

The Suites Dinner

SOUP



Chicken and Pasta

Our classic signature soup

Taco Soup

Taco seasoned ground beef with diced tomatoes in a cheesy cream base soup

ENTREES

Roast Prime Rib

Beef prime rib cooked slowly, sliced and served under Au Jus

Pesto Chicken

Chicken breast topped with Roma tomato and pesto , Baked

Baked Flounder

Flounder filet seasoned with Old bay and baked in the oven

DESSERT

Assorted Ice cream

Low Fat Yogurt

Black Forest Cobbler

SALADS

Caesar

Spring Green

Apple Sauce

Cottage Cheese

Cole Slaw

STARCH



Bacon and Cheddar

Stuffed Potato

Fried Potatoes

VEGETABLE

Broccoli



Coconut Carrot



DRINKS

Coffee

Juice

Iced Tea

Milk

* AVAILABLE CONDIMENTS: KETCHUP, MUSTARD, MAYO, RELISH, TARTER SAUCE AND COCKTAIL SAUCE *



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White Bean and Italian Sausage

ENTREES

Pork Chop with Gravy

*Center cut pork chop cooked with
mushroom gravy*

Chicken Oscar

*Chicken breast cooked, topped
with crabmeat, Asparagus and hol-
landaise*

Lemon Pepper Cod

*Cod loin seasoned with lemon pep-
per and baked in the oven*

DESSERT

Assorted Ice cream
Low Fat Yogurt
Apple Dumpling

SALADS



Caesar

Spring Green
Apple Sauce
Cottage Cheese

STARCH

Mashed Potatoes
Gravy or No Gravy

Stuffing

VEGETABLE



Mandarin Vegetables

Shredded Brussels
Sprouts



DRINKS

Coffee Juice
Iced Tea Milk

* AVAILABLE CONDIMENTS: KETCHUP, MUSTARD, MAYO,
RELISH, TARTER SAUCE AND COCKTAIL SAUCE *



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Three Bean and Ham

*White, Kidney and Pinto beans with
diced smoked ham in a clear base soup*

ENTREES

Pot Roast

*Tender beef pot roast cooked with
celery, carrot, onion and potatoes*

Chicken Cacciatore

*Legs and thighs cooked in a tomato
sauce with onions and peppers*

Oven Fried Cod

*Cod loin crusted with a seasoned
breading and baked in the oven*

DESSERT

Assorted Ice cream

Low Fat Yogurt

Bread Pudding

SALADS

Caesar

Spring Green

Apple Sauce

Cottage Cheese



STARCH

Mashed Potatoes

Gravy Or No Gravy

Dill Rice

VEGETABLE

Cauliflower

Green Beans



DRINKS

Coffee

Iced Tea

Juice

Milk

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RELISH, TARTER SAUCE AND COCKTAIL SAUCE *



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Cream Of Broccoli

*Broccoli florets cooked in a cream base
soup*

ENTREES

Veal Marsala

*Veal cutlet cooked with mushroom
and onion with a marsala wine
sauce*

Chicken Mediterranean

*Legs and thighs cooked with zucchi-
ni, squash, peppers onions and ca-
pers*

Parmesan Tilapia

*Tilapia filet crusted with Parmesan
and breadcrumbs, baked in the oven*

DESSERT

Assorted Ice cream

Low Fat Yogurt

Caramel Walnut Brownies

SALADS



Caesar

Spring Green

Apple Sauce

Cottage Cheese

STARCH

Haluski Noodles

**Roasted Redskin Pota-
toes**

VEGETABLE

Lima Beans



Scandinavian Vegetable

DRINKS

Coffee

Iced Tea

Juice

Milk

* AVAILABLE CONDIMENT: KETCHUP, MUSTARD, MAYO,
RELISH, TARTER SAUCE AND COCKTAIL SAUCE *

