



**ATTIC ANGEL
COMMUNITY**

December 2020 Apartment Dinner Menu

Food Service Contacts:

Director of Food Service
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Café
662-8811
Mon-Sat 8:30 am – 2 pm

Dining Room Hours
Monday–Saturday 5:15 p.m.
Sunday and Holiday’s 12:45 p.m.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1. Homemade Tomato Soup/Crackers Sliced Peaches/Cottage Cheese Chicken Strawberry Salad/Raspberry Vinaigrette Prime Rib/Au Jus Pan Brown Potato Wedges Garlic Cheddar Mashed Potatoes Green Wax Bean Blend Steamed Cauliflower Whole Wheat Dinner Roll Coconut Cream Torte/Ala Mode Hot Fudge Sundae Fresh Fruit Cup	2. Split Pea Soup/Crackers Mixed Green Salad/Dressing Italian Sauce/Meatballs/Parmesan Cheese Grilled Swordfish/Lemon Basil Butter Baked Potato/Sour Cream Spaghetti Noodles Succotash Steamed Asparagus Toasted Garlic Bread Tapioca Pudding/Whipped Cream Blueberry Cheesecake Ice Cream Grapefruit Sections	3. Cream of Carrot Soup/Crackers Waldorf Salad Beef Ravioli/Red Wine Sauce Caesar Chicken Red Skin Garlic Mashed Potatoes Sidewinder Fries Deluxe California Blend Vegetables Baked Tomato Parker house Dinner Roll Cherries Jubilee Ice Cream Sundae Fresh Peach Ice Cream Fresh Fruit Cup	4. Chicken Wild Rice Soup/Crackers Creamy Coleslaw Crab cakes/Cocktail Sauce Ham loaf/Pineapple Sauce Au gratin Potatoes Mashed Potatoes/Pork Gravy Steamed Carrots Harvard Beets Vegetable Bread Caramel Flan Chocolate Chip Ice Cream Fresh Fruit Cup	5. Italian Wedding Soup/Crackers Whipped Raspberry Jell-O Chicken Chop Suey Roast Pork Loin/Sesame Glaze Mashed Potatoes/Pork Gravy Steamed Rice Steamed Green Beans Steamed Peas Apple Fritter Bread Texas Chocolate Cake/Ala Mode Fresh Grapes Rum Black Cherry Ice Cream
6. Dinner Served at 12:45pm Wine/Juice Chicken Spätzle Soup/Crackers Mandarin Pecan Salad/Apple Vinaigrette Dressing Chicken Cordon Bleu/Hollandaise Sauce Baked Cod/Fresh Herb Butter/Tartar Sauce Mashed Potatoes/Chicken Gravy Buttered New Potatoes Broccoli Marianne Sugar Snap Peas Mini Croissant Blueberry Pie/Ala Mode White Chocolate Raspberry Truffle Ice Cream Fresh Fruit Cup	7. Potato Au Gratin Soup/Crackers Fresh Pineapple Caprese Chicken/Balsamic Reduction Sauce Hot Roast Beef/Bun/Horseradish Sauce Baked Potato/Sour Cream Asian Sesame Quinoa and Cabbage Cream Style Corn French Cut Green Beans Tomato Basil Breadstick Fresh Strawberries/Almond Crème Grasshopper Ice Cream Fresh Fruit Cup	8. “National Chocolate Brownie Day” Tomato Florentine Soup/Crackers Chip Topped Salad/Champagne Vinaigrette Dressing Pork Tenderloin/Apple Wine Sauce Sautéed Shrimp/Cocktail Sauce Butternut Squash Ravioli/Alfredo Sauce Rice Pilaf Oregon Blend Vegetables Baked Beans Hawaiian Dinner Roll Chocolate Brownie/Chocolate Icing/Ala Mode Chocolate Ice Cream Sliced Peaches	9. Homemade Tomato Soup/Crackers Broccoli Raisin Cashew Salad Crabmeat Custard Stuffed Green Pepper Pan Brown Potato Wedges Potato Puffs Wax Beans/Pimentos Whole Baby Carrots Ciabatta Bread Apple Streusel Bar/Ala Mode Orange Sherbet Sliced Bananas	10. French Onion Soup/Crackers Pear/Mixed Green Salad/Pomegranate Blueberry Dressing Grilled Chicken/Vodka Sauce/Pasta Barbequed Pork Back Ribs Mashed Potatoes/Pork Gravy Beer Battered French Fries California Blend Vegetables Brussels Sprouts Baking Powder Biscuit/Honey Chocolate Angel Food Cake/Ala Mode Butter Pecan Ice Cream Fresh Fruit Cup	11. Clam Chowder/Crackers Mixed Green Salad/Dressing Breaded Catfish/Tartar Sauce Beef Tenderloin Tips Baked Potato/Sour Cream Buttered Egg Noodles Harvard Beets Steamed Broccoli Braided Bread Lazy Daisy Cake/Ala Mode Vanilla Ice Cream Mandarin Oranges	12. Spinach Artichoke Soup/Crackers Summer Greens/Herbs Salad Chicken Ala King/Puff Pastry Grilled Salmon/Tartar Sauce Au Gratin Potatoes New Potatoes 3 Bean Bacon Casserole Mustard Glazed Carrots Croissant Butterscotch Pudding/Coconut/Whipped Cream Hot Fudge Sundae Fresh Fruit Cup

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Dinner Served at 12:45pm 13. “National Ice Cream Day” Wine/Juice Chicken Vegetable Soup/Crackers 7 Layer Salad Garlic Leg of Lamb/Mint Jelly Swedish Meatballs Twice Baked Potato Buttered Egg Noodles Laguna Blend Vegetables Steamed Broccoli Parker house Dinner Roll Chocolate Éclair Torte/Ala Mode Fresh Peach Ice Cream Fresh Fruit Cup	14. Herb Tomato Bisque/Crackers Mixed Green Salad/Dressing Baked Chicken White/Dark Crabmeat Quiche Dumpling/Chicken Gravy Potato Puffs Steamed Asparagus Mashed Sweet Potatoes Assorted Dinner Rolls Cherry Pie/Ala Mode Strawberry Ice Cream Melon Cup	15. Vegetable Soup/Crackers English Pea Salad Beer Battered Cod/Tartar Sauce Baked Ham/Apricot Brandy Sauce Oven Brown Potatoes Beer Battered French Fries Oregon Blend Vegetables Whole Baby Carrots Popovers Vanilla Cupcake/Whipped Cream/Ala Mode Lemon Bar Ice Cream Pear Half	16. Cheesy Broccoli Soup/Crackers Mixed Green Salad/Dressing Chicken Enchilada Barbequed Beef Brisket Garden Blend Rice Baked Potato/Sour Cream Steamed Peas Baked Corn Blueberry Muffin Pineapple Cream Torte/Ala Mode Kahlua Sundae Fresh Fruit Cup	17. “ Tudor Holiday Dinner” Mixed Green Salad/Gorgonzola/Mandarin Oranges/Red Onion/Candied Pecans/Apple Cider Vinaigrette Dressing Roast Pork Loin/Cranberry Cherry Liqueur Glaze Horseradish Mashed Potatoes/Caramelized Onions Bourbon Glazed Carrots Croissant Turtle Pie Lemonade Cake/Lemon Curd Filling Fresh Fruit Parfait	18. Portobello Harvest Grain Soup/Crackers Mixed Green Salad/Dressing Garlic Chicken Alfredo Grilled Walleye Pike/Tartar Sauce Parisian Potatoes Buttered Fettuccini Noodles Sliced Bets California Blend Vegetables Ciabatta Garlic Breadstick Cream Puff Cake/Ala Mode Mackinaw Island Fudge Ice Cream Fresh Fruit Cup	19. Vegetable Beef Barley Soup/Crackers Citrus Salad/Poppyseed Dressing Beef Stroganoff Salmon Patty/Creamed Pea Sauce Red Skin Garlic Mashed Potatoes Buttered Egg Noodles Buttered Spinach/Lemon Diced Rutabagas Croissant Homemade Carrot Cake/Ala Mode Raspberry Sherbet Fresh Fruit Cup
Dinner Served at 12:45pm 20. Wine/Juice Cream of Asparagus Soup/Crackers Fresh Spinach Salad/Hot Bacon Dressing Prime Rib/Au Jus Chicken Kiev Sour Cream Chive Mashed Potatoes/Gravy Steamed Broccoli Wisconsin Blend Vegetables Whole Wheat Dinner Roll Date Nut Torte/Whipped Cream/Ala Mode Coffee Ice Cream Fresh Fruit Cup	“National Hamburger Day” 21. Garden Vegetable Soup/Crackers Spiced Peach Half Trout/Spinach/Maple Nut Sauce Gourmet Burger/Sautéed Onions/Sautéed Mushrooms Garden Blend Rice Mashed Potatoes/Beef Gravy Stewed Tomatoes Steamed Cauliflower Hawaiian Dinner Roll Baked Custard Swirl Sherbet Cantaloupe	22. Tomato Florentine Soup/Crackers Tossed Salad/Dressing Corned Beef/Horseradish Sauce Cheese Soufflé/Mushroom Sauce/Bacon Mashed Potatoes/Beef Gravy Parsley Buttered Potatoes Steamed Cabbage Steamed Carrots Assorted Dinner Rolls Salted Caramel Apple Pie Bar/Ala Mode Cinnamon Ice Cream Fresh Fruit Cup	23. Vegetable Beef Soup/Crackers Mandarin Pecan Salad/Apple Cider Vinaigrette Dressing Italian Sausage/Pepperoni Pizza Crabmeat Pizza Spinach Artichoke Boneless Chicken Mashed Potatoes/Chicken Gravy Deluxe Potatoes Whole Kernel Corn Harvard Beets Homemade Wheat Bread Pumpkin Torte/Ala Mode Caramel Caribou Ice Cream Fresh Strawberries	24. Christmas Eve Dinner Served at 12:45pm Wine/Juice Oyster Stew/Oyster Crackers Gourmet Tossed Salad Stuffed Sole/Shrimp/Crab/White Wine Sauce Beef Tenderloin/Mushroom Glaze Twice Baked Potato Mashed Potatoes/Beef Gravy Francais Blend Vegetables Steamed Broccoli Croissant Sugar Plum Pudding Cake/Rum Sauce/Ala Mode Peppermint Stick Ice Cream Fresh Fruit Cup/Kiwi Fruit	25. Christmas Day Dinner Served at 12:45pm Wine/Juice Seafood Bisque/Crackers Mixed Green Salad/Dressing Cranberry Brie Stuffed Chicken Breast Baked Ham/Cherry Cabernet Sauce Roasted Baby Baker Potatoes Mashed Potatoes/Chicken Gravy Monaco Blend Vegetables Fresh Baked Sweet Potatoes Whole Wheat Dinner Roll Pecan Pie/Ala Mode Grasshopper Ice Cream/Chocolate Sauce Fresh Fruit Cup/Pomegranates	26. Chicken Wild Rice Soup/Crackers Artichoke Avocado Salad/Green Goddess Dressing Red Snapper/Dill Sauce Italian Sauce/Meatballs/Spaghetti/ Parmesan Cheese Oven Brown Potatoes Mashed Potatoes/Beef Gravy Steamed Peas Vegetable Medley Toasted Garlic Bread Layered Candy Cane Dessert Strawberry Sundae Fresh Fruit Cup
Dinner Served at 12:45pm 27. Mushroom Brie Soup/Crackers Mixed Green Salad/Raspberry Vinaigrette Dressing Country Style Pork Ribs Bourbon Basted Salmon Baked Potato/Sour Cream Mashed Potatoes/Pork Gravy Chef Cut California Blend Vegetables Steamed Asparagus Sour Dough Bread Blueberry Crepes/Ala Mode French Silk Ice Cream Fresh Pineapple	28. Country Style Vegetable Beef Soup/Crackers Apple Cranberry Coleslaw Grilled Ham Steak Crimson Portobello Pasta Potatoes Grand’Mere Tater Tots Capri Blend Vegetables Baked Tomato Cranberry Walnut Bread Chocolate Tuxedo Truffle Torte/Ala Mode Pumpkin Ice Cream Fresh Fruit Cup	29. Seven Bean Soup/Crackers Tomato Aspic Egg Rolls/Sweet Sour Sauce/Mustard Sauce Shrimp/Chinese Vegetables Grilled Boneless Italian Pork Chop Brown Rice Mashed Potatoes/Pork Gravy Creamed Spinach Francais Blend Vegetables Cornmeal Muffin Raspberry Torte/Ala Mode Strawberry Sundae Brie Cheese/Fresh Fruit	30. Chicken Spätzle Soup/Crackers Mixed Green Salad/Dressing Baked Tilapia/Tartar Sauce Beef Bourguignon Grilled Hash Browns/Onions/Cheddar Cheese Buttered Egg Noodles Harvard Beets Monaco Blend Vegetables Braided Bread Apple Crisp/Whipped Cream/Ala Mode Bananas Foster Ice Cream Mandarin Oranges	31. New Year’s Eve Dinner Served at 5:15 p.m. Champagne/Sparkling Juice Cream of Asparagus Soup/Crackers Orange Mixed Green Salad Shrimp Rockefeller Chicken Cordon Bleu/Hollandaise Sauce Oven Brown Potatoes Mashed Potatoes/Chicken Gravy Whole Baby Carrots Steamed Broccoli Parkerhouse Dinner Roll Rice Pudding/Raisins/Whipped Cream Fresh Grapes Rum Black Cherry Ice Cream		

What's Cooking in the Kitchen...?"

New Menu Items featured for December 2020



Monday, December 7 - Fresh Sliced Strawberries/Almond Crème
- fresh sliced strawberries drizzled with a blend of powdered sugar, sour cream, almond liqueur and almond extract

Thursday, December 17 – “Tudor Holiday Dinner”

Due to the COVID-19 Pandemic, several changes to this annual event have changed. Pending circumstances within the facility will determine if we are able to open the Apartment Dining Room for a limited amount of Residents; otherwise all meals will be delivered. Prairie Point Residents are invited to call in to order a meal(s) to be delivered by Food Service or to be picked up at the Food Service receiving door. Please enjoy the following items on the menu for this special dinner:

Mixed Green Salad, with Bleu Cheese, Diced Red Onion, Candied Pecans, and Apple Cider Vinaigrette Dressing.

Roast Pork Loin/Cherry Cranberry Sauce- Cherries, Cranberries, Cherry Juice, Apple Cider, Sugar, and Cherry Liqueur slightly thickened to form a glaze.

Horseradish Mashed Potatoes/Caramelized Onions – Yukon Gold Mashed Potatoes combined with caramelized onions, heavy cream, Dijon mustard and prepared horseradish.

Bourbon Glazed Carrots - Baby Carrots in a Whiskey/Brown Sugar/Butter Glaze. There will be a choice of three desserts: **Turtle Pie**, **Lemonade Cake/Lemon Curd Filling** or a Fresh **Fruit Cup** consisting of fresh pineapple, grapes, strawberries, pomegranates and star fruit. When calling in to make your reservation for the dinner please let the staff know which dessert you would like to order.

Monday, December 21: “National Hamburger Day” – select our traditional Gourmet Burger with Sautéed Onions and Sautéed Mushrooms as your entrée choice this evening.

Thursday, December 24 – Christmas Eve –Dinner will be served at 12:45 p.m. Start your meal with a bowl of creamy Oyster Stew or a Gourmet Tossed Salad (fresh mixed greens and fresh spinach topped with crisp bacon bits, diced red onion, green peppers, green olives, sliced mushrooms, bleu cheese, and French fried onion bits, served with a Golden Italian dressing). Stuffed Sole (with

Shrimp and Crab) served with a White Wine Sauce or Beef Tenderloin/Mushroom Glaze are the highlights of the menu, accompanied by Twice Baked Potatoes or Mashed Potatoes and Gravy, Broccoli or Francais Blend Vegetables. Complete your dinner by enjoying a piece of Sugar Plum Pudding Cake with Rum Sauce or a dish of cool Peppermint Stick Ice Cream.

Friday, December 25- Christmas Day –Dinner will be served at 12:45 p.m. - Enjoy a bowl of Seafood Bisque or a Mixed Green Salad, Baked Ham with Cherry Cabernet Sauce or Cranberry Brie Stuffed Chicken Breast. Choose from Roasted Baby Baker Potatoes, Mashed Potatoes and Gravy, Fresh Baked Sweet Potatoes or Monaco Blend Vegetables, finishing with a sweet slice of Pecan Pie, or Grasshopper Ice Cream drizzled with Chocolate Sauce!

Saturday, December 26- “National Candy Cane Day” – to celebrate choose the Layered Candy Cane Dessert to complete your dinner - a chocolate Oreo Cookie Crust topped with a vanilla pudding/cream cheese/whipped cream and crushed candy cane filling. Additional whipped cream and additional crushed candy canes are added on top!

Thursday, December 31- New Year’s Eve – Dinner served at 5:15 p.m. Toast the New Year by enjoying a glass of Champagne or Sparkling Juice! Enjoy Shrimp Rockefeller (fine egg noodles topped with seasoned creamed spinach and tender shrimp sprinkled with parmesan cheese) or Chicken Cordon Bleu with Hollandaise Sauce, Oven Brown or Mashed Potatoes, Baby Carrots, Broccoli and Rice Pudding with Raisins and Whipped Cream for dessert.

