Fall 2023 Week #2

THE WILLOWS DINING ROOM MENU

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
Roast top round of beef with gravy	Baked cod fillet Red bliss potatoes	Hunter Style Beef Stew	Pan seared salmon Whipped potatoes	Salisbury Steak with gravy	Roast Pork Tenderloin with gravy	Pennsylvania Dutch style chicken pot pie
Au gratin potatoes	Asparagus cuts and	Lyonnaise potatoes Peas and pearl	Southwestern blend	Whipped potatoes	Whipped potatoes	
Roasted baby carrots	tips	onions	mixed vegetables	Mixed vegetables	Braised sauerkraut	
Alt: Shrimp scampi served over rice	Alt: Chicken Cacciatore	Alt: Stuffed shells with marinara sauce	Alt: Swedish Meatballs served over Egg Noodles	Alt: Rustic quiche roasted tomatoes, broccoli, asparagus and	Alt: Caprese Chicken Breast with Balsamic Glaze	Alt: Braised Beef Brisket with Gravy German Potato Salad
Cut green beans	Mashed Potatoes	Italian green bean	Cut white sweet corn	cheddar cheese	Deceted Deteters	German Folalo Salau
	Green Beans with Almonds	side of garlic bread	Cut while sweet com	Fresh greens with dressing	Roasted Potatoes Steamed peas	Braised red cabbage
Baker's choice pie	Pear crisp	Cheesecake with caramel sauce	Chocolate Bundt cake with icing	Peach cobbler	Tapioca pudding	Apple walnut crumb cake w/ caramel sauce
SUPPER	SUPPER	SUPPER	SUPPER	SUPPER	SUPPER	SUPPER
Chicken gumbo Pulled pork bbq on a bun	Corn chowder Breaded chicken tenders with choice of	Chicken Noodle soup Salmon burger on a bun with lettuce,	Beef rice soup Creamed chicken over a waffle	Navy bean soup Turkey burger on a bun with lettuce,	Cream of tomato soup Grilled cheese sandwich	Vegetable soup Cheese Pizza
	dipping sauce	tomato and onion		tomato and onion		
Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour
Chicken salad Sandwich with bibb lettuce and tomato	Egg salad sandwich	Turkey and Cheddar Sandwich with Let- tuce & Tomato	Italian Hoagie (ham, salami, provolone)	Ham and swiss cheese sandwich with lettuce and tomato	Grilled chicken caesar salad	Bologna and cheese sandwich with lettuce and tomato
Hand-dipped ice cream	Butterscotch pudding with whipped topping	Fruited gelatin with topping	Peanut butter Pie	Assorted mini cream puffs and eclairs	Fresh or canned fruit	Rice Krispy Treat

November 26 – December 2

Fall 2023 Week #3

THE WILLOWS DINING ROOM MENU

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
Roast top round of beef with gravy	Baked cod fillet Red bliss potatoes	Hunter Style Beef Stew	Pan seared salmon Whipped potatoes	Salisbury Steak with gravy	Roast Pork Tenderloin with gravy	Pennsylvania Dutch style chicken pot pie
Au gratin potatoes	Asparagus cuts and	Lyonnaise potatoes Peas and pearl	Southwestern blend	Whipped potatoes	Whipped potatoes	
Roasted baby carrots	tips	onions	mixed vegetables	Mixed vegetables	Braised sauerkraut	
Alt: Shrimp scampi served over rice	Alt: Chicken Cacciatore Mashed Potatoes	Alt: Stuffed shells with marinara sauce Italian green bean	Alt: Swedish Meatballs served over Egg Noodles	Alt: Rustic quiche roasted tomatoes, broccoli, asparagus and cheddar cheese	Alt: Caprese Chicken Breast with Balsamic Glaze	Alt: Braised Beef Brisket with Gravy German Potato Salad
Cut green beans	Green Beans with Almonds	side of garlic bread	Cut white sweet corn	Fresh greens with dressing	Roasted Potatoes Steamed peas	Braised red cabbage
Baker's choice pie	Pear crisp	Cheesecake with caramel sauce	Chocolate Bundt cake with icing	Peach cobbler	Tapioca pudding	Apple walnut crumb cake w/ caramel sauce
SUPPER	SUPPER	SUPPER	SUPPER	SUPPER	SUPPER	SUPPER
Chicken gumbo Pulled pork bbq on a bun	Corn chowder Breaded chicken tenders with choice of dipping sauce	Chicken Noodle soup Salmon burger on a bun with lettuce, tomato and onion	Beef rice soup Creamed chicken over a waffle	Navy bean soup Turkey burger on a bun with lettuce, tomato and onion	Cream of tomato soup Grilled cheese sandwich	Vegetable soup Cheese Pizza
Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour
Chicken salad Sandwich with bibb lettuce and tomato	Egg salad sandwich	Turkey and Cheddar Sandwich with Let- tuce & Tomato	Italian Hoagie (ham, salami, provolone)	Ham and swiss cheese sandwich with lettuce and tomato	Grilled chicken caesar salad	Bologna and cheese sandwich with lettuce and tomato
Hand-dipped ice cream	Butterscotch pudding with whipped topping	Fruited gelatin with topping	Peanut butter Pie	Assorted mini cream puffs and eclairs	Fresh or canned fruit	Rice Krispy Treat

December 3 — December 9

Fall 2023 Week #4

THE WILLOWS DINING ROOM MENU

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
Steak Diane with Dijon Cream Sauce Oven roasted red bliss potatoes	Chicken marsala Savory rice pilaf Green beans with red peppers	Salisbury steak with gravy Baked potato Cauliflower Gratin	Poached salmon Confetti rice Buttered cut corn	Herb encrusted pork tenderloin with gravy Whipped potatoes Braised Sauerkraut	Home style beef stew tender beef cubes with garden vegetables served with a buttermilk biscuit	Chicken ala king over egg noodles Mixed vegetables
Mashed Turnips Alt: Grilled Tuscan shrimp en casserole Garlic parmesan orzo	Alt: Baked ham loaf with gravy Pineapple filling Glazed carrots	Alt: Deep dish quiche Lorraine with a side of fresh greens	Alt: Beef Pot Roast with vegetable gravy Oven browned potatoes Sautéed mushrooms and pearl onions	Alt: Grilled teriyaki chicken thighs Scalloped potatoes Steamed root vegetables	Alt: Catch of the day Whipped potatoes Creamed spinach	Alt: Beef liver with bacon, onions and gravy Whipped potatoes Buttered Lima beans
Baker's choice pie	Tiramisu	Lemon Buttermilk Cake	Apple Turnover	Pumpkin Pie	Chocolate sheet cake with icing	Strawberry layer cake
SUPPER	SUPPER	SUPPER	SUPPER	SUPPER	SUPPER	SUPPER
Vegetable soup	Cream of celery soup	New England clam chowder	Cream of tomato soup	Chicken noodle soup	Pumpkin Bisque	Split pea soup
Chicken cheesesteak with sauce and onions	Fresh from the Oven Pizza	Tuna Melt (<i>english</i> <i>muffin topped with</i> <i>tomatoes and swiss</i> <i>cheese</i>)	Grilled cheese sandwich	Chili con carne served with a corn muffin	Ham Potato and Cheese Casserole	Meatball parmesan sandwich
Alt: Soup D'jour	Alt: Soup D'jour Cold turkey Rachel (<i>Turkey, swiss cheese,</i>	Alt: Soup D'jour	Alt: Soup D'jour Chicken salad platter	Alt: Soup D'jour Sliced ham &	Alt: Soup D'jour	Alt: Soup D'jour
Egg salad sandwich with bibb lettuce and tomato	Thousand Island dressing & coleslaw on rye bread)	Sliced roast beef sandwich with lettuce and tomato	served on a bed of greens with tomato and cucumbers	provolone cheese sandwich with lettuce and tomato	Cobb salad with choice of dressings	Hoagie Salad on Split Top Roll
Fresh or canned fruit	Chocolate pudding parfait	Fruited gelatin with topping	Fresh baked cookies	Ice cream novelty	Tapioca pudding	Fresh or canned fruit

December 10 — December 16

Fall 2023 Week #1

THE WILLOWS DINING ROOM MENU

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
Baked Ham with Cider Glaze Whipped Sweet Potatoes Green bean casserole	Chicken cordon bleu Oven roasted potatoes Buttered lima beans	Shrimp Lo Mein Steamed Rice Stir fry vegetables	Roast pork tenderloin served with gravy Macaroni & cheese Stewed Tomatoes	Baked Deviled Crab Cake with Remoulade Sauce Rice Pilaf Brussel Sprouts with Bacon	Oven fried chicken Whipped potatoes Buttered corn	House made Bolognese (pork, veal and ground beef) in a red sauce served over ziti Steamed broccoli
Alt: Seafood Newburg over rice Sliced carrots with dill	Alt: Rotini topped with meatballs and sauce Sautéed zucchini Garlic bread	Alt: Sweet Italian Sausage served over a bed of peppers and onions Roasted Garlic Potatoes	Alt: Chicken Salad Platter with Fried Oysters and Cocktail Sauce	Alt: Beef Shepherd's Pie Buttered baby carrots	Alt: Linguine with white clam sauce Garlic bread	Alt: Pan seared seafood cake Roast potato wedges Coleslaw
Baker's choice pie	Apple cobbler	Confetti Cake	Strawberry rhubarb pie	Coconut layer cake	Orange sheet cake with icing	Chocolate layer cake
SUPPER	SUPPER	SUPPER	SUPPER	SUPPER	SUPPER	SUPPER
Cream of tomato soup Grilled cheese	Lentil soup Hot pork sandwich w/	Cream of potato soup Hamburger on a bun	Mushroom beef Barley	Split pea with ham soup	Hearty vegetable soup	Minestrone soup Hot dog on a bun
sandwich	(caramelized onions, mushrooms and cooper sharp cheese)	with lettuce, tomato and onion	Open Face Roast Beef Sandwich	Ground beef bbq sandwich	Creamed dried beef served over toast points	served with baked beans
Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour
Sliced roast beef sandwich with bibb lettuce and tomato	Beef bologna sandwich	Sliced turkey sandwich with bibb lettuce and tomato	Liverwurst and Onion on Rye Bread	Egg salad platter on a bed of bibb lettuce with tomato and cucumber	Tuna Salad on Croissant with Bibb Lettuce and Tomato	Chef salad with choice of dressing
Fresh baked cookies	Fresh or canned fruit	Blonde brownie	Ice cream novelty	Chocolate Éclair	Fresh or canned fruit	Fruited gelatin parfait

December 17 – December 23

Fall 2023 Week #2

THE WILLOWS DINING ROOM MENU

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
Roast top round of beef with gravy Au gratin potatoes Roasted baby carrots	Baked cod fillet Red bliss potatoes Asparagus cuts and tips	Hunter Style Beef Stew Lyonnaise potatoes Peas and pearl onions	Pan seared salmon Whipped potatoes Southwestern blend mixed vegetables	Salisbury Steak with gravy Whipped potatoes Mixed vegetables	Roast Pork Tenderloin with gravy Whipped potatoes Braised sauerkraut	Pennsylvania Dutch style chicken pot pie
Alt: Shrimp scampi served over rice Cut green beans	Alt: Chicken Cacciatore Mashed Potatoes Green Beans with	Alt: Stuffed shells with marinara sauce Italian green bean side of garlic bread	Alt: Swedish Meatballs served over Egg Noodles Cut white sweet corn	Alt: Rustic quiche roasted tomatoes, broccoli, asparagus and cheddar cheese Fresh greens with dressing	Alt: Caprese Chicken Breast with Balsamic Glaze Roasted Potatoes	Alt: Braised Beef Brisket with Gravy German Potato Salad Braised red cabbage
Baker's choice pie	Almonds Pear crisp SUPPER	Cheesecake with caramel sauce	Chocolate Bundt cake with icing	Peach cobbler	Steamed peas Tapioca pudding SUPPER	Apple walnut crumb cake w/ caramel sauce SUPPER
Chicken gumbo	Corn chowder	Chicken Noodle soup	Beef rice soup	Navy bean soup	Cream of tomato soup	Vegetable soup
Pulled pork bbq on a bun	Breaded chicken tenders with choice of dipping sauce	Salmon burger on a bun with lettuce, tomato and onion	Creamed chicken over a waffle	Turkey burger on a bun with lettuce, tomato and onion	Grilled cheese sandwich	Cheese Pizza
Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour	Alt: Soup D'jour
Chicken salad Sandwich with bibb lettuce and tomato	Egg salad sandwich	Turkey and Cheddar Sandwich with Let- tuce & Tomato	Italian Hoagie (ham, salami, provolone)	Ham and swiss cheese sandwich with lettuce and tomato	Grilled chicken caesar salad	Bologna and cheese sandwich with lettuce and tomato
Hand-dipped ice cream	Butterscotch pudding with whipped topping	Fruited gelatin with topping	Peanut butter Pie	Assorted mini cream puffs and eclairs	Fresh or canned fruit	Rice Krispy Treat

December 24 – December 30