

**Dinner and Brunch at the Mark or W Room**

**January 29, 2017 through February 4, 2017**

**Lunch: 12:00 pm to 1:00 pm/ Dinner: 4:00pm to 6:30 pm / Sunday Brunch: 11:30 am-1: 30 pm**

**SOUP/ SALAD/ENTRÉE**

**ACCOMPANIMENT / DESSERT**

<p><b>MONDAY</b></p> <p><i>January 29</i></p>	<p>Sausage Soup                      Consommé w/ Mixed Vegetables*                      Cucumber Salad*ψ                      Cranberry Sage Chicken Roulade with Pan Gravy*ψ                      Ham, Broccoli &amp; Cheddar Quiche                      Cod with Italian Crumbs</p>	<p>Scalloped Potato                      Rice Primavera                      Roasted Parsnips*                      Zucchini &amp; Summer Squash*ψ                      Coconut Cream Pie                      S/f Gelatin Parfait</p>
<p><b>TUESDAY</b></p> <p><i>January 30</i></p>	<p>Cauliflower &amp; White Cheddar Soup                      Consommé w/ Zucchini &amp; Summer Squash*                      Three Bean and Bacon Salad                      Swedish Meatballs                      Hungarian Goulash                      Grilled Caribbean Chicken Breast*</p>	<p>Roasted Potatoes                      Buttered Egg Noodles*                      Broccoli Almandine *                      Corn*                      Pineapple Upside Down Cake                      S/ F Cherry Pie</p>
<p><b>WEDNESDAY</b></p> <p><i>January 31</i></p>	<p>French Onion Soup                      Consommé w/ Broccoli Florets*                      Mesclun Salad w/Pears, Walnut &amp; Blue Cheese                      Old Fashioned Yankee Pot Roast                      Roast Cornish Game Hen*                      Seafood Risotto ψ</p>	<p>Sweet Potato Casserole                      Baked Potato*                      Buttered Beets &amp; Celery*ψ                      Peas*ψ                      Devil's Food Cake w/ Chocolate Glaze                      S/f Boston cream pie</p>
<p><b>THURSDAY</b></p> <p><i>February 1</i></p>	<p>Broccoli and Stilton Soup                      Consommé w/ Carrots*ψ                      Israeli Couscous Salad                      Shrimp Creole+*ψ                      Chicken Breast w/ Mustard Sauce*                      Cranberry Glazed Pork Loin ψ</p>	<p>Baked Sweet Potato*ψ                      Basmati Rice*ψ                      Sautéed Spaghetti Squash*ψ                      Green Beans*ψ                      Orange Pound Cake with Chocolate Glaze                      S/f Butterscotch Pie</p>
<p><b>FRIDAY</b></p> <p><i>February 2</i></p>	<p>Ham and Potato Soup                      Consommé w/ Scallion*ψ                      Apple Cabbage Slaw ψ                      Italian Meat Loaf w/ Red Sauce                      Turkey Stew                      Mussels Marinere</p>	<p>Garlic Linguini                      Baked Potato*ψ                      Lyonnaise Carrots*ψ                      Brussel Sprouts Casserole                      Blondie Bars                      S/f White Cake w/ Mocha Frosting</p>
<p><b>SATURDAY</b></p> <p><i>February 3</i></p>	<p>Cream of Chicken &amp; Rice                      Consommé w/ Diced Tomato*ψ                      Green Bean Walnut Salad ψ                      Franks &amp; Beans                      Mediterranean Tilapia+* ψ                      Roast Chicken</p>	<p>Rice Pilaf                      Whipped Potatoes                      Peas &amp; Pimento*                      Roasted Cauliflower                      Peach Cobbler                      S/f Apple Mousse</p>
<p><b>SUNDAY</b></p> <p><i>February 4</i></p> <p><i>Lunch in Main Dining Room Only. No Evening Meal</i></p>	<p>White Bean and Kale Soup                      Chicken Consommé *ψ                      Apple Feta Salad                      Tenderloin of Beef w/ Demi-Glace*                      Belgium Waffles w/ Bananas                      Chicken Breast w/ Caper Cream Sauce                      Scrambled Eggs w/ Bacon or Sausage</p>	<p>Couscous                      Roasted Red-Skinned Potatoes*                      Spinach Soufflé                      Puree of Butternut Squash                      Dessert Buffet</p>

\* No Seasoning / No Butter

+ may contain shellfish \* Heart Healthy

ψ = Gluten Free