

FEBRUARY 2012

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Prices</p> <p>Hot Entree \$4.00 (Salmon \$5) Large Hot Entree \$7.00 (Salmon \$8) Salad Entree/Du Jour \$4.00 (Chicken Caesar, Shrimp, Chinese Chicken or Tofu)</p>		<p>1</p> <p>PROGRAM</p> <p><i>“Monterey to Big Sur”</i></p> <p>2:30pm Diment Hall Refreshments</p>	<p>2</p> <p><u>Dover Sole Stuffed w/ Crab & Bay Shrimp</u> served w/Brown Rice & Asparagus</p> <p>Apple Berry Crisp</p>	<p>3</p> <p><u>Beef Bourguignon</u> Beef Tips & Mushrooms in a Burgundy Sauce Served Over Mashed Potatoes</p> <p>Cherry Crisp</p>
<p>6</p> <p><u>Pork Osso Bucco</u> Pork Shank in a Traditional Sauce Served with Creamy Mashed Potatoes & Vegetables</p> <p>Tapioca w/Berries</p>	<p>7</p> <p><u>Coq Au Vin</u> Chicken braised in Red Wine with Mushrooms served with Egg Noodles & Vegetables</p> <p>Coconut Cream Pie</p>	<p>8</p> <p>PROGRAM</p> <p><i>“Fall Prevention”</i></p> <p>2:30pm Diment Hall Refreshments</p>	<p>9</p> <p><u>Mom’s Meatloaf</u> Served with Garlic Mashed Potatoes, Green Beans & Savory Gravy</p> <p>Cherry Pie</p>	<p>10</p> <p><u>Catch of the Day</u> Come see what’s new!</p> <p>Lemon Meringue Pie</p>
<p>13</p> <p><u>Chicken Cordon Bleu</u> Breaded Chicken Filled with Velvety Swiss Cheese & Ham</p> <p>Apple Pie ala Mode</p>	<p>14</p> <p><u>Pot Roast</u> Slow Cooked Beef with Savory Gravy, Red Potatoes & Sweet Carrots</p> <p>Cherry Crisp</p>	<p>15</p> <p>PROGRAM</p> <p><i>“The Carmel Foundation Variety Show”</i></p> <p>2:30pm Diment Hall Refreshment</p>	<p>16</p> <p><u>Chicken Picatta</u> In a Lemon Butter Capers Sauce, Served with Brown Rice and Vegetable</p> <p>Birthday Cake!</p>	<p>17</p> <p><u>Chile Relleno</u> Topped with Cheese, Served with Fiesta Corn & Refried Beans</p> <p>Flan</p>
<p>20</p> <p>President’s Day</p>  <p>Foundation is CLOSED</p>	<p>21</p> <p><u>Beef Stew</u> Super Hearty w/Beef, Carrots & Potatoes in a Savory Gravy</p> <p>Peach Pie</p>	<p>22</p> <p>PROGRAM</p> <p><i>“Touring English Parish Churches in the South Cotswolds”</i></p> <p>2:30pm Diment Hall Refreshments</p>	<p>23</p> <p><u>Roast Turkey Dinner</u> Served with Herb Stuffing, Cranberry Sauce & Gravy</p> <p>Pumpkin Pie</p>	<p>24</p> <p><u>Salmon Fillet with Mango Salsa</u> Poached in White Wine and Served with Brown Rice & Vegetables</p> <p>Key Lime Pie</p>
<p>27</p> <p><u>Parmesan Encrusted Roast Chicken</u> Served with Mashed Potatoes & Country Gravy</p> <p>Cherry Crisp</p>	<p>28</p> <p><u>Mixed Grill</u> Steak, Chicken & Sausage with Rosemary Roasted Potatoes</p> <p>Ice Cream</p>	<p>29</p> <p>PROGRAM</p> <p><i>“Wills & Trusts”</i></p> <p>2:30pm Diment Hall Refreshments</p>	<p>Prices Continued</p> <p>Cup of Soup \$1.25, Bowl of Soup \$2.00 Fruit Cup \$1.25 Large Green Salad \$3.00 Small Variety/Fruit Salad \$1.75, Jello \$1.00 Dessert \$1.50 Sides \$1.00 Beverages \$.50</p>	