

# Christopher's

September 19th—22nd

## Tuesday Buffet Night

Sample our theme week features buffet style!

\$17.25

<b>W</b>	<b>Soup</b>	Cauliflower Cheddar
	<b>Entrées</b>	<b>Vegetable Lasagna</b> — roasted vegetables, cheese, and pasta in a béchamel sauce <b>Pot Roast with Gravy</b> — roasted top round of beef and vegetables
	<b>Sides</b>	Cajun Corn on the Cob, Roasted Cauliflower, Green Beans & Radishes Warmed Potato Salad
	<b>Dessert</b>	Lemon Meringue Pie

<b>TH</b>	<b>Soup</b>	White Bean Chicken Chili
	<b>Entrées</b>	<b>Turkey Schnitzel w/Gravy</b> — house breaded cutlet with pan gravy <b>Baked Cod w/Lemon Butter</b>
	<b>Sides</b>	Cajun Corn on the Cob, Roasted Cauliflower, Green Beans & Radishes Warmed Potato Salad
	<b>Dessert</b>	Cream Cheese Brownie
	<b>Prime Rib Special—Thursday only!</b>	add 1

<b>F</b>	<b>Soup</b>	Potato and Leek
	<b>Entrées</b>	<b>Chicken Parmesan</b> — tender boneless chicken breast w/marinara & mozzarella cheese <b>Pepper Steak</b> — tender beef in a sweet Asian sauce
	<b>Sides</b>	Cajun Corn on the Cob, Roasted Cauliflower, Green Beans & Radishes Warmed Potato Salad
	<b>Dessert</b>	Cheesecake

### Hours

Tuesday through Friday  
4:30 p.m. - 6:30 p.m.

Reservations requested - Ext. 52407 or email to  
fooddw@livingbranches.org

### End of Summer Week

**Soup:** Sausage & Bean *add 1*

**Salad:** House  
Fruit Cup  
Peach & Tomato Salad  
*add 1*

**Appetizer:** Shrimp Cocktail *add 6*

#### Entrees:

Italian Sausage &  
Roasted Vegetables  
*served with chipotle mayo sauce*

Open Face Meatloaf  
Sandwich  
*served with jalapeno pineapple glaze*

BBQ Ribs & Chicken  
*add 2*

Seared Scallops *add 6*  
*served with butternut squash, lentils  
& carrot puree*

Filet Mignon *add 6*  
*grilled, served with white bean mash  
& red wine demi glaze*

Crab Cakes *add 6*  
*house made with remoulade sauce*

#### Desserts:

Double Layer Strawberry  
Shortcake *add 1*

Hand Dipped Ice Cream