberry Pie</p>	<p>5 Chicken Noodle Pork and Sauerkraut GF Liver and Onions Mashed Potatoes GF Steamed Rice GF Peas GF Roasted Cauliflower GF Shoofly Pie S.F. Spice Cake Mardi Gras</p>	<p>6 French Onion GF Pan Seared Duck Breast with Blackberry Demiglace Braised Sirloin Beef Tips Baked Potatoes GF Buttered Noodles Lemon Buttered Asparagus GF Maple Glazed Autumn Blend GF Peach Cobbler N.S.A. Fruits of the Forest Pie Ash Wednesday</p>	<p>7 Pumpkin Roasted and Carved Whole Tom Turkeys GF Italian Ribollita with Sausage, Kale, and Beans Mashed Potatoes GF Homemade Filling Green Bean Casserole Baby Carrots GF Apple Dumplings S.F. Apple Pie</p>	<p>1 Beef Chili with Corn Bread Pub Style Fish and Chips Homemade Beef Lasagna Wedge Cut Fries Succotash GF Green Beans GF Peas GF Tiramisu S.F. White Cake</p>	<p>2 Kentucky Burgoo Fresh BBQ Chicken Legs Grilled Beef Sliders Scalloped Potatoes Seasoned Potato Wedges Roasted Corn GF Brussel Sprouts GF Assort Desserts Assorted N.S.A Desserts</p>	
<p>10 Lobster Bisque Blueberry Glazed Ham GF Carved Sirloin Beef GF Rustic Italian Cod Mashed Potatoes GF Homemade Stuffing Green Beans GF Roasted Broccoli with Lemon Garlic Vinaigrette GF Lemon Crunch Pie w/ Coulis S.F. White Cake with Lemon</p>	<p>11 Potato Leek Maple Glazed Pork Tenderloin GF Veal Parmesan Roasted Fingerling Potatoes GF Buttered Linguini Harvard Beets GF Roasted Carrots GF Chocolate Cake with Peanut Butter Icing S.F. Chocolate Cake</p>	<p>12 GF Butternut Squash and Apple Hearth Oven Macaroni And Cheese Sweet Sesame Roasted Korean Chicken Thighs GF Lomein Noodles Baked Sweet Potatoes GF Stewed Tomatoes GF Collard Greens GF Coconut Cream Pie S.F. Vanilla Cake</p>	<p>13 Corn Chowder Beef Stroganoff Sausage Ratatouille GF Buttered Noodles Roasted Yukon Gold Potatoes GF Cape Cod Vegetables GF Italian Green Beans GF Apple Pie S.F. Apple Pie</p>	<p>14 Polynesian Dinner Pork and Tofu Soup Tamarind Baby Back Ribs Polynesian Glazed Chicken Panko Crusted Tilapia Coconut Rice Herb Roasted Potatoes Hawaiian Style Asparagus South Seas Glazed Carrots *See Dessert information in the large green area below.</p>	<p>8 Cream of Potato and Bacon Poached Salmon with Fresh Lemon Cream Sauce GF Heath Oven Flat Bread Pizza Chive Buttered New Potatoes GF Black Beans and Rice GF Italian Green Beans GF Roasted Beets and Broccoli GF Brownies S.F. Chocolate Cake</p>	<p>9 White Bean Florentine GF Spaghetti w/ Meat Sauce Smokehouse BBQ Chicken Breast Sandwich Spaghetti Perogies with Onions Succotash GF Sweet and Sour Spinach GF Assort Desserts Assorted N.S.A Desserts</p>	
<p>17 Cream of Mushroom Herb Crusted Roast Beef GF Cranberry Stuffed Chicken Crab and Scallop Stuffed Sole Mashed Yukon Potatoes GF Brown Rice GF Lemon Dilled Green Beans GF Parmesan and Butter Roasted Cauliflower GF Chocolate Peanut Butter Pie N.S.A. Chocolate Cream Pie</p>	<p>18 Cream of Broccoli Chicken Cacciatore GF Spaghetti with Meat Sauce Buttered Farfalle Mashed Potatoes GF Zucchini GF Sauteed Carrots and Parsnips with Honey and Rosemary GF Pecan Pie S.F. Spice Cake</p>	<p>19 Chicken Florentine Woodcrest Salmon Cakes Stuffed Cabbage Potato Kugel GF Rice Pilaf GF Asparagus GF Peas and Pearl Onions GF Egg Custard Pie S.F. Egg Custard</p>	<p>20 Garden Vegetable Lancaster Style Chicken Pot Pie Apricot Glazed Pork Tenderloins GF Rubbed Potatoes Biscuits Broccoli GF Roasted Acorn Squash GF Cheesecake S.F. Cheesecake Spring Begins</p>	<p>21 Turkey Noodle Meatloaf with Gravy Autumn Pear Salad with Chicken Breast, Avocado, and Blue Cheese Mashed Potatoes GF Baked Sweet Potatoes GF Honey Glazed Carrots GF Braised Cabbage GF Cherry Crisp S.F. Cherry Pie</p>	<p>15 Welsh Beef Vegetable Seafood Combo with Cheddar Biscuits Chicken & Kale Super Salad GF Au Gratin Potatoes Corn GF Green Beans GF Lima Beans GF Red Velvet Cake with Buttercream Icing S.F. Vanilla Cake</p>	<p>16 Turkey Rice Chicken Parmesan French Dip Sandwich with Beef Au Jus Buttered Linguini Steak Fries Butter Crusted Wax Beans Brussel Sprouts GF Assort Desserts Assorted N.S.A Desserts</p>	
<p>24 Beef Forestiere GF Herb Roasted Beef Sirloin GF Oven Roasted Turkey GF Baked Salmon with Lemon Dilled Aioli GF Homemade Bread Filling Mashed Potatoes GF Maple Glazed Carrots GF Peas GF Pumpkin Pie N.S.A. Pumpkin Pie</p>	<p>25 Creamy Chicken and Corn Build Your Own Hamburgers and Hot Dogs Baked Beans Fresh Cut Fries Broccoli GF Cape Cod Vegetables GF Whoopy Pies S.F. Chocolate Chip Cookies</p>	<p>26 French Onion GF Roasted Pork Tenderloin with Apple Walnut Salsa GF Salisbury Steaks Scalloped Potatoes Baked Sweet Potatoes GF Roasted Brussel Sprouts GF Corn Soufle Lemon Meringue Pie N.S.A. Lemon Meringue Pie</p>	<p>27 Italian Wedding Hearth Oven Ziti with Sausage, Pepperoni and Beef Woodcrest Crab Cakes Wild Rice GF Baked Potatoes GF Balsamic Roasted Turnips GF Asparagus GF Cherry Pie S.F. Cherry</p>	<p>28 Egg Drop Soup GF Beef Stew with Biscuits Thai Chicken & Basil with Shitaki Mushrooms and Coconut Cream Sauce Candied Sweet Potatoes Brown Rice GF Broccoli GF Spring Rolls Vanilla Cake with Buttercream S.F. Vanilla Cake</p>	<p>22 Chili Con Carne w/ Corn Bread Marinated Beef Tenderloin With Balsamic Dem-Glace GF Shrimp Scampi Roasted Root Vegetables GF Buttered Linguini Roasted Corn GF Tarragon Green Beans & Tomatoes GF Blueberry Crumb Pie S.F. Blueberry Pie</p>	<p>23 Cream of Asparagus Apricot Bourbon Grilled Chicken Thighs Italian Sausage Hoagie with Peppers and Onions Sweet Potato Fries Roasted Potatoes and Onions GF Brussel Sprouts GF California Vegetables GF Assort Desserts Assorted N.S.A Desserts</p>	
<p>31 Mulligatawny Carved Garlic and Rosemary Prime Rib GF Baked Black Oak Ham GF Flounder Imperial Mashed Potatoes GF Au Gratin Potatoes Lemon Buttered Asparagus GF Roasted Beets GF Pecan Pie S.F. Spice Cake</p>	<p>We will be teaming up with activities on the 14th to bring you a Polynesian themed meal. Desserts including Banana Cream, Coconut Cream, and Lemon Meringue Pie will be served in the Gamber pre-function area followed by a presentation of the movie South Pacific in the Auditorium. Soft serve ice cream will be served in both dining rooms.</p>						

*Catch of the day, baked chicken legs, and green items are endorsed by the Wellness team *Items marked GF are Gluten Free *The menu is subject to change based on availability