

WILLOWS MENU

JANUARY 9TH – JANUARY 15TH DINNER



SUNDAY 1/9

- BEEF VEGETABLE SOUP
- GARDEN SALAD
- BAKED ZITI, MEAT SAUCE
- ITALIAN SUB
- BAKED TATER TOTS
- CORN AND PIMENTO
- PEAS AND CARROTS
- BROWNIE

MONDAY 1/10

- MINISTRONE SOUP
- CREAM OF TURKEY
- CHOPPED WEDGE SALAD
- POT ROAST, VEGETABLE GRAVY
- CHICKEN PARMESAN
- MASHED CAULIFLOWER POTATOES
- SPAGHETTI TOSSED IN BUTTER
- GREEN BEAN CASSEROLE
- CARROTS WITH GINGER
- PEACH CRISP

TUESDAY 1/11

- SHRIMP BISQUE
- PASTA FAGIOLI WITH TURKEY SAUSAGE
- CHOPPED WEDGE SALAD
- MONGOLIAN BEEF WITH BROCCOLI
- COCONUT FRIED SHRIMP
- FRIED RICE
- ORANGE ALMOND COUSCOUS
- SNAP PEAS WITH RED PEPPERS
- KUNG PAO EGGPLANT
- WHITE & DARK CHOCOLATE MOUSSE

WEDNESDAY 1/12

- BEEF CHILI
- OLD FASHIONED TOMATO SOUP
- CHOPPED WEDGE SALAD
- CHICKEN FRANCAISE
- MAPLE & MUSTARD GLAZED PORK LOIN, APPLES
- RISOTTO RICE WITH HERBS
- MASHED SWEET POTATOES WITH PECANS
- STEAMED BROCCOLI
- BLUEBERRY PIE

THURSDAY 1/13

- VEGETABLE SOUP
- CARROT AND GINGER BISQUE
- CHOPPED WEDGE SALAD
- CHICKEN POT PIE
- TACO SALAD IN A TACO SHELL
- RANCH BEANS
- CILANTRO RICE
- ROSEMARY CARROTS
- BRAISED KALE AND BACON
- KEY LIME PIE

FRIDAY 1/14

- NEW ENGLAND CLAM CHOWDER
- TURKEY NOODLE SOUP
- CHOPPED WEDGE SALAD
- CHEESE LASAGNA, MEAT SAUCE
- BBQ BOURBON SALMON
- VEGETABLE GARDEN COUSCOUS
- SCALLOPED POTATOES
- SAUTEED GREEN BEANS
- ROASTED CAULIFLOWER
- CHOCOLATE CAKE

SATURDAY 1/15

- CREAM OF ASPARAGUS
- NAVY BEAN SOUP
- CHOPPED WEDGE SALAD
- BBQ CHICKEN THIGH
- SWEDISH MEATBALLS
- YUKON MASHED POTATOES
- BUTTERED NOODLES
- SWEET CORN
- PEAS AND PEARL ONIONS
- OREO PUDDING PARFAIT