

September

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Best of Italy Salad Sausage Meatballs w/ Pasta Parmesan Garlic Breadsticks Tropic Heaven Pineapple Coconut Cake <i>\$25/person</i>	2 Apple Blue Cheese Salad w/Raspberry Vinaigrette Stuffed Pork Chops w/Sausage Apple Stuffing Whipped Potatoes and Pork Gravy Tri Color Corn Apple Dumplings w/ Ice Cream <i>\$25/person</i>	3 Cilantro Cabbage Slaw Grilled Salmon/ Smoked Serrano Chicken Tacos Mexican Rice & Refried Beans Chips/Salsa/ Guacamole Lemon Curd Cheesecake <i>\$25/person</i>	4 Dried Cherry Havarti Salad Sage and Cherry Stuffed Grilled Chicken Breast Golden Potatoes and Gravy Broccoli Parmesan Double Chocolate Crème Pie <i>\$25/person</i>	5 Baby Greens w/Merlot Vinaigrette Grilled Stuffed Pork Loin Havarti Cream Potatoes Broccoli Medley Rolls Raspberry Cobbler w/ice Cream <i>\$30/person</i>	6 Red Pear and Blue Cheese Salad Tenderloin Steak Carmelized Rosemary Pears Twice Bake Potatoes Smokey Green Beans Hot Flakey Rolls Rustic Nut Bars w/Carmel Swirl Ice Cream <i>\$30/person</i>
	Comfort Food Night					
7 Cook's Night Off	8 iceberg Lettuce w/ Blue Cheese Salad Chicken Fried Steak Hearty Whole Wheat Rolls Mashed Potatoes w/Gravy Green Bean Vegetable Medley Apple Pie a la Mode <i>\$25/person</i>	9 New Orleans Kidney Bean Salad Crawfish Etouffe Steamed Rice Golden Corn Bread w/Creamed Honey Southern Pecan Pie w/Praline Ice Cream <i>\$25/person</i>	10 Sweet Onion Salad Swiss Steak w/ Candied Onions Mashed Potatoes w/ Rich Gravy Tri Pepper Corn Colelaw Parker House Rolls Peaches and Cream Tart <i>\$25/person</i>	11 Crème of Broccoli Cheese Soup Pork Loin w/Crumb Crust Sweet Potato Souffle Tri Pepper Corn w/Chipotle Crème Chocolate Turtle Cake <i>\$25/person</i>	12 Tomato Avocado Salad w/Lime Toasted Cumin-Cilantro Vinaigrette Macademia Crusted Tilapia w/Pineapple Salsa Green Tomatillo Rice Refried Beans Homemade Pumpkin Ice Cream w Carmel and Toffee <i>\$30/person</i>	13 Cream of Butternut Squash Soup Cedar Grilled Salmon Rice Pilaf Broccoli Grape Salad Whole Grain Rolls Apple Dumplings w/ Cinnamon Swirl Ice Cream <i>\$30/person</i>
	Comfort Food Night					
14 Cook's Night Off	15 Balsamic Glazed Meatloaf Chipotle Cream Sweet Potatoes Roasted Green Beans with Hazelnuts and Shallots Berry Good Bread Pudding <i>\$25/person</i>	16 Autumn Tossed Salad Butter Rolls Pork Loin Chop w/ Honey Roasted Applesauce Oven Roasted Potatoes with Roasted Garlic Crème Aoli Turtle Trifle w/Fudge Sauce <i>\$25/person</i>	17 Cream of Butternut Squash Soup Cedar Grilled Salmon Sweet Potato Fries Romaine Apple Salad Whole Grain Rolls Apple Dumplings w/ Cinnamon Swirl Ice Cream <i>\$25/person</i>	18 Seafood Dilled Chowder Leg of Lamb w/Garlic Crust Roasted Fall Vegetables Green Beans w/ Basil Crème Marionberry Cobbler a la mode <i>\$25/person</i>	19 Fall Vegetable Chowder Garlic Rub Prime Rib Stuffed Baked Potatoes Broccoli w/Red Peppers Apple Pudding Dessert w/Carmel Sauce Pecans and Vanilla Ice Cream <i>\$30/person</i>	20 Apple Harvest Spinach Salad Roast Chicken w/Wild Mushroom Sauce Rustic Squash Tart Brussel Sprouts w/Toasted Walnuts Praline Pumpkin Cheesecake <i>\$30/person</i>
	Comfort Food Night					
21 Cook's Night Off	22 Beef Pot Roast with Harvest Vegetables Winter Colelaw Hot Rolls Warm Rice Pudding with Fresh Fruits <i>\$25/person</i>	23 Endive Salad w/ Bacon, Gorgonzola & Avocado Poulet Grand-mere- Grandmother's Chicken Roasted Fall Root Vegetables Baked Apples w/Maple Cream Sauce <i>\$25/person</i>	24 Orange Basalimic Salad Barbecued Baby Back Ribs/ Barbecued Chicken Smokey Stuffed Potatoes Blue Cheese Colelaw Salad Banana Crème Pie <i>\$25/person</i>	25 Italian Crème Sausage Chowder Chili Crusted Pork Loin Swiss and Leek Potatoes Tri-Pepper Corn Pear Clafouti w/Cinnamon Swirl Vanilla Ice Cream <i>\$25/person</i>	26 Mandarin Orange and Baby Green Salad w/Almonds and Smoky Bacon Chicken Cordon Bleu Havarti Cream Potatoes Broccoli Parmesan Crème Cheese Pumpkin Walnut Roll <i>\$30/person</i>	27 Pear & Blue Cheese Salad Smoky Mesquite Ribs Baked Potato Supreme Green Beans Rustic Nut Bars w/ Carmel Swirl Ice Cream <i>\$30/person</i>
	Comfort Food Night					
28 Cook's Night Off	29 Creamy Cabbage Slaw Southern Fried Chicken with Mashed Potatoes/Gravy Calico Corn Crescent Rolls Warm Chocolate Fudge Cake w Whipped Cream <i>\$25/person</i>	30 Cream of Butternut Squash Soup Swiss Bacon Salad Pork Tenderloin w/Chipotle Pumpkin Seed Sauce Roasted Potatoes w/Cream Sauce Chocolate Harvest Cake <i>\$25/person</i>				