



**ATTIC ANGEL  
COMMUNITY**

# September 2020 Apartment Dinner Menu

**Food Service Contacts:**

**Director of Food Service**  
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**Kitchen**  
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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. English Vegetable Soup/Crackers English Pea Salad Beer Battered Cod/Tartar Sauce English Pork Bangers/Onion Gravy English Beef Pot Roast/Re Wine Gravy Mashed Potatoes Beer Battered French Fries Oregon Blend Vegetables Whole Baby Carrots Popovers Italian Cream Cake/Ala Mode Spumoni Ice Cream Pear Half	2. Cheesy Broccoli Soup/Crackers Mixed Green Salad/Dressing Crabmeat Quiche Barbequed Beef Brisket Garden Blend Rice Baked Potato/Sour Cream Steamed Peas Wax Beans/Pimientos Blueberry Muffin Pineapple Cream Torte/Ala Mode Lemon Bar Ice Cream Fresh Fruit Cup	3. Gazpacho Soup/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	4. Portobello Harvest Grain Soup/Crackers Mixed Green Salad/Dressing Garlic Chicken Alfredo Grilled Walleye Pike/Tartar Sauce Parisian Potatoes Buttered Fettuccini Noodles Steamed Green Beans California Blend Vegetables Ciabatta Garlic Breadstick Cream Puff Cake/Ala Mode Mackinaw Island Fudge Ice Cream Watermelon	5. 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 Laguna Blend Vegetables Croissant Homemade Carrot Cake/Ala Mode Raspberry Sherbet Fresh Fruit Cup
6. <b>Dinner Served at 12:45 p.m.</b> <b>“National Coffee Ice Cream Day”</b> 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 Dutch Apple Pie/Ala Mode Fresh Fruit Cup/Kiwi Fruit Coffee Ice Cream	7. <b>Labor Day</b> <b>Dinner Served at 12:45 p.m.</b> Wine/Juice Garden Vegetable Soup/Crackers Fresh Sliced Tomatoes/Mozzarella Cheese/Basil Vinaigrette Barbequed Chicken White/Dark Sloppy Joe on Bun Potato Salad Mashed Potatoes/Chicken Gravy Baked Beans Corn on the Cob Hawaiian Dinner Roll Strawberry Jell-O Cake/Ala Mode Fresh Fruit Cup/Blueberries Hot Fudge Sundae	8. <b>“National Date Nut Day”</b> Tomato Florentine Soup/Crackers Mandarin Pecan Salad/Apple Cider Vinaigrette Corned Beef/Horseradish Sauce Cheese Soufflé/Mushroom Sauce/Bacon Mashed Potatoes/Beef Gravy Parsley Buttered Potatoes Steamed Cabbage Steamed Carrots Assorted Dinner Rolls Date Nut Torte/Ala Mode Chocolate Sundae Cantaloupe	9. Chicken Vegetable Soup/Crackers Tossed Salad/Dressing Italian Sausage/Pepperoni Pizza Crabmeat Pizza Roast Beef/Beef Gravy Mashed Potatoes/Beef Gravy Deluxe Potatoes Francais Blend Vegetables Harvard Beets Homemade Wheat Bread Chocolate Italian Love Cake/Ala Mode Caramel Caribou Ice Cream Fresh Strawberries	10. 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/Pork Gravy Vegetable Medley Italian Green Beans Garlic Breadsticks Baked Custard Black Cherry Ice Cream Fresh Fruit Cup	11. Clam Chowder/Crackers Mixed Green Salad/Dressing Egg Rolls/Sweet Sour Sauce/Mustard Sauce Gourmet Hamburger Steak/Sautéed Onions/Sautéed Mushrooms Shrimp/Chinese Vegetables Sweet Potato French Fries Brown Rice Steamed Peas Creamed Spinach Parmesan Cluster Rolls Upside Down Cherry Cake/Whipped Cream/Ala Mode Raspberry Sundae Fresh Pineapple	12. 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 Wisconsin Blend Vegetables Steamed Cauliflower Toasted Garlic Bread Blueberry Cheesecake Dessert/Ala Mode Strawberry Sundae Fresh Fruit Cup

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>Dinner Served at 12:45 p.m.</b> 13. Wine/Juice Mushroom Brie Soup/Crackers Mixed Green Salad/Raspberry Vinaigrette Dressing Roast Pork Loin/Pork Gravy Cranberry Brie Stuffed Chicken Breast Twice Baked Potato Mashed Potatoes/Chicken Gravy Chef Cut California Blend Vegetables Steamed Asparagus Sour Dough Bread Rice Pudding/Raisins/Whipped Cream French Silk Ice Cream Fresh Pineapple	14. 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 Rye Dinner Roll Chocolate Tuxedo Truffle Torte/Ala Mode Fresh Fruit Cup Caramel Cheesecake Ice Cream	15. Seven Bean Soup/Crackers Tomato Aspic Bourbon Basted Salmon Grilled Boneless Italian Pork Chop Oven Brown Potatoes Mashed Potatoes/Pork Gravy Petitpois (Minted Peas) Francais Blend Vegetables Cornmeal Muffin Raspberry Torte/Ala Mode Strawberry Sundae Brie Cheese/Fresh Fruit	16. 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 Steamed Broccoli Braided Bread Texas Chocolate Cake/Ala Mode Bananas Foster Ice Cream Mandarin Oranges	17. <b>Autumn Cookout</b> Lemonade Vegetable Soup/Crackers Scandinavian Cucumber Salad Grilled Chicken Breast Grilled BBQ Pork Back Ribs Oven Roasted Potato Wedges Potato Salad Whole Kernel Corn Monaco Blend Vegetables Assorted Dinner Rolls Apple Crisp/Whipped Cream/Ala Mode Turtle Sundae Watermelon	18. <b>Friday Night Fish Fry</b> Clam Chowder/Crackers Creamy Coleslaw Beer Battered Cod/Tartar Sauce Baked Haddock/Melted Butter Chicken Ala King/Puff Pastry Sour Cream Chive French Fries Baked Potato/Sour Cream Vegetable Medley Steamed Carrots Baking Powder Biscuit/Honey Blueberry Crepes/Ala Mode Strawberry Ice Cream Melon Cup	19. Cream of Asparagus Soup/Crackers Orange Sherbet Jell-O Salad Blackened Tuna Steak/Tartar Sauce Baked Meatloaf/Ketchup Escaloped Potatoes Mashed Potatoes/Beef Gravy Sliced Beets California Blend Vegetables Homemade Yeast Dinner Roll Lemon Meringue Pie/Ala Mode Butterscotch Sundae Fresh Fruit Cup
<b>Dinner Served at 12:45 p.m.</b> 20. Wine/Juice Vegetable Beef Barley Soup/Crackers Strawberry Supreme Salad Roast Duck/Orange Sauce Swiss Steak Parsley Buttered Potatoes Mashed Potatoes/Chicken Gravy Francais Blend Vegetables Steamed Broccoli Croissant Rum Cake/Ala Mode Chocolate Ice Cream Cantaloupe	21. Pilgrim's Corn Chowder/Crackers Mixed Green Salad/Dressing Sicilian Chicken Seafood Newburg Wild Rice Red Skin Garlic Mashed Potatoes/Chicken Gravy Steamed Spinach Vegetable Medley Assorted Dinner Rolls Boston Cream Pie/Ala Mode Pecan Praline Ice Cream Watermelon	22. 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 Blueberry Cheesecake Ice Cream Fresh Fruit Cup	23. <b>“National White Chocolate Day”</b> 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 Lemon White Chocolate Cookie/Ala Mode Hot Fudge Sundae Grapefruit Sections	24. <b>“National Cherries Jubilee Day”</b> 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 Cherries Jubilee Ice Cream Sundae Chocolate Chip Ice Cream Fresh Fruit Cup	25. Chicken Wild Rice Soup/Crackers Creamy Coleslaw Crabcakes/Cocktail Sauce Hamloaf/Pineapple Sauce Augratin Potatoes Mashed Potatoes/Pork Gravy Steamed Carrots Harvard Beets Vegetable Bread Fresh Peach Ice Cream Caramel Flan Fresh Fruit Cup	26. 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 Old Fashioned Peanut Butter Cake/Ala Mode Fresh Grapes Black Cherry Ice Cream
<b>Dinner Served at 12:45 p.m.</b> 27. Wine/Juice Chicken Spätzle Soup/Crackers Mandarin Pecan Salad/Apple Vinaigrette 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 Chocolate Brownie/Chocolate Icing/Ala Mode White Chocolate Raspberry Truffle Ice Cream Fresh Fruit Cup	28. 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 Blueberry Pie/Ala Mode Grasshopper Ice Cream Fresh Fruit Cup	29. Tomato Florentine Soup/Crackers Chip Topped Salad/Champagne Vinaigrette Johnsonville Brat/Bun/Onions/Ketchup/Mustard Sautéed Shrimp/Cocktail Sauce Mashed Potatoes Rice Pilaf Oregon Blend Vegetables Baked Beans Hawaiian Dinner Roll Bread Pudding/Caramel Glaze/Ala Mode Chocolate Ice Cream Sliced Peaches	30. Homemade Tomato Soup/Crackers Broccoli Raisin Cashew Salad Crabmeat Salad/Fresh Sliced Tomato Stuffed Green Pepper Pan Brown Potato Wedges Potato Puffs Wax Beans/Pimentos Whole Baby Carrots Ciabatta Bread Apple Streusel Bar/Ala Mode Orange Sherbet Watermelon			

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

New Menu Items featured for September 2020



Sunday, September 6- “National Coffee Ice Cream Day” - for those who enjoy the robust coffee flavor, enjoy a dish of cool and creamy coffee ice cream in honor of the day.

Monday, September 7 - Labor Day- Dinner will be served at 12:45 p.m. Order your favorite picnic theme foods, starting with fresh sliced tomatoes served with shredded mozzarella cheese and a basil vinaigrette dressing. Select Barbequed Chicken or a Sloppy Joe on a Bun as your entrée, combined with Potato Salad, Baked Beans and Corn on the Cob. To complete your meal, choose a slice of Strawberry Swirl Cake, Fresh Fruit with Blueberries or a Hot Fudge Sundae.

Thursday, September 8 - “National Date Nut Day”- enjoy a slice of Date Nut Torte as your dessert.

Friday, September 11- Upside Down Cherry Cake - Sweet cherries drizzled with sweet cherry syrup, baked with a homemade yellow butter cake, garnished with a rosette of whipped cream.

Saturday, September 12- Blueberry Cheesecake Dessert- Graham cracker crust layered with a cream cheese, powdered sugar and whipped cream filling, topped with a layer of sweet blueberries.

Wednesday, September 23 - “National White Chocolate Day” - enjoy a Lemon White Chocolate Cookie to celebrate the day; add a scoop of vanilla ice cream as an extra-added treat!

Thursday, September 24- “National Cherries Jubilee Day” - choose a Cherries Jubilee Ice Cream Sundae for dessert – sweet dark cherries with Cherry Marnier Liqueur slightly thickened and warmed before serving over vanilla ice cream.

