



# SEASONS



## MONDAY, NOVEMBER 5TH

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, NOVEMBER 6TH

Soup... Avgolemono

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, NOVEMBER 7TH

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, NOVEMBER 8TH

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, NOVEMBER 9TH

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 angel food cake.

Cheese & Fruit

## SATURDAY, NOVEMBER 10TH

Soup... Cheddar Cauliflower

Salad... Tomato, Cucumber, & Red Onion Salad w/ Italian Vinaigrette

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, NOVEMBER 11TH

Soup... Beef Barley

Carved Strip Loin

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

Catch Of The Day

Duchess Potatoes, Asparagus

White Chocolate Mouse w/ Mangos

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\**