



Assisted Living and Medical Center Mechanical Soft Lunch Menu

December 31st – January 6th

Managers

Food Service Director:

Glenn Cannara

Operations Manager:

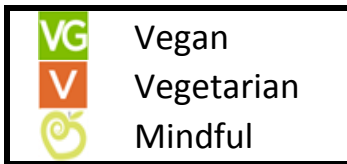
Jeanine Milano

Executive Chef:

Kwame Akram

Dietary Office 813-632-2323












Main Kitchen 813-632-2482



Watch for Mindful Menu Solutions...

Look for the Mindful icon to find your way to better nutrition.

Sunday 12/31/17













Salad:	Marinated Green Bean Salad  
Soup:	Turkey Vegetable Soup 
Entree:	Gr. Penne Pasta with Grilled Sausage Gr. London Broil
Side Dish:	Mixed Vegetables   Scalloped Potatoes  Cauliflower   Breadsticks 
Dessert:	Vanilla Pudding  Tropical Fruit Salad 

Monday 1/1/18






HAPPY NEW YEAR!

Salad:	Sesame Dijon Cabbage Salad 
Soup:	Chicken Vegetable Soup with Orzo 
Entree:	Gr. Pork Loin Gr. Cornish Hen
Side Dish:	Collard Greens Black-eyed Peas Jasmine Rice Scalloped Potatoes
Dessert:	Iced Yellow Cake Pear Slices  

Tuesday 1/2/18

Salad:	Three Bean Salad  
Soup:	White Bean Escarole Soup 
Entree:	Broccoli Cheddar Quiche  Gr. Grilled Ham Steak
Side Dish:	Sautéed Spinach with Red Onion & Garlic   Roasted Yellow Squash with Thyme   Herbed Orzo 
Dessert:	Carrot Cake with Cream Cheese Icing  Fruit Cocktail  

Wednesday 1/3/18

Salad:	Macaroni Salad 
Soup:	Home-style Cream of Spinach Soup
Entree:	Gr. Herbed Baked Chicken Breast  Gr. Roast Beef Sandwich on Wheat 
Side Dish:	Mashed Potatoes   Sweet Potato Fries  Roasted Zucchini Okra & Tomatoes 
Dessert:	Mixed Berry Trifle   Red Grapes



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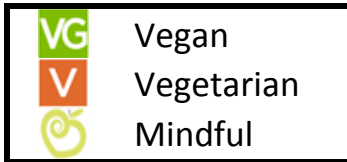
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Thursday 1/4/18

Salad:	Black Bean Salad
Soup:	Split Pea with Ham Soup
Entree:	Gr. Baked Stuffed Pork Chop Gr. Shrimp Stir Fry
Side Dish:	Capri Mixed Vegetables Green Bean Casserole Orzo
Dessert:	Boston Cream Pie Peach Slices

Friday 1/5/18

Salad:	Southwest Mixed Bean Salad
Soup:	Cuban Black Bean Soup
Entree:	Gr. Assorted Pizza By The Slice Fish Tacos
Side Dish:	Southern Green Beans Steamed Broccoli & Cauliflower
Dessert:	Corn O'Brien Blondies Pineapple Chunks

Saturday 1/6/18

Salad:	Creamy Dilled Potato Salad
Soup:	Cream of Spinach Soup
Entree:	Gr. Chicken Fried Steak, Country Cream Gravy Gr. Roast Turkey Sandwich with Cranberry
Side Dish:	Mashed Potatoes Baked Sweet Potato Wedges Fresh Broccoli Florets Mixed Vegetables
Dessert:	Blueberry Pie Mandarin Orange Sections



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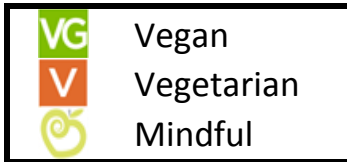
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Sunday 12/31/17

Salad:	Marinated Green Bean Salad
Soup:	Loaded Baked Potato Soup
Entree:	Tuna Noodle Casserole with Topping Gr. Ham & Cheese on Ciabatta
Side Dish:	Broccoli Florets Green Beans Snickerdoodles
Dessert:	Tropical Fruit Salad

Monday 1/1/18

Salad:	Macaroni Salad
Soup:	Stuffed Pepper Soup
Entree:	Vegetable Lasagna Gr. Chicken Thigh Cacciatore
Side Dish:	Smashed Red Skin Potatoes Garlic Roast Green Beans Baby Carrots Garlic Bread
Dessert:	Pear Slices Peach Strawberry Trifle

Tuesday 1/2/18

Salad:	Three Bean Salad
Soup:	Creamy Broccoli Soup
Entree:	Meatloaf Gr. Honey Dip-Style Chicken
Side Dish:	Lima Beans Mashed Potatoes Turnips with Garden Vegetables Broccoli Florets
Dessert:	Banana Cream Pie Fruit Cocktail

Wednesday 1/3/18

Salad:	Macaroni Salad
Soup:	Chicken Noodle with Corn & Mushroom Soup
Entree:	Gr. BBQ Glazed Turkey Gr. Beef Liver with Onions
Side Dish:	Hash Brown Casserole Italian Cut Green Beans Creamed Corn Mixed Vegetables
Dessert:	Pineapple Upside Down Cake Red Grapes



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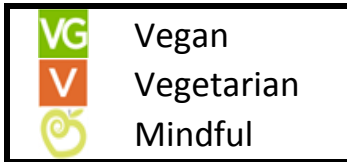
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Thursday 1/4/18

Salad:	Black Bean Salad
Soup:	Garden Vegetable Soup
Entree:	Gr. Roasted Strip Loin Gr. Baked Homestyle Chicken
Side Dish:	Cauliflower Baked Potatoes Apple Glazed Baby Carrots Roasted Acorn Squash
Dessert:	Chocolate Cream Pie Peach Slices

Friday 1/5/18

Salad:	Southwest Mixed Bean Salad
Soup:	New England Clam Chowder
Entree:	Gr. Beef & Mushroom Stroganoff Gr. Fish & Chips
Side Dish:	Sautéed Spinach Bow Tie Pasta Green Beans Orange Mousse
Dessert:	Pineapple Chunks

Saturday 1/6/18

Salad:	Creamy Dilled Potato Salad
Soup:	Country Acorn Squash Bisque
Entree:	Spaghetti & Meatball Gr. Original Rotisserie Chicken
Side Dish:	Herbed Yukon Potatoes Grilled Zucchini Breadsticks Broccoli, Cauliflower & Carrots
Dessert:	Bread Pudding Mandarin Orange Sections