



AUTUMN CARE

Always
Available

DAILY SANDWICHES

CHICKEN SALAD SANDWICH

Rotisserie chicken salad served on your choice of white or wheat bread.

Add on lettuce and tomato per request

CLUB SANDWICH

A triple-decker delight featuring layers of turkey, ham, crisp bacon, fresh lettuce,

and juicy tomatoes, with mayo on toasted, white or wheat bread

BLT

A classic favorite with crispy bacon, crisp lettuce, and vine-ripened tomato slices, nestled between lightly toasted bread for a satisfying crunch and flavor

BUILD YOUR OWN SANDWICH

Turkey or Ham with choice of American or Swiss cheese and a selection of lettuce, tomato, pickle and onion with mayo or mustard on white or wheat

GRILLED CHEESE

Melted American or Swiss cheese sandwiched between perfectly buttered, golden-brown white or wheat bread

PEANUT BUTTER & JELLY (PBJ)

A comforting, nostalgic combination of smooth peanut butter and grape jelly, layered between soft, white or wheat bread

FRESH SALAD SELECTION

AUTUMN CARE SIGNATURE SALAD

Ham, turkey, bacon, hard boiled eggs, tomatoes, cucumbers and shredded cheese served over crisp greens with your choice of ranch or Italian dressing

GARDEN SALAD

A mix of crisp, greens, tomatoes, cucumbers, and carrots, served with your choice of dressing. Add-Ons chicken tenders or chicken salad

FRESH FRUIT CUP

A delightful assortment of seasonal, hand-cut fruits, to create a refreshing and naturally sweet medley

COTTAGE CHEESE & FRUIT PLATE

A chilled scoop of creamy cottage cheese, surrounded by seasonal fruit



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OFF THE GRILL

STEAK - 4 ounce

(Kindly order the day before for Lunch and Dinner)

A perfectly portioned, tender steak grilled to your liking, seasoned with a blend of herbs and spices to enhance its natural flavor

SALMON - 4 ounce

(Kindly order by 10 am for Lunch and 3 pm for Dinner)

Delicately grilled salmon, infused with a hint of lemon and fresh herbs, offering a light yet flavorful dish rich in omega-3 fatty acids

BURGER (Beef or Vegetarian)

A premium, burger served on a toasted bun, accompanied by fresh lettuce, tomato and sliced onion toppings. (Cheddar or Swiss cheese and bacon add on available)

CRISPY CHICKEN TENDERS

Tender chicken, golden-fried and served with a choice of honey mustard or ranch dipping sauce

SEASONAL VEGETABLES

BAKED POTATO - (Sweet or Idaho)

(Order by 10 am for Lunch and 3 pm for Dinner)

A fluffy Idaho potato with a choice of butter, sour cream, shredded cheddar cheese, and diced green onions or a Sweet Potato with butter & brown sugar

GOLDEN FRENCH FRIES

Crispy and fried to golden perfection

FRESH BROCCOLI

Tender, steamed broccoli florets with a pat of butter

GREEN BEANS

Country green beans steamed and seasoned southern style

SOUTHERN FRIED OKRA

Lightly breaded cornmeal-crust okra fried to perfection

BEETS

Roasted beets served hot or cold



AUTUMN CARE

LUNCH

May 18th - May 24th

MONDAY

B.B.Q. RIBS

TENDER PORK RIBS GLAZED IN A SWEET BBQ SAUCE SERVED WITH HOMEMADE MAC & CHEESE, CRISP COLESLAW AND WARM CORNBREAD

TUESDAY

CORNFLAKE CHICKEN

CRISPY BAKED CHICKEN SERVED WITH A SIDE OF MASHED POTATOES AND GRAVY, SUMMER SQUASH BLEND AND A HOT ROLL

WEDNESDAY

BEEF STEW

SLOW SIMMERED BEEF IN A RICH, SAVORY BROTH WITH GARDEN VEGETABLES SERVED ALONGSIDE WARM, FRESHLY BAKED CORNBREAD

THURSDAY

PORK LOIN WITH PEACH GLAZE

TENDER PEACH GLAZED PORK LOIN SERVED WITH CREAMY SCALLOPED POTATOES, OVEN ROASTED BRUSSEL SPROUTS, AND WARM ROLL

FRIDAY

FISH AND CHIPS

LIGHTLY BREADED FRIED FISH SERVED WITH HUSHPUPPIES, FRENCH FRIES, COLESLAW AND A TARTAR DIPPING SAUCE

SATURDAY

TRADITIONAL ROASTED TURKEY

ROASTED TURKEY WITH CLASSIC GRAVY SERVED ALONGSIDE SWEET POTATO CASSEROLE, BROCCOLI TOPPED WITH MELTED CHEESE AND A WARM DINNER ROLL

SUNDAY

BEEF STROGANOFF

BEEF STROGANOFF SERVED OVER TENDER EGG NOODLES SERVED WITH BUTTER GLAZED CARROTS AND WARM GARLIC BREAD



AUTUMN CARE

DINNER

May 18th - May 24th

MONDAY

ITALIAN SPAGHETTI WITH MEAT SAUCE

SPAGHETTI TOSSED IN OLIVE OIL TOPPED WITH A HOMEMADE MEAT SAUCE SERVED WITH A GARDEN SALAD AND A GARLIC BREAD

TUESDAY

BAKED POTATO AND SIDE SALAD

POTATO LOADED WITH CHOICE OF TOPPINGS INCLUDING BUTTER, BACON, CHEESE, SOUR CREAM & GREEN ONIONS SERVED WITH A SIDE SALAD TOPPED WITH DICED TURKEY

WEDNESDAY

TEA ROOM CHICKEN SALAD PLATE

DELICIOUS HOMEMADE CHICKEN SALAD SERVED WITH ASSORTED CRACKERS, FRUIT CUP AND MUFFIN

THURSDAY

ALL AMERICAN CHEESEBURGER

HAMBURGER TOPPED WITH CHEESE, LETTUCE, TOMATO AND ONION SERVED WITH FRIES

FRIDAY

HOT TURKEY & SWISS ROLL AND CUP OF VEGETABLE SOUP

MELTED SWISS CHEESE OVER TURKEY ON A HOT ROLL SERVED WITH A CUP OF HOMEMADE VEGETABLE SOUP AND ASSORTED CRACKERS

SATURDAY

TACO SALAD

TEX-MEX CHILI WITH LETTUCE, TOMATOES, SOUR CREAM AND CHEESE SERVED WITH TORTILLA CHIPS

SUNDAY

HOT DOG WITH CHILI

BEEF FRANK ON A BUN TOPPED WITH HOMEMADE CHILI SERVED WITH A SIDE OF TATER TOTS AND SOUTHERN GREEN PEA SALAD



AUTUMN CARE

LUNCH

May 25th - May 31th

MONDAY

GRILLED HAM STEAK

GRILLED HAM STEAK SERVED WITH SLOW COOKED PINTO BEANS, TURNIP GREENS AND CORNBREAD

TUESDAY

TURKEY AND DRESSING

SLOW ROASTED TURKEY WITH A SIDE OF GRAVY, CRANBERRY SAUCE, HOMEMADE DRESSING, SEASONED GREEN BEANS AND A ROLL

WEDNESDAY

OPEN FACE ROAST BEEF SANDWICH

SLOW ROASTED BEEF AND GRAVY OVER SOFT BREAD, SERVED WITH SEASONED MASHED POTATOES AND SWEET CORN

THURSDAY

CHICKEN CHEESE QUESADILLA

CHICKEN SAUTEED WITH PEPPERS IN A FLOUR TORTILLA WITH CHEESE SERVED WITH PICO DE GALLO AND A SOUTHWEST SIDE SALAD

FRIDAY

BAKED SALMON

BAKED SALMON SERVED OVER TENDER PASTA WITH A WARM LEMON BUTTER CREAM SAUCE, SAUTEED SPINACH AND A GARLIC CHEDDAR BISCUIT

SATURDAY

STUFFED PEPPERS

COLORFUL BELL PEPPERS STUFFED WITH HEALTHY SEASONED GROUND TURKEY AND TOPPED WITH A SAVORY TOMATO SAUCE SERVED OVER MASHED POTATOES AND A DINNER ROLL ON THE SIDE

SUNDAY

ROASTED CHICKEN

OVEN ROASTED WHOLE CHICKEN PAIRED WITH SWEET POTATO CASSEROLE, FRIED OKRA AND CORNBREAD



AUTUMN CARE

DINNER

May 25th - May 31th

MONDAY

BROCCOLI AND CHEESE SOUP & DELI SUB SANDWICH

HOMEMADE BROCCOLI AND CHEESE SOUP SERVED A CLASSIC DELI SUB SANDWICH AND ASSORTED CRACKERS

TUESDAY

GRILLED CHICKEN SALAD

SWEET GREEN SALAD BOWL MADE WITH DICED CHICKEN, STRAWBERRIES, BLUEBERRIES, PARMASAN CHEESE AND TOPPED WITH BALSAMIC VINAIGRETTE

WEDNESDAY

PULLED PORK SLIDERS

TENDER SEASONED PULLED PORK ON A SLIDER BUN SERVED WITH A SIDE OF FRENCH FRIES AND COLESLAW

THURSDAY

CLASSIC MEATLOAF

HOMEMADE MEATLOAF GLAZED WITH A LIGHT TOMATO SAUCE AND SERVED WITH A SIDE OF MASHED POTATOES, CARROTS AND A DINNER ROLL

FRIDAY

HAM AND CHEESE TORTELLINI

CHEESE FILLED TORTELLINI & DICED HAM, TOSSED IN CREAMY ALFREDO SAUCE SERVED WITH STEAMED BROCCOLI AND GARLIC BREAD

SATURDAY

CHICKEN and DUMPLINGS

TENDER ROASTED CHICKEN AND FLUFFY DUMPLINGS SIMMERED IN A CREAMY BROTH AND SERVED WITH A MIXED GREEN SALAD

SUNDAY

SWEDISH MEATBALLS

HOMESTYLE MEATBALLS SIMMERED IN A CREAMY GRAVY AND SERVED OVER A BED OF EGG NOODLES, WITH BUTTERED PEAS, AND A HOT ROLL



AUTUMN CARE

LUNCH

June 1 - June 7

MONDAY

CHEDDAR BROCCOLI PASTA WITH SAUSAGE

TENDER PASTA TOASSED WITH CREAMY CHEDDAR CHEESE, STEAMED BROCCOLI, SAVORY SLICED SAUSAGE, AND GARLIC BREAD

TUESDAY

CHICKEN SCHNITZEL

PAN FRIED, LIGHTLY BREADED CHICKEN SERVED WITH RICE PILAF, BABY CARROTS AND A ROLL

WEDNESDAY

SALISBURY STEAK

TENDER BEEF SIMMERED IN A BROWN GRAVY AND SERVED WITH MASHED POTATOES, BUTTERED CORN AND CORNBREAD

THURSDAY

PORK MEDALLIONS

SAVORY PORK MEDALLIONS IN A DIJON MUSTARD SAUCE SERVED WITH SEASONED GREEN BEANS, HASHBROWN CASSEROLE AND A HOT ROLL

FRIDAY

BUTTERFLY SHRIMP

LIGHTLY BREADED FRIED SHRIMP SERVED WITH COCKTAIL SAUCE AND A SIDE OF ONION RINGS, COLESLAW AND A GARLIC CHEESE BISCUIT

SATURDAY

FRIED CHICKEN

BATTERED FRIED CHICKEN SERVED WITH HOMEMADE MACARONI AND CHEESE, FRIED OKRA AND A HOT ROLL

SUNDAY

HOMEMADE LASAGNA

HOMEMADE MEAT LASAGNA LAYERED WITH MELTED CHEESE SERVED WITH A GARDEN SIDE SALAD AND GARLIC BREAD



AUTUMN CARE

DINNER

June 1 - June 7

MONDAY

SMOTHERED TURKEY BURGER W/ONION GRAVY

SEASONED TURKEY TENDERLY COOKED SMOTHERED WITH HOMEMADE ONION GRAVY. SERVED WITH MASHED POTATOES, ZUCCHINI MEDLEY AND DINNER ROLL

TUESDAY

TUNA SALAD ON CROISSANT

HOUSE MADE TUNA SALAD SERVED WITH A BUTTERY, FLAKY CROISSANT WITH CRISP LETTUCE AND FRESH TOMATO WITH A SIDE OF CREAMY DILL CUCUMBER SALAD

WEDNESDAY

BAKED CHICKEN

SLOWLY BAKED CHICKEN SERVED WITH COLORFUL MIXED VEGETABLES, OVEN ROASTED DICED POTATOES AND A HOT ROLL

THURSDAY

BONELESS WINGS

CHOICE OF SAUCE TO COAT YOUR WINGS, IN A BASKET OF FRIES AND BROCCOLI SALAD.

FRIDAY

PIZZA AND SIDE SALAD

CHOICE OF CHEESE OR PEPPERONI PIZZA SERVED WITH A SIDE SALAD WITH CHOICE OF DRESSING

SATURDAY

STEAK FAJITAS

TENDER COOKED STEAK WITH PEPPERS AND ONION SERVED WITH REFRIED BEANS AND MEXICAN CORN.

SUNDAY

ITALIAN SUB AND FRIED PICKLES

CLASSIC SANDWICH OF HAM, SALAMI, PROVOLONE, LETTUCE, TOMATOES, RED ONIONS, ITALIAN VINAIGRETTE AND BROWN MUSTARD ON ITALIAN BREAD SERVED WITH FRIED PICKLES



AUTUMN CARE

LUNCH

June 8 - June 14

MONDAY

BBQ BEEF BRISKET

SLOW COOKED TENDER BEEF TOPPED WITH A BBQ SAUCE AND SERVED WITH PASTA SALAD, SOUTHERN GREEN BEANS AND ONIONS AND A BISCUIT

TUESDAY

CHICKEN BACON RANCH CASSEROLE

PERFECTLY SEASONED CUTS OF CHICKEN AND BACON FOLDED INTO RANCH INFUSED CREAM SAUCE PAIRED WITH OVEN ROASTED BRUSSEL SPROUTS AND GARLIC BREAD

WEDNESDAY

AUTUMN CARE SIGNATURE SALAD

HAM, TURKEY, BACON, HARD BOILED EGGS, TOMATOES, CUCUMBERS AND CHEESE SERVED OVER SALAD MIX WITH CHOICE OF DRESSING & ASSORTED CRACKERS

THURSDAY

BEEF AND BROCCOLI

TENDER SLICED BEEF AND BROCCOLI FLORETS IN A SAVORY BROWN SAUCE OVER WHITE RICE AND A EGG ROLL

FRIDAY

BEER BATTERED FISH

CRISPY FRIED FISH SERVED WITH A TARTAR DIPPING SAUCE, HUSHPUPPIES, FRIES AND CREAMY COLE SLAW

SATURDAY

HAMBURGER STEAK WITH GRAVY

SEASONED GROUND BEEF STEAK SERVED WITH BAKED POTATO, SEASONED ITALIAN GREEN BEANS AND A HOT ROLL

SUNDAY

FRIED CHICKEN AND WAFFLES

A WARM WAFFLE TOPPED WITH A CRISPY, BUTTERMILK-FRIED CHICKEN BREAST SERVED ALONGSIDE A BABY SPINACH STRAWBERRY SALAD SERVED WITH BALSAMIC VINAIGRETTE AND MAPLE SYRUP



AUTUMN CARE

DINNER

June 8 - June 14

MONDAY

AUTUMN CHICKEN SALAD ON A HAWAIIAN BUN

SAVORY ROTISSORIE CHICKEN TOSSED WITH GRAPES, CELERY AND MAYO SERVED ON A HAWAIIAN BUN AND PAIRED WITH POTATO CHIPS

TUESDAY

QUICHE DU JOUR

FLAKY PASTRY CRUST FILLED WITH SAVORY MIXTURE OF EGGS, CREAM, SHREDDED CHEESE SERVED WITH A CHOICE OF SOUP OR SALAD

WEDNESDAY

CHICKEN TENDERS

BREADED FRIED CHICKEN TENDERS SERVED WITH A SIDE OF SOUTHERN BAKE BEANS, CREAMY MUSTARD POTATO SALAD

THURSDAY

MONTE CRISTO SANDWICH

SLICED HAM AND CHEESE, DIPPED IN A BATTER AND GRILLED TO A GOLDEN FINISH, SERVED WITH CRISPY TATER TOTS SLICED RIPE TOMATOES

FRIDAY

CHEDDAR BACON TURKEY MELT

SLICED TURKEY WITH CRISP BACON AND MELTED CHEDDAR CHEESE TAOSTED TO PERFECTION WITH A SIDE OF ONION RINGS

SATURDAY

ORANGE GLAZED CHICKEN

TENDER CHICKEN GLAZED IN A CITRUSY ORANGE SAUCE SERVED ALONGSIDE LO MEIN NOODLES AND FRESH STEAMED BROCCOLI

SUNDAY

SOUP OF THE DAY / EGG SALAD SANDWICH

HOMEMADE SOUP SERVED WITH AN EGG SALAD SANDWICH AND A SIDE OF FRIED GREEN TOMATOES