

Monday, October 24, 2011

Breakfast:

Chilled orange, cranberry and apple juice, assorted cold cereals with milk, assorted danish and bagels, whole grain and fruit muffins, sliced fresh seasonal fruits and berries, individual fruit yogurts, french toast with maple syrup, scrambled eggs, bacon, sausage links, cheese blintzes with fresh berries, skillet home fries, preserves, butter and cream cheese, coffee and specialty teas.

Lunch:

Italian Theme Buffet

Antipasto platter, including salami, capicola and mortadella, assorted cheeses, olives, roasted peppers, artichoke hearts, pepperoncini and tuna, minestrone soup, focaccia bread, tomato and mozzarella salad, with basil and balsamic vinaigrette, cheese tortellini alfredo, penne marinara, chicken parmigiana, assorted Italian pastries, soda and waters.

Dinner:

Chicken Escarole soup, spinach and arugula salad with pear vinaigrette, Filet Mignon with Bordelaise sauce, vegetable potato/rice, rolls and butter, cheesecake with strawberry sauce, coffee and tea.

Tuesday, October 25, 2011

Breakfast:

Chilled orange, cranberry and apple juice, assorted cold cereals with milk, assorted danish and bagels, whole grain and fruit muffins, sliced fresh seasonal fruits and berries, individual fruit yogurts, french toast with maple syrup, scrambled eggs, bacon, sausage links, eggs benedict, skillet home fries, preserves, butter and cream cheese, coffee and specialty teas.

Lunch:

New England clam chowder, Mount Washington Valley Caesar salad with grilled marinated chicken, vegetable, potato/rice, rolls and butter, carrot cake, coffee and tea.