

MARCH 2010

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Turkey Dinner  Pumpkin Pie	2 Pot Roast Cherry Pie	3 PROGRAM <i>"Cuba"</i> 2:30pm Diment Hall Refreshments	4 Chile Relleno Flan	5 Trout Almondine Lemon Meringue Pie
8 Meatloaf Apple Pie a la Mode	9 Salmon Fillet w/Hollandaise Orange Sherbet	10 PROGRAM <i>"Sing-a-Long"</i> 2:30pm Diment Hall Refreshments	11 Roast Pork Loin w/Apples & Onions Peach Pie	12 Lasagna Sausage or Spinach  Spumoni Ice Cream
15 BBQ Chicken Chocolate Cream Pie	16 Corned Beef & Cabbage Key Lime Pie	17 PROGRAM <i>"You: The Smart Patient"</i> 2:30pm Diment Hall Refreshments	18 Parmesan Encrusted Roast Chicken  Birthday Cake!	19 Catfish Fillet Sweet Potato Pie
22 Braised Beef Short Ribs Tapioca w/Berries	23 Chicken Picatta  Pecan Pear Tart	24 PROGRAM <i>"East Meets West"</i> 2:30pm Diment Hall Refreshments	25 Orange Ginger Pork Coconut Cream Pie	26 Quiche Bacon or Spinach Pecan Pear Tart
29 Lemon Rosemary Roast Chicken Pecan Pie	30 Baked Ham w/Potatoes Au Gratin Pineapple Upside- Down Cake	31 PROGRAM <i>"Istanbul"</i> 2:30pm Diment Hall Refreshments	April 1 Pot Roast Plant & Book Sale Today! Cherry Pie	April 2 Tilapia Vera Cruz Lemon Meringue Pie

Dining Room Hours: 11:40am – 1:00pm

Green Salad, Fruit Salad, Two Homemade Soups
 Homemade Bread Served Daily

Prices

Cup of Soup \$1.20, Bowl of Soup \$2.00
 Fruit Cup \$1.20, Fruit Salad \$1.85, Small Variety Salad \$1.85, Jello \$1.00
 Salad Entrée: Chicken Caesar, Shrimp, Chinese Chicken or Tofu \$4.00
 Large Green Salad \$3.00
 Hot Entrée \$4.00, Large Hot Entrée \$7.00, Dessert \$1.50
 Beverages \$.50, Sides \$1.00, Additional Condiments \$.50

REMINDERS

In consideration of members and guests who follow you in line, please take no more than 4 pieces of bread.

Food is not permitted to be taken from the designated dining areas.

Guest lunch passes are available at the Main Reception Desk for \$8.00.