



"Cooking is at once
child's play and adult joy.
And cooking done with care
is an act of love."

~ Craig Claiborne

Welcome Guests

It is a pleasure to have you with us!

Meal tickets are purchased at the Front Desk.
Present meal ticket to server before ordering.

Breakfast	\$6
Lunch	\$7
Dinner	\$6

Private Dining Room Reservations

*Want to plan a special event or meal
with family or friends?*

Reserve the Private Dining Room for your event!

Contact the Front Desk 48 hours prior to the event to ensure availability. The Private Dining Room has limited seating so please inquire about seating capacity at the Front Desk. Larger seatings than can be accommodated in the Private Dining will be arranged in the Main Dining area. Guest meal tickets can be purchased at the time of the reservation or upon arrival on the day of the event.

Breakfast

Eggs of Choice

Two eggs cooked to order, served with hash browns.
Choice of bacon, sausage or ham, and toast.
Fresh fruit.

Pancakes

Two golden buttermilk pancakes. Choose strawberry sauce
or syrup. Choice of bacon, sausage or ham. Fresh fruit.

Biscuits and Gravy

Tender biscuits with country gravy, hash browns,
sausage links and fresh fruit.

Cheese Omelet

Two egg omelet with your choice of cheddar or Swiss cheese.
Served with hash browns, toast and fresh fruit.

Optional Omelet Fillings on Request:

Onion – Spinach – Chopped Kale – Diced Tomato – Sliced Mush-
rooms – Bacon Crumbles – Diced Ham – Chopped Sausage

Breakfast Sandwich

Toasted English muffin with fried egg and choice of cheddar
or Swiss cheese. Served with hash browns and fresh fruit.

French Toast or Waffle

Choose strawberry sauce or syrup. Choice of bacon,
sausage or ham. Fresh fruit.

Eggs Benedict

One poached egg atop a toasted English muffin half with ham,
all topped with hollandaise sauce. Served with hash browns
and fresh fruit.

A la Carte

Hot and Cold Cereal

Oatmeal or Cream of Wheat with raisins and brown sugar.
House selection of cold cereal with milk.

Granola Yogurt Parfait

Vanilla yogurt layered with strawberry sauce
and crunchy granola.

Fruit and Cottage Cheese

Seasonal fruit served with low fat cottage cheese
and choice of toast.



Bonaventure[®]
Senior Living

Menus for the Week of

January 3 - 9

Lunch

Cooked carrots are available as a substitution for any vegetable du jour.



Sunday/ Homestyle Suppers

Specialty Salad: Classic Fruit Salad
Spiral Ham with Scalloped Potatoes,
Green Beans and Carrot Medley



Monday/ Italian

Specialty Salad: Garden Bean Salad
Chicken Marsala with Rice Pilaf and
Sautéed Zucchini



Tuesday/ French

Specialty Salad: Beet, Walnut & Blue Cheese
Beef Steak 'Diane' with Parslied Red Potatoes
and Seasoned Green Beans



Wednesday/ Tex Mex

Specialty Salad: Caesar Salad
Roast Pork with Pineapple (Al Pastor)
with Carrot, Pepper and Onion Medley
and Cornbread Pudding



Thursday/ Pacific Rim

Specialty Salad: Oriental Slaw
Sweet Sour Chicken over Basmati Rice with
Sesame Broccoli and a Fortune Cookie



Friday/ Seafood

Specialty Salad: Dilly Mac Salad Salmon
with Rosemary Orange Glaze with
Moroccan Style Couscous and Beets



Saturday/ Comfort Food

Specialty Salad: Classic Pea Salad
Traditional Meatloaf with Mashed Potatoes,
Brown Gravy and Mixed Vegetables

Weekly Specials

Mini Brats with Sauerkraut and Mustard Sauce

Vegetable Du Jour and Baked Potato

Salmon Cakes with Tartar Sauce

Vegetable Du Jour and Baked Potato

Taco Salad with Guacamole, Salsa and Sour Cream

Chicken Salad on Croissant

Served with Chips and Choice of Potato Salad or Coleslaw

Anytime Favorites

Chef Salad

Diced Ham, Turkey, Cheese, Olives, Tomatoes,
Cucumber, and Sliced Egg atop Crisp Green Salad
Served with Choice of Dressing and
Fresh Baked Roll with Butter

Bonaventure Burger or All Beef Hot Dog

Classic Burger with all the Trimmings or Hot Dog with
Mustard, Ketchup and Relish. Served with Chips and
Choice of Potato Salad or Coleslaw

Deli Turkey or Ham Sandwich or BLT

Served with Chips and Choice of Potato Salad or Coleslaw

Grilled Chicken Breast

Served with Baked Potato (Butter and Sour Cream),
Vegetable Du Jour or Carrots

Breakfast Sandwich or Two Eggs Any Style

Two Eggs Any Style Served with Two Strips of Bacon
and Choice of Toast – or – One Egg on a
Toasted English Muffin with Cheese and Bacon,
Served with a Fruit Cup

Catch of the Day

Pan Fried Whitefish Served with Baked Potato
(Butter and Sour Cream) and Vegetable Du Jour

Beverages

Apple Juice	Milk
Tomato Juice	Assorted Hot Teas
Orange Juice	Coffee - Regular/Decaf
White Cranberry Juice	Cocoa - Regular/Sugar Free

Dinner

After 4:30, Mashed Potatoes and Gravy are available for substitution in place of baked potato upon request. Cooked carrots are available as a substitution for any vegetable du jour.

Sunday

Kielbasa, Kale and Potato Stew
Served with Half Grilled Cheese and
Tomato Sandwich, and Fruit

Monday

Guacamole Burger with Salsa Mayo
Quarter Pound Burger Topped with Guacamole, Swiss
Cheese, Lettuce, Tomato, and Salsa Mayo. Served with
Tortilla Chips, and Choice of Potato Salad or Coleslaw

Tuesday

Crispy Fish and Chips with House Tartar Sauce
Served with Oven Fries and Coleslaw

Wednesday

Monte Cristo with Cranberry Orange Sauce
Pineapple and Cottage Cheese,
and Fresh Baked Muffin

Thursday

Classic Sloppy Joe
Served with Chips and Choice of
Potato Salad or Coleslaw

Friday/ Port of Call – Greece

Greek (Souvlaki) Style Beef Skewers
Braised Potatoes with Herb Tomato Sauce
Creamed Spinach
Apricot Torte in Puff Pastry

Saturday

Tuna Tetrazzini
Served with Buttered Peas
and Fresh Roll

Desserts

Chef's Choice Cream Pie	Ice Cream
Fruit Crisp a la Mode	Friday PM Port of Call
Cheesecake w/ Berry Sauce	Saturday Chef's Choice
Fresh Baked Cookies	or Ice Cream