

Georgian Room Menu

Week Of: Sept. 28- Oct. 2, 2015

Monday

Hale & Hearty Soup
Entrée 1
Entrée 2
Entrée 3
Side Dishes

Ten Vegetable
Baked Cheese Ravioli (vegetarian)
BBQ Spare Ribs
Crunchy Panko Crusted Fried Cod Fillet
Rice, Baked Potato, Roasted Cauliflower w/ Baby Carrots,
Collard Greens

Tuesday

Hale & Hearty Soup
Entrée 1
Entrée 2
Entrée 3
Side Dishes

Beef Barley
Roasted Turkey Breast with giblet gravy
Quinoa Stuffed Bell Pepper (vegetarian)
Basa Fillet Almondine
Stuffing / Gravy, Mashed Potatoes, Seasoned Green Beans,
Roasted Butternut Squash

Wednesday

Hale & Hearty Soup
Entrée 1
Entrée 2
Entrée 3
Side Dishes

Potato Leek
Escoviche Style Tilapia
Fresh Vegetable Frittata (vegetarian)
Roasted Chicken w/ Lemon-Basil Marinade
Red Beans & Rice, Fresh Vegetable Medley, Spinach w/ garlic

Thursday

Hale & Hearty Soup
Entrée 1
Entrée 2
Entrée 3
Side Dishes

Cream of Tomato with Chicken & Orzo
Baked Macaroni & Cheese
Tofu Keema
Turkey Meatloaf w/ Marsala Wine Sauce & Mushrooms
Mashed Potatoes, Brown Rice, Fresh Broccoli , Mexican Corn

Friday

