BREAKFAST

❖ To Start Your Day ❖

Juices: Orange Apple Cranberry V-8
Fruits: Fresh Fruit Steamed Prunes

Hot & Cold Cereals: Oatmeal Cream of Wheat Granola Raisin Bran Shredded Wheat Cherrios

❖ Our Specialties ❖

❖ BREAKFAST BURRITO ❖
Fresh flour tortilla filled with scrambled eggs, sausage and cheddar cheese. Served with salsa on the side. Tabasco Sauce

❖ EGGS BENEDICT ❖
English muffin layered with Canadian bacon, poached eggs and Hollandaise sauce.

❖ BELGIAN WAFFLE ❖
Served with hot maple syrup.

❖ OLD FASHIONED FRENCH TOAST ❖
Texas toast dipped in an orange-vanilla egg batter and grilled until golden. Accompanied with hot maple syrup.

❖ A la Carte ❖

Crisp Bacon Grilled Ham Steak Sausage Patties
Light Sausage Links Homfried Red Potatoes

EGGS: Scrambled Poached Fried Egg Beaters

❖ Bakery Items ❖

TOAST: Wheat Sourdough Homemade Muffin English Muffin Bagel Homemade Scone

❖ Accompaniments ❖

Yogurt Margarine Salt Sugar
Butter Cream Cheese Honey Jelly

Coffee: Regular Decaf Cocoa
Tea: Regular Decaf Iced
Milk: Whole Low-Fat (1%) Skim
Sweetener: Splenda Sugar

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LUNCH

❖ Soup or Salad ❖

☐ Garden Salad with choice of Dressing:
☐ Ranch
☐ Poppy Seed
☐ Italian
☐ Low-Fat Ranch
☐ Low-Fat Italian
☐ Blue Cheese
☐ Soup du Jour
☐ Fresh Fruit

OR

❑ Entrees ❑

❑ GRILLED CHICKEN WRAP
Fresh flour tortilla stuffed with lettuce, garden vegetables, sliced provolone and grilled breast of chicken accompanied by crateid garnish.

❑ HEARTY BEEF BARLEY SOUP
Served with homemade roll.

❑ THREE-TIER TURKEY CLUB
Sliced turkey breast, bacon, tomato & lettuce served on your choice of bread with crateid garnish. Bacon omitted upon request.

❑ MAYONNAISE
❑ MASTARD
❑ SOURDOUGH
❑ WHOLE WHEAT

❑ STEAK SANDWICH
Grilled, sliced New York served on Ciabatta roll with provolone cheese and crateid garnish. Mayonnaise Mastard

❑ CHEFS SALAD
Julienne turkey, ham & cheese served on a bed of crisp romaine & red leaf lettuce with fresh garden vegetables. Dressing of your choice served on the side. (See list above)

❑ LASAGNA BOLOGNAISE
Lasagna noodles layered with Italian sausage, ground sirloin, three cheeses, mushrooms, herbs, and marinara sauce served with homemade roll.

❑ Dessert Cart ❑

❑ Chocolate Cake
❑ Lemon Flan
❑ Poppy Seed Cake
❑ Lemon Flan
❑ Homemade Cookies
❑ Lemon Flan
❑ Poppy Seed Cake
❑ Lemon Flan
❑ Homemade Cookies

❑ Accompaniments ❑

❑ Bread:
☐ Dinner Roll
☐ Sourdough
☐ Wheat
☐ Butter
☐ Margarine
☐ Decaf
☐ Iced
☐ Honey
☐ Sugar
☐ Skim

❑ Coffee:
☐ Regular
☐ Decaf
☐ Cocoa
☐ Tea:
☐ Regular
☐ Iced
☐ Herbal
❑ Milk:
☐ Whole
☐ Low-Fat (1%)
❑ Sweetener:
☐ Splenda
☐ Sugar
☐ Lemon Flan
☐ Poppy Seed Cake
☐ Lemon Flan
❑ Butter
☐ Creamer
❑ Decaf
☐ Whole
☐ Iced
☐ Skim
❑ Honey
☐ Sugar
☐ Skim
❑ Lemon Flan
❑ Poppy Seed Cake
❑ Lemon Flan
❑ Butter
❑ Creamer
❑ Decaf
❑ Whole
❑ Iced
❑ Skim
❑ Lemon Flan
❑ Poppy Seed Cake
❑ Lemon Flan
❑ Butter
❑ Creamer
❑ Decaf
❑ Whole
❑ Iced
❑ Skim
❑ Lemon Flan
❑ Poppy Seed Cake
❑ Lemon Flan
❑ Butter
❑ Creamer
❑ Decaf
❑ Whole
❑ Iced
❑ Skim

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DINNER

❖ Appetizers ❑

❑ Garden Salad with choice of Dressing:
❑ Ranch
❑ Poppy Seed
❑ Italian
❑ Low-Fat Ranch
❑ Low-Fat Italian
❑ Blue Cheese
❑ Soup du Jour
❑ Fresh Fruit

OR

❑ Entrees ❑

❑ ENTRECÔTE BORDELaise WITH NEW ORLEANS-STYLE PRAWNS
Grilled New York steak served with mushroom Bordelaise sauce accompanied by grilled prawns. Steak preference prepared: Well Medium

❑ RAGOUT OF YEAL CHASSEUR
Tender veal stew with mushrooms, tomato, wine and herbs served over pasta and accompanied by fresh vegetables.

❑ ESCALOPE OF SALMON REMOULADE
Pan grilled filet of salmon accompanied by parslsed potatoes and seasonal vegetables.

❑ FUSILLI PASTA GARDINIER
Lasagna noodles layered with Italian sausage, ground sirloin, three cheeses, mushrooms, herbs, and marinara sauce served with homemade roll.

❑ The Finale ❑

❑ Lemon Flan
❑ Carrot Cake
❑ Homemade Cookies
❑ New York Style Cheesecake
❑ Fresh Fruit

❑ Accompaniments ❑

❑ Bread:
☐ Dinner Roll
☐ Sourdough
☐ Wheat
☐ Margarine
☐ Butter
☐ Decaf
☐ Iced
☐ Sugar
☐ Skim
❑ Honey
❑ Creamer
❑ Beer
❑ Wine
❑ DOB required:
❑ Splenda
❑ Creamer
❑ Decaf
❑ Whole
❑ Iced
❑ Skim
❑ Lemon Flan
❑ Poppy Seed Cake
❑ Lemon Flan
❑ Butter
❑ Creamer
❑ Decaf
❑ Whole
❑ Iced
❑ Skim
❑ Lemon Flan
❑ Poppy Seed Cake
❑ Lemon Flan
❑ Butter
❑ Creamer
❑ Decaf
❑ Whole
❑ Iced
❑ Skim
❑ Lemon Flan
❑ Poppy Seed Cake
❑ Lemon Flan
❑ Butter
❑ Creamer
❑ Decaf
❑ Whole
❑ Iced
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WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects.