



SEASONS



MONDAY, OCTOBER 8TH

Soup... Harvest Soup

Glazed Ham

Boneless pit ham baked with a raisin & pineapple glaze.

Turkey a la king

Ground white & dark turkey meat cooked in a creamy sauce w/ sautéed carrots, peas, onions & elbow macaroni, finished with toasted bread crumbs.

Patty pan squash, Brown butter & scallion mashed potatoes

Pecan Pie

Cheese & Fruit

TUESDAY, OCTOBER 9TH

Soup... Tomato Basil

Salad... Greek Cucumber, Tomato, Olives, Feta and Red Onion

Lamb Stew

Tender cubes of lamb simmered w/ potatoes, bacon, celery, carrots, onions, leeks, garlic & thyme served with rye bread.

Greek Chicken

Over roasted quarter leg of chicken, seasoned w/ garlic & oregano, graced with a tomato & kalamata olive broth.

Rice Pilaf, Zucchini Medley

Apple Crisp

Cheese & Fruit

WEDNESDAY, OCTOBER 10TH

Soup... Cream of Tomato w/ Parmesan Crostini

Beef Stroganoff

Slow braised beef in a creamy mushroom gravy served over wide egg noodles

Catch Of The Day

Garlic Mashed Potatoes, Green beans Almandine

Chocolate Cake

Cheese & Fruit

THURSDAY, OCTOBER 11TH

Soup... Cream of Asparagus

Salad... Waldorf

Stuffed Cabbage Rolls

Cabbage stuffed w/ beef and rice w/ tomato sauce

Braised Pork Stew

Slow braised pork tenderloin w/ celery, carrots, onion, peas, potatoes and fresh herbs, served with a buttermilk biscuit.

Broccoli & Cauliflower, Cheddar Rice Pilaf

Spumoni

Cheese & Fruit

FRIDAY, OCTOBER 12TH

Soup... Vegetable Lentil

Chicken Ratatouille

Grilled Chicken breast topped with roasted zucchini, mushrooms, yellow squash, eggplant, tomatoes, and basil.

Catch of the Day

Roasted Shallot Mashed Potatoes, Chef's Mixed Vegetables

Peaches & Cream over angle food cake.

Cheese & Fruit

SATURDAY, OCTOBER 13TH

Soup... Cheddar Cauliflower

Salad... Watermelon, Feta, & Basil

Grilled Pork Chops w/ Balsamic Caramelized Pears

Brined pork chops, grilled & topped w/ caramelized onions and pears

Marinated Flank Steak w/ Chimichurri

Flank steak marinated in garlic and herbs served w/ chimichurri sauce

Potato Au Gratin Potatoes, Creamed Spinach

Chocolate Cream Pie

Cheese & Fruit

SUNDAY, OCTOBER 14TH

Soup... Beef Barley

Carved Strip Loin

Slow roasted strip loin carved to order served w/ horseradish cream or demi glace

Catch Of The Day

Duchess Potatoes, Asparagus

Chocolate Pudding Parfait

Cheese & Fruit

DINNER SERVICE IS FROM 4:00PM TO 7:00PM

PLEASE CALL

(847)843-4260 OR EXT 4260

FOR RESERVATIONS FROM 10:30AM TO 3:00PM DAILY

FOR CANCELLATIONS EXT 3651

MENU SUBJECT TO CHANGE