

WILLOWS DINNER MENU

OCTOBER 18TH - OCTOBER 25TH DINNER



SUNDAY LITE BITES

- BEEF VEGETABLE SOUP
- GARDEN SALAD
- BAKED CHICKEN FINGERS
- QUICHE LORRAINE
- SWEET POTATO TOTS
- ROASTED ZUCCHINI
- PEAS & CARROTS
- CREAM PUFF

MONDAY

- BUTTERNUT SQUASH RED PEPPER SOUP GF
- CHICKEN WILD RICE SOUP
- CAESAR SALAD
- BAKED COD, LEMON BUTTER GF
- BBQ RIBS
- MACARONI SALAD GF
- O'BRIEN POTATOES GF
- CREAMED CORN CASSEROLE
- ROASTED ZUCCHINI GF
- CHOCOLATE CREAM PIE

TUESDAY

- MINISTRONE SOUP GF
- FIVE ONION SOUP
- CAESAR SALAD
- CHICKEN KIEV
- COUNTRY STYLE PORK CHOPS GF
- RICE PILAF GF
- MASHED POTATOES GF
- GREEN BEANS AND CHERRY TOMATOES GF
- ROASTED CAULIFLOWER GF
- DUTCH APPLE PIE

WEDNESDAY

- POTATO LEEK SOUP GF
- WON TON SOUP
- LONDON BROIL
- SEAFOOD SALAD CROISSANT
- TWICE BAKED POTATOES
- ASPARAGUS AND MUSHROOM RISOTTO GF
- PEAS
- PARMESAN TOMATOES
- PUMPKIN SPICE MOUSSE

THURSDAY

- TURKEY NOODLE SOUP
- BEEF CHILI
- CAESAR SALAD
- MUSTARD MAPLE PORK TENDERLOIN W/APPLE
- CHICKEN A LA KING OVER BISCUIT GF
- PARMESAN WEDGE POTATOES GF
- MASHED SWEET POTATO GF
- VEGETABLE GRATIN
- BRAISED CABBAGE GF
- CHOCOLATE APPLE SAUCE CAKE

FRIDAY

- VEGETABLE SOUP
- N. E. CLAM CHOWDER GF
- HERB ROTISSERIE CHICKEN
- BBQ GLAZED SALMON
- AMERICAN MACARONI SALAD GF
- CHEDDAR MASHED POTATO GF
- SAUTÉED MIXED VEGETABLES GF
- ROASTED ACORN SQUASH GF
- BLUEBERRY BUCKLE BOURBON

SATURDAY

- BEEF NOODLE SOUP
- CHICKEN TORTILLA SOUP
- LEG OF LAMB WITH ROSEMARY AU JU
- SHRIMP NEWBURG OVER PUFF PASTRY
- DIJON ROASTED POTATOES
- WILD RICE PILAF
- LEMON GLAZED CARROTS GF
- PICKLED BEETS GF
- PEACH & PEAR CRISP