



ATTIC ANGEL COMMUNITY

January 2021 Apartment Dinner Menu

Food Service Contacts:

Director of Food Service
Sheila Luhman
662-8827

Food Service Manager
Joanne Streich
662-8860

Kitchen
662-8861

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
Dinner Served at 12:45 p.m. 31. Wine/Juice Mushroom Brie Soup/Crackers Mixed Green Salad/Raspberry Vinaigrette Dressing Country Style Pork Ribs Bourbon Basted Salmon Baked Potato/Sour Cream Mashed Potatoes/Gravy Chef Cut California Blend Vegetables Steamed Asparagus Sour Dough Bread Chocolate Tuxedo Truffle Torte/Ala Mode French Silk Ice Cream Fresh Pineapple					New Year’s Day 1. Dinner Served at 12:45 p.m. Wine/Juice Pilgrim’s Corn Chowder Mixed Green Salad/Dressing Roast Beef/Beef Gravy Roast Turkey/Turkey Gravy Mashed Potatoes/Gravy Sage Dressing California Blend Vegetables Whole Green Beans Assorted Dinner Rolls Crème De Menthe Cake/Ala Mode Sea Salt Caramel Cheesecake Ice Cream Fresh Fruit Cup	2. Garden Vegetable Soup/Crackers Orange Sherbet Jell-O Salad Blackened Tuna Steak/Tartar Sauce Baked Meatloaf/Ketchup Escalloped Potatoes Mashed Potatoes/Beef Gravy Sliced Beets Vegetable Medley Homemade Yeast Dinner Roll Pumpkin Pie/Eggnog Sauce Butterscotch Sundae Fresh Fruit Cup
Dinner Served at 12:45 p.m. 3. Wine/Juice Vegetable Beef Barley Soup/Crackers Strawberry Supreme Salad Roast Duck/Orange Sauce Swiss Steak Parsley Buttered Potatoes Mashed Potatoes/ Gravy Francais Blend Vegetables Steamed Broccoli Croissant Rum Cake/Ala Mode Chocolate Ice Cream Cantaloupe	“National Spaghetti Day” 4. Pilgrim’s Corn Chowder/Crackers Mixed Green Salad/Dressing Italian Sauce/Meatballs/Parmesan Cheese Seafood Newburg Wild Rice Spaghetti Noodles Steamed Spinach Vegetable Medley Toasted Garlic Bread Boston Cream Pie/Ala Mode Pecan Praline Ice Cream Fresh Fruit Cup	“National Bean Day” 5. Homemade Tomato Soup/Crackers Sliced Peaches/Cottage Cheese Chicken Strawberry Salad/Raspberry Vinaigrette Dressing 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	6. Split Pea Soup/Crackers Mixed Green Salad/Dressing Salisbury Steak Grilled Swordfish/Lemon Basil Butter Baked Potato/Sour Cream Mashed Potatoes/Gravy Succotash Steamed Asparagus Assorted Dinner Rolls Tapioca Pudding/Whipped Cream Blueberry Cheesecake Ice Cream Grapefruit Sections	“National English Toffee Day” 7. 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 Parkerhouse Dinner Roll English Toffee Cookie/Ala Mode Fresh Peach Ice Cream Fresh Fruit Cup	8. Chicken Wild Rice Soup/Crackers Creamy Coleslaw Crabcakes/Cocktail Sauce Hamloaf/Pineapple Sauce Au Gratin Potatoes Mashed Potatoes/Gravy Steamed Carrots Harvard Beets Vegetable Bread Caramel Flan Chocolate Chip Ice Cream Fresh Fruit Cup	9. Italian Wedding Soup/Crackers Whipped Raspberry Jell-O Chicken Chop Suey Breaded Pork Chop Mashed Potatoes/Gravy Steamed Rice Steamed Green Beans Steamed Peas Apple Fritter Bread Texas Chocolate Cake/Ala Mode Fresh Grapes Rum Black Cherry Ice Cream

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Dinner Served at 12:45 p.m. 10. 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/Gravy Buttered New Potatoes Broccoli Marianne Sugar Snap Peas Mini Croissant Blueberry Pie/Ala Mode White Chocolate Raspberry Truffle Ice Cream Fresh Fruit Cup	11. Potato Au Gratin Soup/Crackers Fresh Pineapple Crabmeat Custard Stuffed Green Pepper Potato Puffs Cream Style Corn Brussels Sprouts Tomato Basil Breadstick Fresh Sliced Strawberries/Almond Crème Grasshopper Ice Cream Fresh Fruit Cup	“National Curried Chicken Day” 12. Tomato Florentine Soup/Crackers Chip Topped Salad/Champagne Vinaigrette Pork Tenderloin/Apple Wine Sauce Curried Chicken Oven Brown Potatoes Steamed Rice Oregon Blend Vegetables Baked Beans Hawaiian Dinner Roll Chocolate Brownie/Chocolate Icing/Ala Mode Chocolate Ice Cream Sliced Peaches	13. Homemade Tomato Soup/Crackers Broccoli Raisin Cashew Salad Sautéed Shrimp/Cocktail Sauce Hot Roast Beef/Bun/Horseradish Sauce Pan Brown Potato Wedges Butternut Squash Ravioli/Alfredo Sauce French Cut Green Beans Whole Baby Carrots Ciabatta Bread Apple Streusel Bar/Ala Mode Orange Sherbet Sliced Bananas	14. French Onion Soup/Crackers Pear/Mixed Green Salad/Pomegranate Blueberry Dressing Grilled Chicken/Vodka Sauce/Pasta Barbequed Pork Back Ribs Mashed Potatoes/Pork Gravy Asian Sesame Quinoa and Cabbage California Blend Vegetables Wax Beans/Pimentos Baking Powder Biscuit/Honey Chocolate Angel Food Cake/Ala Mode Butter Pecan Ice Cream Fresh Fruit Cup	15. “National Strawberry Ice Cream Day” 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 Strawberry Ice Cream Mandarin Oranges	16. 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
Dinner Served at 12:45 p.m. 17. Wine/Juice Chicken Vegetable Soup/Crackers 7 Layer Salad 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 Peach Ice Cream Fresh Fruit Cup	18. Herb Tomato Bisque/Crackers Mixed Green Salad/Dressing Baked Chicken White/Dark Crabmeat Quiche Dumpling/Gravy Mashed Potatoes/Gravy Steamed Asparagus Mashed Sweet Potatoes Assorted Dinner Rolls Cherry Pie/Ala Mode Strawberry Ice Cream Melon Cup	19. Vegetable Soup/Crackers English Pea Salad Beer Battered Cod/Tartar Sauce Baked Ham/Apricot Brandy Sauce Homemade Macaroni and Cheese Beer Battered French Fries Oregon Blend Vegetables Whole Baby Carrots Popovers Vanilla Cupcake/Whipped Icing/Ala Mode Lemon Bar Ice Cream Pear Half	20. Cheesy Broccoli Soup/Crackers Mixed Green Salad/Dressing Sicilian Chicken Barbequed Beef Brisket Garden Blend Rice Baked Potato/Sour Cream Steamed Peas Southern Green Beans Blueberry Muffin Pineapple Cream Torte/Ala Mode Kahlua Sundae Fresh Fruit Cup	“National Clam Chowder Day” 21. Clam Chowder/Crackers Pineapple Grape Salad Chicken Enchilada Kentucky Bourbon Glazed Pork Loin Mexican Rice Oven Brown Potatoes Fiesta Refried Beans Baked Corn Sunflower Seed Honey Dinner Roll Tres Leches Cake/Ala Mode Swirl Sherbet Fresh Sliced Strawberries	22. “National Blond Brownie Day” Portobello Harvest Grain Soup/Crackers Mixed Green Salad/Dressing Garlic Chicken Alfredo Grilled Walleye Pike/Tartar Sauce Parisian Potatoes Buttered Fettuccini Noodles Sliced Beets California Blend Vegetables Ciabatta Garlic Breadstick Blond Brownie/Ala Mode Mackinaw Island Fudge Ice Cream Fresh Fruit Cup	23. “National Rhubarb Day” Vegetable Beef Barley Soup/Crackers Citrus Salad/Poppy seed Dressing Beef Stroganoff Salmon Patty/Creamed Pea Sauce Red Skin Garlic Mashed Potatoes Buttered Egg Noodles Buttered Spinach/Lemon Diced Rutabagas Croissant Rhubarb Custard Pie/Ala Mode Raspberry Sherbet Fresh Fruit Cup
Dinner Served at 12:45 p.m. 24. “National Peanut Butter Day” 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 Baked Potato/Sour Cream Steamed Broccoli Wisconsin Blend Vegetables Whole Wheat Dinner Roll Old Fashioned Peanut Butter Cake/Ala Mode Coffee Ice Cream Fresh Fruit Cup	25. Garden Vegetable Soup/Crackers Spiced Peach Half Trout/Spinach/Maple Nut Sauce Gourmet Burger/Sautéed Onions/Sautéed Mushrooms/Ketchup Garden Blend Rice Sweet Potato Fries Stewed Tomatoes Steamed Cauliflower Hawaiian Dinner Roll Baked Custard Swirl Sherbet Cantaloupe	26. Tomato Florentine Soup/Crackers Tossed Salad/Dressing Corned Beef/Horseradish Sauce Cheese Soufflé/Mushroom Sauce/Bacon Mashed Potatoes/Gravy Parsley Buttered Potatoes Steamed Cabbage Steamed Carrots Assorted Dinner Rolls Pumpkin Torte/Whipped Cream/Ala Mode Cinnamon Ice Cream Fresh Fruit Cup	“National Chocolate Cake Day” 27. Country Style Vegetable Beef Soup/Crackers Mandarin Pecan Salad/Apple Cider Vinaigrette Italian Sausage/Pepperoni Pizza Crabmeat Pizza Spinach Artichoke Boneless Chicken Mashed Potatoes/Gravy Deluxe Potatoes Francais Blend Vegetables Harvard Beets Homemade Wheat Bread Chocolate Layer Cake/Ala Mode Caramel Caribou Ice Cream Fresh Strawberries	28. Sweet Sour Beef Cabbage Soup/Crackers Broccoli Tomato Salad/Ranch Dressing Country Style Pork Ribs Turkey and Ham Macaroni and Cheese Baked Potato/Sour Cream Smashed Parmesan Potatoes/Gravy Baked Acorn Squash Italian Green Beans Garlic Breadstick Date Nut Torte/Whipped Cream/Ala Mode Black Cherry Ice Cream Fresh Fruit Cup	29. Clam Chowder/Crackers Mixed Green Salad/Dressing Egg Rolls/Sweet Sour Sauce/Mustard Sauce Roast Beef/Beef Gravy Shrimp/Chinese Vegetables Mashed Potatoes/Gravy Brown Rice Whole Kernel Corn Creamed Spinach Parmesan Cluster Rolls Upside Down Cherry Cake/Whipped Cream/Ala Mode Raspberry Sundae Fresh Pineapple	30. 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/Gravy Steamed Peas Vegetable Medley Toasted Garlic Bread Blueberry Cheesecake Dessert/Ala Mode Strawberry Sundae Fresh Fruit Cup

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

New Menu Items featured for January 2021



Friday, January 2021- Happy New Year!

Dinner will be served at 12:45 p.m. today. Menu choices today begin with Pilgrim's Corn Chowder or a fresh Mixed Green Salad. Choose from tender Roast Beef or Roast Turkey, Mashed Potatoes and Gravy or Sage Dressing, California Blend Vegetables or Green Beans to satisfy your appetite. Complete your meal with a slice of Crème De Menthe Cake, Sea Salt Caramel Cheesecake Ice Cream or a Fresh Fruit Cup.

Saturday, January 2 - Pumpkin Pie/Eggnog Sauce - the sauce consists of eggnog blended with brandy, whipped cream and a touch of nutmeg drizzled over your slice of pumpkin pie.

Monday, January 4 – National Spaghetti Day – to celebrate the day select Italian Sauce with Meatballs served over a bed of al dente spaghetti pasta sprinkled with Parmesan Cheese.

Thursday, January 7 - National English Toffee Day – as your dessert choice select an English Toffee Cookie; a rich butter and brown sugar cookie sprinkled with Toffee Bits.

Tuesday, January 12 - National Curried Chicken Day- consider selecting a new featured item on the menu today - tender diced chicken combined with fresh potatoes, sweet potatoes, and squash in a coconut milk sauce seasoned with curry, paprika, garlic, cumin and pepper.

Friday, January 15- National Strawberry Ice Cream Day – enjoy a serving of rich and creamy Strawberry Ice Cream for dessert.

Tuesday, January 19 – Homemade Macaroni and Cheese – select this option as a compliment to the Baked Ham on the menu, or enjoy this item as an entrée on its own. Tender elbow macaroni in a creamy buttery cheese sauce prepared with sharp cheddar cheese sprinkled with buttered breadcrumbs and baked until golden brown.

Thursday, January 21 – National Clam Chowder Day – choose a bowl of clam chowder to begin your evening meal.

Friday, January 22 – National Blond Brownie Day – for your dessert, select a rich brown sugar and butter chocolate chip brownie to enjoy.

Saturday, January 23 - National Rhubarb Day – Homemade Rhubarb Custard Pie will be the featured dessert choice to honor this national day.

Sunday, January 24- National Peanut Butter Day - Old Fashioned Peanut Butter Cake is back on the menu for your consideration; rich peanut butter and buttermilk cake with a homemade peanut butter icing sprinkled with roasted peanuts.

Wednesday, January 27- National Chocolate Cake Day - enjoy a slice of decadent chocolate cake, layered and iced with chocolate frosting.

