## December 2021 Apartment Dinner Menu

### Food Service Contacts:
- **Director of Food Service**: Sheila Luhman 662-8827
- **Food Service Manager**: Joanne Streich 662-8860
- **Café**: 662-8811
- **Kitchen**: 662-8861

### Café Dining Room Hours
- Monday–Saturday: 5:15 pm
- Monday–Saturday: 8:30 am – 2 pm
- Sunday and Holiday’s: 12:45 pm

### Menu:

<table>
<thead>
<tr>
<th>Sunday</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
</tr>
</thead>
</table>
| Dinner Served at 12:45pm | 5. Wine/Juice  
Cream of Asparagus Soup/Crackers  
Fresh Spinach Salad/Hot Bacon Dressing  
Garlic Cheese Spread/Crackers  
Prime Rib/Au Jus  
Chicken Kiev  
Sou Cream Chive Mashed Potatoes/Gravy  
Baked Potato/Sour Cream  
Steam Broccoli  
Wisconsin Blend Vegetables  
Hawaiian Dinner Roll  
Lemon Filled Angel Food Cake/Ala Mode  
Mackinaw Island Fudge Ice Cream  
Fresh Fruit Cup | 6. Chicken Wild Rice Soup/Crackers  
Assorted Raw Vegetables/Hummus/Pita Bread  
Tort/Spinach/Maple Nut Sauce  
Chili/Shredded Cheddar Cheese  
Garden Blend Rice  
Mashed Sweet Potatoes  
Oregon Blend Vegetables  
Steam Cauliflower  
Whole Wheat Dinner Roll  
Cherry Torte/Whipped Cream/Thomson  
Swirl Sherbet  
Cantaloupe | 7. Tomato Florentine Soup/Crackers  
Tossed Salad/Dressing  
Cornd Beef/Horseradish Sauce  
Cheese Souffle/Mushroom  
Sauce/Bacon  
Mashed Potatoes/Bee Gravy  
 Parsley Buttered Potatoes  
Steam Cabbage  
Steam Carrots  
Assorted Dinner Rolls  
Pineapple Upside Down Cake/Ala Mode  
Raspberry Sundae  
Fresh Fruit Cup | 8. Country Style Vegetable Beef  
Soup/Crackers  
Mandarin Pecan Salad/Apple Cider Vinaigrette  
Italian Sausage/Pepperoni Pizza  
Crabmeat Pizza  
Salsbury Steak  
Mashed Potatoes/Beef Gravy  
 Deluxe Potatoes  
French Blend Vegetables  
Harvard Beets  
Homemade Wheat Bread  
Baked Custard  
Caramel Caribou Ice Cream  
Melon Cup | 9. Cream of Carrot Soup/Crackers  
Spiced Peach Half  
Carpea Chicken/Balsamic Vinaigrette Glaze  
Gourmet Burger/Sautéed Onions/ Sautéed Mushroom/Ketchup  
Baked Potato/Sour Cream  
Beer Battered French Fries  
Baked Acorn Squash  
Creamed Spinach  
Garlic Breadsticks  
Apple Pie/Ala Mode  
Black Cherry Ice Cream  
Fresh Fruit Cup | 10. Clam Chowder/Crackers  
Mixed Green Salad/Dressing  
Roast Beef/Beef Gravy  
Grilled Mahi Mahi/Tartar Sauce  
Mashed Potatoes/Beef Gravy  
Pan Brown Potato Wedges  
Whole Kernel Corn  
Swiss and Onion Causierole  
Parmesan Cluster Rolls  
Homemade Carrot Cake/Cream  
Cheese icing/Ala Mode  
Vanilla Ice Cream  
Fresh Fruit Cup | 11. Cream of Broccoli 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  
Steam Peas  
Vegetable Medley  
Toasted Garlic Bread  
Tiramisu/Ala Mode  
Strawberry Sundae  
Fresh Pineapple |
What’s Cooking in the Kitchen…?

New Items for December 2021-

Friday, December 3- Frosted Pumpkin Cranberry Bar-
Homemade Pumpkin Bar baked with dried cranberries, iced with a brown butter/powdered sugar frosting, sprinkled with additional dried cranberries.

Wednesday, December 15- Root Vegetable Blend -Julienne style fresh vegetable blend consisting of Rutabagas, Parsnips, Yams and Jicama.

Thursday, December 16- Please join us in the Apartment Dining Room this evening for our Annual Holiday Dinner. Begin the evening with a glass of wine, served with a fresh mixed green salad topped with candied pecans, diced red onion, and mandarin oranges, dressed with a Raspberry Vinaigrette Dressing. Warm homemade Whole Wheat Dinner Rolls accompany the salad.

Chicken Marsala (a grilled boneless chicken breast, served with a Marsala wine, sherry and mushroom sauce), Whipped Mashed and Sweet Potato Blend, and Garlic Butter Blend Vegetables (Carrots, Corn, Green Beans, and Peas, seasoned with Garlic and Parmesan Cheese) is the main course for the evening.

Complete your meal by selecting a slice of decadent Turtle Pie (candied pecans, topped with chocolate whipped cream, drizzled with chocolate and additional pecans), Lemon Cream Layer Cake (three layers of lemon shortcake filled with fresh whipped cream and lemon preserves) or a Fresh Fruit Parfait (fresh Pineapple, Strawberries, Grapes sprinkled with Fresh Pomegranate Seeds).
Thursday, December 23: Lefsa/Butter and Brown Sugar –
A Norwegian Holiday tradition, lefsa is prepared from potatoes,
flour, shortening and sugar. It resembles a flat, flour tortilla and
is served lightly buttered and sprinkled with brown sugar.

Friday, December 24– Christmas Eve – Dinner will be served at
12:45 p.m. in the Apartment Dining Room today. Start your meal
by enjoying a bowl of homemade Oyster Stew or a Gourmet
Tossed Salad—a blend of fresh spinach and mixed greens
garnished with red onion, bacon, green peppers, green olives,
mushrooms, Bleu Cheese and French Fried Onion rings, served
with a golden Italian Dressing.
Enjoy tender Prime Rib Au Jus or a Sole Filet stuffed with Shrimp
and Crab served with a White Wine Sauce. Compliment your
meal with Mashed Potatoes and Gravy, or a Twice Baked Potato,
Fresh Broccoli or Baby Green Bean and Carrot Blend. For dessert
try a slice of Sugar Plum Pudding Cake served with warm Rum
Sauce or a dish of cool Peppermint Stick Ice Cream.

Saturday, December 25 – Merry Christmas! Dinner will be
Served at 12:45 p.m. in the Apartment Dining Room today.
Seafood Bisque or a Fresh Mixed Green Salad begins the meal.
Cranberry Brie Stuffed Chicken Breast or Baked Ham with Cherry
Cabernet Sauce, Roasted Baby Baker Potatoes or Mashed
Potatoes/Gravy, Fresh Baked Sweet Potatoes, or Monaco Blend
Vegetables highlight the dinner menu selections.
Pecan Pie, Grasshopper Ice Cream with Chocolate Sauce or Fresh
Fruit complete this holiday meal.
Sunday, December 26- National Candy Cane Day- help celebrate by selecting the Layered Candy Cane Dessert on the menu today- a chocolate cookie crust, topped with a layer of cream cheese and whipped cream blended with crushed candy canes, a second layer of rich white chocolate pudding, and garnished with additional whipped cream and more crushed peppermint candy.

Friday, December 31- New Year’s Eve – dinner served at 5:15 p.m. Ring in the New Year with a glass of Champagne or Sparkling Juice.
Enjoy Shrimp Rockefeller (Shrimp and Creamed Spinach served over a bed of Parmesan Cheese Egg Noodles), or Chicken Cordon Bleu with Hollandaise Sauce as your entrée selections. Oven Brown or Mashed Potatoes and Gravy, Whole Baby Carrots or fresh Broccoli compliment the entrees. Rice Pudding with Raisins, Fresh Grapes or Black Cherry Ice Cream completes the meal.

Happy Holidays!