

Menu at a Glance - Week of August 31st

Mon 31

Soup of the Day
Italian Wedding

Chef's Selections

- Chicken Picante
- Bacon Wrapped Pork Tenderloin
- Beef Tacos
- Fried Cod Sandwich

Sides

- Mexican Rice
- Baked Sweet Potato
- Succotash
- Roasted Vegetable Medley
- Braised Collard Greens
- Red Wine Pasta Salad

Desserts

- Julius's Homemade Banana Pudding
- No Sugar Added Dessert
- Assorted Cookies
- Assorted Ice Cream

Tue 1

Soup of the Day
Lentil

Chef's Selections

- Chicken Jambalaya
- Pineapple Ham Steak
- Chili Mac
- Salmon Croquettes

Sides

- Steamed White Rice
- Roasted Butternut Squash
- Roasted Broccoli
- Fried Okra
- Braised Collard Greens
- Red Wine Pasta Salad

Desserts

- Key Lime Pie
- No Sugar Added Dessert
- Assorted Cookies
- Assorted Ice Cream

Wed 2

Soup of the Day
Cream of Broccoli

Chef's Selections

- Smothered Chicken
- Pork Ribeye
- Swiss Steak
- Fried Oyster Pobo

Sides

- Mashed Potato
- Baked Sweet Potato
- Roasted Parmesan Tomato
- Sauteed Squash
- Braised Collard Greens
- Red Wine Pasta Salad

Desserts

- Peanut Butter Pie
- No Sugar Added Dessert
- Assorted Cookies
- Assorted Ice Cream

Thu 3

Soup of the Day
Ham & White Bean

Chef's Selections

- Pecan Crusted Chicken with Maple Glaze
- Pulled BBQ Pork Sandwich
- Italian Meatballs in Marinara
- Hawaiian Tilapia

Sides

- Scalloped Potato
- Mashed Sweet Potato
- Sauteed Spinach
- Sweet Corn
- Braised Collard Greens
- Red Wine Pasta Salad

Desserts

- Apple Cobbler
- No Sugar Added Dessert
- Assorted Cookies
- Assorted Ice Cream

Fri 4

Soup of the Day
Butternut Squash

Chef's Selections

- Chicken & Dumplings
- Corn Dogs
- Beef Stew
- Southern Fried Catfish

Sides

- White Truffle Parmesan Potato Wedges
- Baked Sweet Potato
- Honey Glazed Carrots
- Green Beans with Bacon & Onions
- Braised Collard Greens
- Red Wine Pasta Salad

Desserts

- Emma's Classic Bread Pudding
- No Sugar Added Dessert
- Assorted Cookies
- Assorted Ice Cream

Sat 5

Soup of the Day
Cream of Cauliflower

Chef's Selections

- Pulled BBQ Chicken Sandwich
- Balsamic Roasted Pork Tenderloin
- Penne Pasta Bolognese
- Flounder with Almond Cream Sauce

Sides

- Steak Fries
- Herbed Pearl Couscous
- Braised Cabbage
- Sauteed Zucchini
- Braised Collard Greens
- Red Wine Pasta Salad

Desserts

- Pecan Pie
- No Sugar Added Dessert
- Assorted Cookies
- Assorted Ice Cream

SUNDAY

BRUNCH

Omelette Station

Build Your Own Omelette

Assorted Scones

Grits, Bacon, Sausage

Biscuits & Gravy

Salads

**Assorted Green Salads, Blueberry &
Strawberry Yogurt Parfaits, Fresh
Fruit**

Entree

Chicken Parmagiana

Lemon Shrimp over Wilted Arugula

Beef Pot Roast

Vegetable

Seasoned Brown Rice

Bean & Kale Ragu

Garlic & Parsley Roasted Potato Wedges

Broccoli & Cheddar Quiche

Sunday September 6th, 2026

11:30 a.m. - 1:00 p.m.