

FALL / WINTER RESIDENT MENU 2022 -2023 - LAURIER HOUSE LYNNWOOD

Regular Menu: Week 1 at a glance Oct 23-29, Nov 13-19, Dec 4-10, Dec 25-31, Jan 15-21, Feb 5-11, Feb 26-Mar 3, Mar 18-24, Apr 8-14, Apr 29-May 5, May 20-26 * MEN

*MENU SUBJECT TO CHANGE

WEEK 1	MONDAY – Day 1	TUESDAY – Day 2	WEDNESDAY – Day 3	THURSDAY – Day 4	FRIDAY – Day 5	SATURDAY – Day 6	SUNDAY– Day 7
LUNCH							
SOUP	Chicken Rice Soup	Country Vegetable	Minestrone	Corn Chowder	Cream of Mushroom	Butternut Squash	Beef Vegetable
SALAD	Mixed Greens Salad	Garden Salad	Tossed Salad	Mixed Greens	Carrot & Raisin Salad	Pickled Beet Salad	Garden Salad
MAIN ENTRÉE STARCH	Pasta Alfredo with Shrimp	Homestyle Chili with Shredded Cheese	Pyrogies Diced Onion, Bacon Bits, Sour Cream	Rueben Sandwich	Battered Pollock with Tartar Sauce	Chicken Fillets with Plum Sauce	Creamy Macaroni & Cheese
VEGETABLE		Vienna Bun/ Margarine Peas	Beef Cabbage Roll	Sliced Dill Pickle	French Fries	Mashed Sweet Potatoes	Peas
DESSERT	Fruit Cocktail	Lemon Pudding	Mandarin Orange Sections	Diced Pears	Fresh Fruit	Green Beans Tropical Ambrosia	Mandarin Orange Sections
SUPPER							
MAIN ENTRÉE	Ginger Beef	Crispy Chicken	Meatloaf with Gravy	Chicken a la King	Baked Pasta with Meat Sauce	Pork Riblet or BBQ Beef Riblet	Roast Turkey with Gravy Cranberry Sauce
STARCH	Steamed Rice	Swarties Potatoes	Mashed Potatoes	Biscuit	Garlic Bread	Baked Potato Chives, Bacon Bits, Sour Cream	Mashed Potatoes
VEGETABLE	Stir Fry Vegetables	California Mixed Vegetables	Cream Style Corn	Eurogold Mixed Vegetables	Caesar Salad	Broccoli & Cauliflower with Cheese Sauce	Julienne Dilled Carrots
DESSERT	Jello	Home Baked Cookies	Chocolate Fudge Cake	Mini Donuts	Tiramisu Mousse	Ice Cream Novelty	Strawberry Rhubarb Pie



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Regular Menu: Week 2 at a glance Oct 30-Nov 5, Nov 20-26, Dec 11-17, Jan 1-7, Jan 22-28, Feb 12-18, Mar 4-10, Mar 25-31, Apr 15-21, May 6-12, May 27-June 2 *MENU SUBJECT TO CHANGE WEDNESDAY - Day 10 WEEK 2 **MONDAY – Day 8 TUESDAY – Day 9** THURSDAY – Day 11 FRIDAY – Day 12 **SATURDAY – Day 13** SUNDAY- Day 14 LUNCH SOUP **Country Vegetable Beef Noodle** Cream of Tomato **Beef Vegetable** French Onion **Italian Wedding** Minestrone SALAD **Overnight Coleslaw** Garden Salad **Tossed Salad Mixed Greens Tossed Salad** Spinach Salad Garden Salad MAIN ENTRÉE **Crunchy Perch Grilled Chicken Breast** Shepherd's Pie **Grilled Ham & Cheese** Ultimate Fish Stick Western Omelet **Turkey Schnitzel** with Tartar Sauce with Gravy Sandwich with Tartar Sauce with Gravy or Garden Omelet Garlic Mashed STARCH with Salsa Mashed Potatoes Potatoes Sliced Dill Pickle Yam Fries Mashed Potatoes VEGETABLE Potato Patties Eurogold **California Mixed** California Mixed Vegetables Vegetables Green Beans Mixed Vegetables **Apple Strudel** Fruit Cocktail Home Baked Cookies Mandarin Orange Ice Cream Dixie Fruit Salad Buttertart Bar DESSERT Sections SUPPER SUPPER SUPPER SUPPER SUPPER SUPPER SUPPER SUPPER MAIN ENTRÉE Pizza **Corned Beef &** Sweet & Sour Steak & Mushroom **Bombay Chicken** Beef Lasagna **Festive Baked Ham** Choice of Cabbage Chicken Balls Pot Pie Breast or Roast Beef Ham & Pineapple with Gravy with Gravy or Vegetarian Fried Rice STARCH **Scalloped Potatoes Roasted Potatoes** Spring Roll **Steamed Rice** Garlic Bread **Fortune Cookie** California Eurogold **Crunchy Salad Mixed Vegetables** Peas Tossed Salad **Stir Fry Vegetables Mixed Vegetables Caesar Salad** VEGETABLE **Diced Pears** Jello Fresh Fruit **Pumpkin Pie Bread Pudding Tapioca Pudding** Creme Brule DESSERT with Caramel Sauce Breakfast Menu consists of the following items: Juice (Apple, Orange, Cranberry), Cereal (Hot, Cold), Protein (Egg, Yogurt) and Starch (Toast, Muffin). Selections will vary by day.

Assorted Sandwiches offered at Lunch and Supper

Beverage Cart (hot and cold) offered at Breakfast, Lunch and Supper



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Regular Menu: Week 3 at a glance Oct 16-22, Nov 6-12, Nov 27–Dec 3, Dec 18-24, Jan 8-14, Jan 29-Feb 4, Feb 19-25, Mar 11-17, Apr 1-7, Apr 22-28, May 13-19, June 3-9 *MENU SUBJECT TO CHANGE

WEEK 3	MONDAY – Day 15	TUESDAY – Day 16	WEDNESDAY – Day 17	THURSDAY – Day 18	FRIDAY – Day 19	SATURDAY – Day 20	SUNDAY- Day 2
LUNCH							
SOUP	Cream of Broccoli	Italian Wedding	Beef Noodle	Turkey Vegetable	Tomato Bisque	Cream of Vegetable	Beef Barley
SALAD	Tossed Salad	Coleslaw	Spinach Salad	Garden Salad	Cucumber Salad	Mixed Greens	Garden Salad
MAIN ENTRÉE STARCH VEGETABLE	Beef Hot Dog with Fried Onions Baked Beans	Cod Nuggets with Tartar Sauce Steak Fries	<u>Sandwich Platter</u> Choice of Shaved Turkey, Lettuce & Mayo Wrap, Egg Salad, Crab Salad	Broccoli & Cheese Frittata Mini Croissant	Chicken Kabob with Tzatziki Sauce Steamed Rice	Beef Burger on a Bun (shredded lettuce, cheese & tomato) Onion Rings	Pork Sausages Belgian Waffle with Fruit Sauce & Whipped Toppin
DESSERT	Home Baked Cookies	Diced Pears	Ice Cream Novelty	2 Bite Chocolate Brownie	Home Baked Cookies	Fresh Fruit	Mandarin Orang Sections
SUPPER							
MAIN ENTRÉE STARCH	Cranberry Quarter Chicken	Beef Meatballs with Gravy	Pork Tenderloin with Applesauce or Garden Vegetable Pattie	Homemade Beef Stew	Parsley Salmon with Lemon Dill Sauce or Beef Lasagna	Mustard Glazed Chicken Thighs	Roast Beef with Gravy
	Mashed Potatoes	Egg Noodles	Baked Potato Chives, Bacon Bits, Sour Cream	Baked Biscuit	Roasted Potatoes	Mashed Potatoes	Garlic Mashed Potatoes
VEGETABLE	Brussel Sprouts	Parslied Julienne Carrots	Diced Squash	Green Beans	Italian Mixed Vegetables	Eurogold Mixed Vegetables	Diced Turnips
DESSERT	Rice Pudding	Date Square	Mandarin Orange Sections	Warm Fruit Crisp	Cream Puffs	Caramel Vanilla Swirl Cake	Banana Cream P

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Assorted Sandwiches offered at Lunch and Supper

Beverage Cart (hot and cold) offered at Breakfast, Lunch and Supper