

JUNE

THE

Heritage Place

MENU

Mon. June 1

Tue. June 2

Wed. June 3

Thurs. June 4

Fri. June 5

Sat. June 6

Sun. June 7

LUNCH

NO LUNCH TODAY



Tomato Feta Soup
~~
Beef Burger on a Bun
Potato Chips
~~
Hot Dog
Garden Salad
~~
Yogurt Berry Parfait

Cream of Chicken Soup
~~
Deluxe Pizza
Garden Salad
~~
Chicken Salad on a Croissant
Pasta Salad
~~
Bundt Cakes with Whipped Cream

Beef Barley Soup
~~
Chicken and Black Bean Quesadillas with Mild Salsa
Mexican Corn (Corn with Red Peppers)
~~
Banana Pancakes
Peameal Bacon
~~
Nanaimo Bar

Chicken and Orzo Soup
~
Greek Salad with Chicken
Garlic Stick
~
Cherry Tomato Bruschetta with Balsamic Glaze
Garden Salad
~
Chocolate Chip Cookies

Broccoli Cheese Soup
~~
Scrambled Egg Toast
Bacon
~~
Ham and Swiss on a Bun
Potato Salad
~~
Rocky Ice Cream

NO LUNCH TODAY



DINNER

Spaghetti and Meatballs
Garlic Toast
Caesar Salad
~~
Salmon with Lemon Butter Sauce
Rice
Asparagus
~~
Strawberry Shortcake

BBQ Pineapple Pork Chops
Sweet Potato Mash
Mashed Squash
~~
Meatloaf
Mashed Potatoes
Green and Yellow Beans
~~
Blueberry Tart

Chicken Cacciatore
Roasted Potatoes
Cauliflower and Broccoli
~~
Sautéed Shrimp with Sundried Tomato Cream
Rice Pilaf
Buttered Carrots
~~
Lemon Tart

Vegetable Lasagna
Italian Vegetable Medley
Garlic Stick
~~
Chicken Kiev
Chive Mashed Potato
Zucchini
~~
Cinnamon Rolls

Mild Butter Chicken
Basamati Rice
Green Peas
Naan
~~
Potato Crusted Cod
Herb Potato Wedges
Cream Corn
~~
Caramel Crunch Bar

NO DINNER TODAY



Roast Turkey Stuffing and Cranberry Sauce
Mashed Potatoes
Squash
~~
Cottage Cheese Fruit Plate
Caramel Muffin
~~
Pumpkin Pie with Whipped Cream

Please sign up for meals by 1:00 PM the day prior to the scheduled seating.

JUNE

THE

Heritage Place

MENU

Mon. June 8

Tue. June 9

Wed. June 10

Thurs. June 11

Fri. June 12

Sat. June 13

Sun. June 14

LUNCH

NO LUNCH TODAY



Cream of Mushroom
~
Pork Ribette on a Bun with Caramelized Onions Fries
~
Mac and Cheese Balls
Wedge Salad
~
Banana Bread

Tomato Dill Soup
~
Spanakopita (Pastry filled with Spinach, Ricotta and Feta Cheese)
Greek Salad
~
Sloppy Joe
Tomato Dill Salad
~
Oatmeal Raisin Cookie

French Onion Soup
~
Chicken Caesar Salad
Garlic Stick
~
Cannelloni with Sautéed Spinach
Garden Salad
~
Filipino Fruit Salad

Lobster Bisque
~
Vegetable and Chicken Gyozas (Dumplings)
Stir Fry Vegetables
~
Monte Cristo
Creamy Cucumber Dill Salad
~
Butterscotch Pudding

Cauliflower Cheddar Soup
~
Veal Parmesan on a Bun
Carrot and Celery Sticks with Dip
~
Chicken, Roasted Red Pepper, and Spinach Pizza
Garden Salad
~
Assorted Cookies

NO LUNCH TODAY



DINNER

Chicken Souvlaki
Rice
Greek Salad
Pita
~
Beef and Orzo Pasta Casserole
Baked Tomato
Garlic Bread
~
German Chocolate Cake

Applewood Glazed Salmon
Rice Pilaf
Asparagus
~
Chicken Breast with Mornay Sauce (Parmesan Cream Sauce)
O'Brien Potatoes
Parsnips
~
Cheesecake with Cherry Topping

Honey Garlic Pork Drummies
Roasted Potatoes
Candied Carrots
~
Salisbury Steak with Mushroom Gravy
Garlic Mashed Potato
Snap Peas
~
Raspberry Coconut Tart

Chicken Schnitzel with Fresh Parsley and Lemon Wedge
German Roasted Potatoes (with Bacon and Onion)
Roasted Beets
~
General Tso's Meatballs
Fried Rice
Broccoli
~
Tiramisu Parfait

Battered Cod
French Fries
Creamed Corn
~
Apple and Onion Braised Pork Chop
Sweet Potato Mash
Vegetable Medley
~
Cinnamon Roll Bar

NO DINNER TODAY



Rotisserie Style Chicken with Chalet Sauce
Rosemary Roasted Scalloped Potatoes
Roasted Carrot and Parsnips
~
Sockeye Salmon Salad Plate
Cherry Tomato and Feta Salad
Sliced Baguette
~
Lemon Shortcake

Please sign up for meals by 1:00 PM the day prior to the scheduled seating.

JUNE

THE

Heritage Place

MENU

Mon. June 15

Tue. June 16

Wed. June 17

Thurs. June 18

Fri. June 19

Sat. June 20

Sun. June 21

LUNCH

NO LUNCH TODAY



Potato Leek Soup
~
Cobb Salad(Chicken, Bacon, Tomato, Feta, Cucumber Dinner Roll
~
Banquet Burger
Spring Mix Salad
~
Ice Cream

New England Clam Chowder
~
Chicken Fingers Plum Sauce
French Fries
~
Philly Cheesesteak on a Bun
Tomato Onion Salad
~
Lemon Poppyseed Loaf

Cream of Carrot Soup
~
Tuna Melt on Garlic Toast
Coleslaw
~
Fruit Plate
Raspberry Yogurt Muffin
Cottage Cheese
~
Buttertart Bar

Split Pea and Ham Soup
~
Rueben Sandwich(Corned Beef, Sauerkraut, Swiss Cheese)
Garden Salad
~
Ham Salad on a Croissant
Cucumber Dill Salad
~
Mango

Chicken Noodle Soup
~
Pulled Pork Pizza with Roasted Garlic Aioli
Broccoli Salad
~
Chili Dog
French Fries
~
Assorted Cookie

NO LUNCH TODAY



DINNER

Meat Lasagna
Caesar Salad
Garlic Bread
~
Deli Cold Plate (Hardboiled Egg, Potato Salad, Dinner Roll)
~
Carrot Cake

Liver and Onions with Bacon
Mashed Potatoes
Carrots
~
BBQ Chicken Drumsticks
Sweet Potato Mash
Roasted Beets
~
Chocolate Mint Pie

Turkey a la King
Scalloped Potatoes
Zucchini
~
Meat Pie
Green Beans
~
Strawberry Parfait

Lemon Greek Chicken Breast
Rice
Grilled Vegetables
~
Hungarian Goulash(Tomato Beef Stew)
Rigatoni
Dinner Roll
~
Mango Mousse Cake

Pollock with Dill Sauce
Parsley New Potatoes
Creamed Corn
~
Chicken Provencal (Chicken Thighs with Fresh Herbs, Dijon, Olives, White Wine, Capers)
Roasted Potatoes
Vegetable Medley
~
Cherry Tart

NO DINNER TODAY



Roast Beef with Yorkshire Pudding and Horseradish
Mashed Potatoes
Green Beans
~
Spinach and Strawberry Salad with Chicken
Dinner Roll
~
Apple Pie with Cheese

Please sign up for meals by 1:00 PM the day prior to the scheduled seating.

JUNE

THE

Heritage Place

MENU

Mon. June 22

Tue. June 23

Wed. June 24

Thurs. June 25

Fri. June 26

Sat. June 27

Sun. June 28

LUNCH

NO LUNCH TODAY



Beef Vegetable Soup
~
Pepperoni Pizza
Garden Salad
~
Apple Grilled Cheese
Broccoli Slaw
~
Date Square

Tomato Bisque
~
Crab Cakes
Macaroni Salad
~
Spring Mix Berry
with Chicken
Dinner Roll
~
Vanilla Pudding

Wonton Soup
~
Meatball Sub
Coleslaw
~
Chicken Spring Rolls
Vegetable Stir Fry
~
Blueberry Loaf

Chicken and Orzo
Soup
~
Pierogies with
Sauteed Bacon and
Onions
Sour Cream
Green Peas
~
Cherry Tomato
Bruschetta with
Balsamic Glaze
Garden Salad
~
Chocolate Chip
Cookies

Carrot and Parsnip
Soup
~
Salami and
Mozzarella Sandwich
on Focaccia Bun
Tomato Feta Salad
~
Waffles with Mixed
Berry Compote
Cottage Cheese
~
Raspberry Turnover

NO LUNCH TODAY



DINNER

Fried Chicken
Mashed Potatoes
Corn
~
Mediterranean
Haddock with
Potato Wedges
Roasted Cauliflower
~
Trifle

Seafood
Newburg (Seafood
Stew in Puff Pastry)
Asparagus
~
BBQ Pineapple Pork
Chops
Potato Salad
Frenched Green
Beans
~
Chocolate Torte

Texas Chili
Garden Salad
Cheddar Biscuit
~
Mushroom Cream
Chicken Thighs
Rice Pilaf
Dill Carrots
~
Assorted Desserts

Stuffed Peppers
Italian Vegetable
Medley
Garlic Stick
~
Chicken Parmesan
Egg Noodles
Corn
~
White Chocolate
Raspberry
Cheesecake

Beef Curry
Basmati Rice
Green and Yellow
Beans
Garlic Naan
~
Coconut Crusted
Tilapia
Potato Wedges
Vegetable Medley
~
Vanilla Caramel
Cake

NO DINNER TODAY



Pork Ribs
Baked Potato
Vegetable Medley
~
Deviled Egg Salad
Plate
Deli Meat
Cucumber Salad
Dinner Roll
~
Peach Cobbler

Please sign up for meals by 1:00 PM the day prior to the scheduled seating.

JUNE

THE

Heritage Place

MENU

Mon. June 29

Tue. June 30

Wed. July 1

Thurs. July 2

Fri. July 3

Sat. July 4

Sun. July 5

LUNCH

NO LUNCH TODAY



Tomato Tortellini Soup
 ~~~  
 Oktoberfest Sausage on a Bun with Bavarian Sauerkraut Cucumber Dill Salad  
 ~~~  
 Fish Burger
 French Fries
 Coleslaw
 ~~~  
 Date Square

Split Pea and Ham  
 ~~~  
 Turkey and Cheddar Salad
 Garden Salad
 ~~~  
 French Toast  
 Peameal Bacon  
 ~~~  
 Caramel Bar

New England Clam Chowder
 ~~~  
 BLT  
 Tomato Dill Salad  
 ~~~  
 Mozzarella Cheese Sticks with Dip
 Kale Salad
 ~~~  
 Nanaimo Bar

Baked Potato Soup  
 ~~~  
 Sausage Rolls
 Broccoli Slaw
 ~~~  
 Beef Empanadas  
 Corn and Black Bean Salad  
 ~~~  
 Churros(Mexican Donut) with Cinnamon Sugar and Caramel Sauce

Italian Wedding Soup
 ~~~  
 Mediterranean Pizza  
 Garden Salad  
 ~~~  
 Salami Caprese (Bocconcini, Basil, and Tomato)
 Sandwich on Focaccia
 Rotini Salad
 ~~~  
 Assorted Cookies

NO LUNCH TODAY



DINNER

Pesto Cream Baked Rigatoni with Chicken  
 Garden Salad  
 Garlic Toast  
 ~~~  
 Honey Dijon Roasted Pork Tenderloin
 Rice
 Cauliflower with Cheese Sauce
 ~~~  
 Pound Cake with Strawberry Compote and Whipped Cream

Corned Beef  
 Mashed Potato  
 Buttered Cabbage  
 Irish Soda Bread  
 ~~~  
 Paella(Spanish Rice bowl with Shrimp, Sausage, Chicken)
 Roasted Vegetable Medley
 ~~~  
 Red Velvet Cake

Maple BBQ Ribs  
 Baked Potato  
 Corn  
 ~~~  
 Tourtiere
 Sugar Snap Peas
 ~~~  
 Red Velvet Cake

Coq Au Vin(Red Wine Chicken and Vegetable Stew)  
 Chive Mashed Potato  
 Sliced Baguette  
 ~~~  
 Veal Cutlet with Fresh Parsley and Lemon Wedge
 Rice Pilaf
 Zucchini
 ~~~  
 Lemon Streusel Cake

Baked Salmon with Sun Dried Tomato Cream  
 Sweet Potato Mash  
 Asparagus  
 ~~~  
 Roasted Chicken Leg with Gravy
 Mashed Potato
 California Vegetable Medley(Broccoli, Cauliflower, Carrots)
 ~~~  
 Dark Chocolate Raspberry Cake

NO DINNER TODAY



Glazed Bone-in Ham  
 Scalloped Potatoes  
 Brussel Sprouts  
 ~~~  
 Carrot Muffin
 Fresh Fruit
 Swiss and Marble Cheese
 ~~~  
 Strawberry Cream Pie

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