# August, 2022 Apartment Dinner Menu

**Food Service Contacts:**
- **Director of Food Service:** John Kaage 662-8827
- **Food Service Manager:** Joanne Streich 662-8860
- **Kitchen:** 662-8861
- **Café:** 662-8811
- **Dining Room Hours:** Monday–Saturday 5:15 p.m.; Sunday and Holiday’s 12:45 p.m.

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<th>Sunday</th>
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<tbody>
<tr>
<td>Herb Tomato Bisque/Crackers</td>
<td>Navy Bean Soup/Crackers</td>
<td>Minestrone Soup/Crackers</td>
<td>Minestrone Soup/Crackers</td>
<td>Minestrone Soup/Crackers</td>
<td>Black Bean Soup/Crackers</td>
<td>Vegetable Beef Barley Soup/Crackers</td>
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<tr>
<td>Baked Chicken White/Dark</td>
<td>Hot Roast Beef/Bun/Horseradish Sauce</td>
<td>Sicilian Chicken</td>
<td>Chicken Enchilada</td>
<td>Chicken Enchilada</td>
<td>Garlic Chicken Alfredo</td>
<td>BBQ Beef Brisket</td>
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<tr>
<td>Crabmeat Romanos/Linguini</td>
<td>Baked Swordfish/Lemon Butter Sauce</td>
<td>Beef Stroganoff</td>
<td>Kentucky Bourbon Glazed Pork Loin</td>
<td>Mexican Rice</td>
<td>Grilled Walleye Pike/Tartar Sauce</td>
<td>Salmon Patty/Creamed Pea Sauce</td>
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<tr>
<td>Dumpling/Chicken Gravy</td>
<td>Buttered Egg Noodles</td>
<td>Rice Pilaf</td>
<td>Mexican Rice</td>
<td>Mexican Rice</td>
<td>Parisian Potatoes</td>
<td>Red Skin Garlic Mashed Potatoes</td>
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<tr>
<td>Mashed Potatoes/Chicken Gravy</td>
<td>Steamed Mushrooms/Beef Gravy</td>
<td>Buttered Egg Noodles</td>
<td>Steamed Mushrooms/Beef Gravy</td>
<td>Steamed Mushrooms/Beef Gravy</td>
<td>Buttered Fettucine Noodles</td>
<td>Homemade Macaroni and Cheese</td>
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<tr>
<td>Whole Kernel Corn</td>
<td>Baked French Fries</td>
<td>Stewed Tomatoes</td>
<td>Baked French Fries</td>
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<td>Sliced Beets</td>
<td>Buttered Spinach/Lemon</td>
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<tr>
<td>Assorted Dinner Rolls</td>
<td>Popovers</td>
<td>Key Lime Torte/Ala Mode</td>
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<td>Butteredsauce</td>
<td>Croissant</td>
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<tr>
<td>Coconut Cream Torte/Ala Mode</td>
<td>Chocolate Peanut Butter Swirl Ice Cream</td>
<td>Chocolate Peanut Butter Swirl Ice Cream</td>
<td>Chocolate Peanut Butter Swirl Ice Cream</td>
<td>Chocolate Peanut Butter Swirl Ice Cream</td>
<td>Swirl Sherbet</td>
<td>Cherry Cheesecake</td>
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<tr>
<td>Fresh Peach Ice Cream</td>
<td>Melon Cup</td>
<td>Fresh Sliced Strawberries</td>
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<td>Raspberry Sherbet</td>
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<tr>
<td>Melon Cup</td>
<td>Fresh Sliced Strawberries</td>
<td>Cream Cheese</td>
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<td>Watermelon</td>
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**Dinner Served at 12:45 p.m.:**
- Wine/Juice
- Cream of Asparagus Soup/Crackers
- Mixed Green Salad/Strawberries/Balsamic Vinaigrette
- Prime Rib/Au Jus
- Baked Ham
- Wild Rice
- Twice Baked Potato
- Wisconsin Blend Vegetables
- Steamed Cauliflower/Cheese Sauce
- Whole Wheat Dinner Roll
- Pineapple Cream Torte/Ala Mode
- Swirl Sherbet
- Cantaloupe

**Monday–Saturday 5:15 p.m.:**
- Tossed Salad/Dressing
- Garlic Cheese Spread/Crackers
- Baked Potatoes/Sour Cream
- Steamed Broccoli
- Swiss and Onion Casserole
- Garlic Breadstick
- Zucchini Cake/Cream Cheese
- Icing/Ala Mode
- Mackinaw Island Fudge Ice Cream
- Fresh Fruit Cup

**Monday–Saturday 8:30 am – 2 pm:**
- Tomato Florentine Soup/Crackers
- Mandarin Pecan Salad/Apple Cider
- Vinaigrette
- Corned Beef/Horseradish Sauce
- Cheese Souffle/Mushroom Sauce
- Bacon
- Diced Rosemary Garlic Potatoes
- Parsley Buttered Potatoes
- Steamed Cabbage
- Steamed Carrots
- Assorted Dinner Rolls
- Homemade Wheat Bread
- Baked Custard
- Caramel Caribou Ice Cream
- Melon Cup

**Monday–Saturday 12:45 p.m.:**
- Cream of Carrot Soup/Crackers
- Spiced Peach Half
- Fresh Spinach Salad/Hot Bacon Dressing
- Baked Pork Chop/Mushroom Gravy
- Salisbury Steak
- Mashed Potatoes/Beef Gravy
- Deluxe Potatoes
- French Blue Vegetables
- Steamed Peas
- Homemade Wheat Bread
- Baked Custard
- Caramel Caribou Ice Cream
- Fresh Fruit Cup

**Monday–Saturday 7:00 p.m.:**
- Clam Chowder/Crackers
- Mixed Green Salad/Dressing
- Roast Beef/Beef Gravy
- Shrimp Scampi
- Linguini Noodles
- Pan Brown Potato Wedges
- Harvard Beets
- Oregon Blend Vegetables
- Parmesan Cluster Rolls
- Homemade Carrot Cake/Cream Cheese
- Cheese Icing/Ala Mode
- Vanilla Ice Cream
- Fresh Fruit Cup

**Monday–Saturday 8:30 a.m.:**
- Chicken Vegetable Soup/Crackers
- Artichoke Avocado Salad/Green Goddess Dressing
- Turkey and Ham Macaroni and Cheese
- Italian Sauce/Meatballs/Spaghetti/Parmesan Cheese
- Oven Brown Potatoes
- Mashed Potatoes/Beef Gravy
- Whole Kernel Corn
- Vegetable Medley
- Toasted Garlic Bread
- Tiramisu/Ala Mode
- Strawberry Ice Cream
- Fresh Pineapple

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