

HEARTHSIDE BISTRO DINING CALENDAR

JULY 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Breakfast hours: 7:30 a.m. to 11:00 a.m. Lunch hours: 11:00 a.m. to 1:30 p.m. Dinner hours: 4:00 p.m. to 6:30 p.m.		1 Mushroom Barley Soup Salisbury Steak Chicken Pot Pie Baked Potato Cauliflower Yellow Squash with Thyme Cookies & Cream Pie	2 Broccoli Cheese Soup Beef Roast Vegetable Lasagna Mashed Sweet Potatoes Peas Green Beans Apple Pie	3 Chicken Florentine Soup Roast Turkey Spaghetti with Meat Sauce Bread Stuffing Oven Roasted Brussel Sprouts Glazed Carrots Shoofly Pie	4 Independence Day Noon Seating, Reservation Req Mozzarella Tomato Salad Sausage & Pepper Soup Grilled Hot Dogs/BBQ Chicken Thighs/BBQ Ribs Baked Beans Corn on the Cob Apple Pie	5 Chicken Tortellini Soup Rosemary Chicken Breast Ham Croquettes Corn Asparagus Sautéed Zucchini & Yellow Squash Coconut Cream Pie
6 New England Clam Chowder Chicken with Spinach Cream Sauce Filet Mignon with Mushrooms Bk Sweet Potato Roasted Carrots Green Bean Casserole Pumpkin Pie	7 Beef Barley, Mushroom Soup Tilapia Provencal Apple Honey Pork Tenderloin Parmesan Roasted Potatoes Oven Roasted Brussel Sprouts Buttered Carrots Coconut Cream Pie	8 Creamy Tomato Soup Chicken Marsala Sausage Peppers & Onions Sandwich Brown Rice Sautéed Leeks & Spinach Roasted Red Beets Shoofly Pie	9 Turkey Noodle Soup Turkey Meatloaf Baked Ham w/ Pineapple Sauce Macaroni & Cheese Green Beans Stewed Tomatoes Key Lime Pie	10 Potato & Bacon Chowder Balsamic Herb Salmon Meatballs & Marinara Spaghetti Noodles Broccoli Sautéed Zucchini Cookies & Cream Pie	11 Minestrone Soup Seafood Cake Turkey a la King w/ Puff Pastry Baked Sweet Potato Asparagus Au Gratin Cauliflower Chocolate Eclair	12 Chicken Corn Chowder BBQ Chicken Breast Seafood Newburg Rice Pilaf Carrots Sauteed Spinach Peach Pie
13 Italian Wedding Soup Beef Tenderloin Chicken Dodon Bleu Baked Potato Sauteed Button Mushrooms Yellow Squash Apple Pie	14 Seafood Bisque Beef Pot Pie Lemon Dill Cod Wild Rice Peas Cauliflower Pineapple Upside Down Cake	15 Tuscan Chicken & Bean Soup Meatloaf Eggplant Parmesan Penne Pasta Broccoli Sautéed Mushrooms Cherry Pie	16 Cheesy Cauliflower Soup Apricot Pork Roast Tenderloin Vegetable Lasagna Baked Potato Glazed Carrots Sauerkraut Lemon Meringue Pie	17 Vegetable Soup Shrimp Scampi over Pasta Salisbury Steak Macaroni & Cheese Asparagus Stewed Tomatoes Cream Cheese Brownie	18 Potato & Leek Soup Grilled Chicken Florentine Crusted Cod Citrus Lentil Rice Sautéed Zucchini Cheesecake	19 Manhattan Clam Chowder Tilapia Piccata Chicken Cacciatore White Rice Sautéed Green Beans Creamed Spinach Cannoli Cake
20 Broccoli Cheese Soup Roast Turkey & Gravy Honey Glazed Salmon Bread Stuffing Roasted Cauliflower Asparagus Boston Cream Pie	21 Chicken Noodle Soup Breaded Cod Chicken Broccoli & Penne Alfredo Roasted Parsnips with Thyme Broccoli Spinach Fruits of the Forest Pie	22 Cream of Spinach Soup Veal Paprika Ham Croquettes Baked Sweet Potato Egg Noodles Mashed Cauliflower Yellow Squash with Thyme Chocolate Eclair	23 White Bean Florentine Soup Liver & Onions Sweet & Sour Meatballs Brown Rice Peas Green Beans Blueberry Pie	24 Cauliflower & Cheese Soup Chicken Caprese Beef Stroganoff Buttered Egg Noodles Oven Roasted Brussel Sprouts Glazed Carrots Choc Carmel Poke Cake	25 Chicken Barley Soup Herb Crusted Salmon Turkey Divan Mashed Sweet Potato Green Beans Stewed Tomatoes Peanut Butter Cupcake	26 Broccoli Chowder Chicken Marsala Beef Lasagna Lyonnaise Potatoes Asparagus Sautéed Zucchini & Yellow Squash Coconut Cream Pie
27 Chicken Vegetable Soup Prime Rib with Mushrooms Pesto Grilled Chicken Baked Sweet Potato Roasted Carrots Green Bean Casserole Cream Puff	28 Tomato Florentine Soup Honey Garlic Chicken Parmesan Baked Cod Cauliflower & Pea Risotto Parsnips & Carrots Ratatouille Pineapple Upside Down Cake	29 Beef Veg Soup Roast Turkey Liver Bacon & Onions Bread Stuffing Peas Creamed Spinach Cheesecake	30 Broccoli Cheese Soup Lemon Tarragon Chicken Maple Glazed Baked Ham Macaroni & Cheese Mashed Cauliflower Asparagus Cream Puff	31 Manhattan Clam Chowder Herb Crusted Pork Tenderloin Stuffed Shells Florentine Red Bliss Potatoes Green Beans Zucchini Choc Cupcake w/ PB Frosting	Take Out: Lunch orders need to be in by 10:30 a.m. for pick up at 12:00 p.m. Dinner orders need to be in by 2:30 p.m. for pick up at 4:30 p.m. To place an order or make reservations please email fooddw@livingbranches.org or call extension 52407 or direct dial at 215-565-2407	

Mashed Potatoes available every day.