



OCTOBER

LUNCH

2024



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Name _____						
Apt# _____		Table # _____				
		1 CHICKEN ALFREDO RIGATONI W/MEATBALLS	2 CHICKEN CACCIATORE BEEF STROGANOFF	3 KIELBASA & SAUERKRAUT CHICKEN AND DUMPLINGS	4 SCROD ALMONDINE CHICKEN BOURSIN	5 MUSHROOM SWISS BURGER BBQ CHICKEN LEG
6 CAESAR CHICKEN BEEF STEW	7 BEEF BURGUNDY CITY CHICKEN	8 MEATLOAF BAKED HAM	9 CORNED BEEF FRIED CHICKEN	10 POT ROAST ROAST PORK W/ SAUERKRAUT	11 FRIED FISH ITALIAN SAUSAGE W/PEPPER AND ONION	12 CHICKEN POT PIE LASAGNE ROLL UP
13 SWEET & SOUR MEATBALLS RANCH CHICKEN LEG	14 CHICKEN ALPINE FILET MIGNON W/BOURSIN SAUCE	15 TUNA NOODLE CASSEROLE CHICKEN ALA KING	16 BRAISED BEEF TIPS BAKED CHICKEN CUTLET	17 ROAST TURKEY ROAST BEEF	18 PESTO SHRIMP SCAMPI ORIENTAL CHICKEN	19 PIZZA QUICHE
20 KIELBASA & SAUERKRAUT CHICKEN KIEV	21 BBQ RIBS FRIED CHICKEN	22 SPAGHETTI W/ MINI MEATBALLS VEAL PARMESAN	23 BREADED PORK CHOP HERB ROASTED CHICKEN LEG	24 STUFFED CABBAGE CHICKEN W/COUNTRY GRAVY	25 BBQ SALMON HAM HAWAIIAN	26 MAC-N-CHEESE BEEF POT PIE
27 STUFFED SHELLS ALL BEEF HOT DOG	28 SALISBURY STEAK LIVER AND ONIONS	29 CORNED BEEF BAKED HAM	30 SWEDISH MEATBALLS CHICKEN CORDON BLEU	31 HALLOWEEN "GHOUL"ASH BAKED POTATO STUFFED W/CHICKEN, BROCCOLI, CHEESE		

Winter is an etching, Spring a watercolor, Summer an oil painting, and Autumn a mosaic of them all ! Stanley Horowitz