

JUNE DINNER MENU

Monday, May 26th Memorial Day	Tuesday, May 27th Prime Rib w/ Au Jus Garlic Mashed Potatoes Grilled Asparagus French Silk Pie	Wednesday, May 28th BBQ Pork Ribs** Baked Beans Coleslaw Corn Bread Dessert Bars	Thursday, May 29th Fried Chicken Cheesy Hashbrown Casserole Seasoned Green Beans Dinner Roll New York Cheesecake	<u>May 26th- June 25th</u> HOURS OF OPERATION Monday- Thursday Rose Room 5:00 pm- 6:00 pm <i>Seating from 5:00 pm-5:30 pm</i> Sign Up is <u>REQUIRED</u> for all Dinners. — Sign Up in the Library in your Building. — Sign Up no later than 12:00 pm the day of service Parties of 4 or more must make Reservations at the Concierge Desk in addition to the Sign Up. Seating is NOT guaranteed for any reservation made after 12:00 pm the day of service. ***Contains Pork \$3.00 Charge for Delivery Alternate Meal Veggie Burger Lettuce/tomato Side Salad or Fresh Fruit Sauteed House Vegetables On a Bed of Pasta White Alfredo Sauce Advanced Notice Required
Monday, June 2 nd Baked Beef Eater’s Pie Garlic Herb Crouton Crust/ Seasoned Ground Beef/BBQ Sauce/ Tomato/Cheddar Cheese Steamed Broccolini Au Gratin Potatoes Lemon Cake	Tuesday, June 3 rd Pineapple Glazed Pork Loin** Pineapple Salsa Oven Baked Carrots & Yams Coconut Rice Pecan Pie	Wednesday, June 4 th Chicken Marsala Baked Mushrooms & Cauliflower Buttered Linguine Garlic Bread Fruit & Vanilla Yogurt Parfait	Thursday, June 5 th Mango Spiced Cod Fish Sauteed Cabbage w/ Bacon** Whipped Parsnips 7 Layer Bars	
Monday, June 9th Oven Baked Turkey w Gravy Creamed Corn Basil & Sage Seasoned Stuffing Whipped Sweet Potatoes Pumpkin Pie	Tuesday, June 10th Beef Shawarma Platter Tabouli Salad Tzatziki Sauce Basmati Turmeric Rice Chocolate Cake	Wednesday, June 11 th Vegetable Lasagna Fresh Fruit Breadstick Boston Cream Pie	Thursday, June 12 th Pan Seared Tilapia w/ Lemon Butter Herb Seasoned Egg Noodles Steamed Broccoli Strawberry Shortcake	
Monday, June 16th Baked Mozzarella & Meatball Ziti Steamed Italian Vegetables Dinner Roll Carrot Cake	Tuesday, June 17 th Birthday Dinner Miso Sesame Salmon w/ Wasabi Cream Sauce Cold Cuccumber Salad Steamed Brown Rice Sauteed Bok Choy & Mushrooms Cherry Pie	Wednesday, June 18 th Spaghetti w/ Clams in a White Wine Cream Sauce Green Bean Almondine Garlic Breadstick Peanut Butter Rice Krispie Bars	Thursday, June 19th Ribeye Steak w/ Horseradish Cream Sauce Garlic Herb Shrimp Skewer Corn on the Cob Baked Potato Coconut Cream Pie	
Monday June 23 rd Lemon Chicken Sauteed Rice Noodles Stir Fry Vegetables Cream Cheese Wontons Peach Cobbler	Tuesday June 24 th Honey Baked Ham Scalloped Potatoes Baked Zucchini Dinner Roll Butter Brown Cake	Wednesday June 25 th Pecan Crusted Tilapia Baked Red Potatoes Honey Glazed Tri Color Carrots Red Velvet Cupcakes		