

12/21/2024	12/22/2024	12/23/2024	12/24/2024	12/25/2024	12/26/2024	12/27/2024
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Soup of the day</b>						
Hearty Lentil & Tomato Soup	SUNDAY BRUNCH	Hearty Turkey Orzo & Spinach	Golden Split Pea Soup	Maine Lobster Bisque	Cream of Tomato Soup	Butternut Squash & York Apple Bisque
<b>Salad of the Day</b>						
Italian Greens Caesar Salad	Norwegian Smoked Salmon Plate or Seasonal Sliced Fruit & Berries with Cottage Cheese	Grilled Hearts of Palm Roasted Red Pepper & Olive	Raspberries, Almonds & Mandarin Oranges over Baby Greens	Garden Salad	Sweet and Tangy Cole Slaw	Broccoli, Date & Peanut Crunch Salad
<b>Today's Entrees</b>						
Hungarian Stuffed Cabbage (Beef & Rice)	Broccoli & Cheddar Quiche	Ale Braised Kielbasa with Grilled Onions	Sesame Orange Chicken Stir Fry	Black Angus Tenderloin of Beef	Slow Cooked Beef Ghoulish	Tarragon Roasted Chicken
<i>sauteed broccolini with buttery orzo &amp; rice pilaf</i>	<i>seasonal vegetable medley</i>	<i>steamed green bean with dill &amp; onion spaetzle</i>	<i>white rice with vegetable egg roll</i>	<i>sauteed leaf spinach with boursin cheese whipped potato</i>	<i>roasted Brussel sprouts &amp; smashed red potato</i>	<i>steamed petit peas with potato pierogie &amp; caramelized onions</i>
Lemon Rosemary Roasted Chicken	Challah French Toast	Pan Seared Char Filet with Brandy Cherry Sauce	Ritz Cracker Topped Cod Filet	Roasted Norwegian Salmon with Wild Fennel Pollen	Golden Barbeque Pork Shank	New England Baked Scrod Filet
<i>sauteed broccolini with buttery orzo &amp; rice pilaf</i>	<i>fresh berries &amp; sausage patty</i>	<i>steamed green bean with dill &amp; onion spaetzle</i>	<i>parmesan &amp; basil yellow squash with Idaho baked potato</i>	<i>honey glazed baby carrot with boursin cheese whipped potato</i>	<i>spiced butternut squash &amp; smashed red potato</i>	<i>steamed petit peas &amp; tomato au gratin</i>
<b>Homestyle</b>						
Garlic Shrimp with Crumb Topping	Baked Ham	Braised Pork Sauerbrauten	Grilled NY Sirloin Steak with Sweet N Sour Onions	Bourbon Glazed Ham	Sole with Blood Orange Cream Sauce	Slow Braised Veal Marsala & Mushroom Stew
<i>sauteed broccolini with buttery orzo &amp; rice pilaf</i>	<i>vegetable medley with truffled Yukon gold potato</i>	<i>steamed green bean with dill &amp; onion spaetzle</i>	<i>sugar snap peas with Idaho baked potato</i>	<i>honey glazed baby carrot with boursin cheese whipped potato</i>	<i>spiced butternut squash &amp; smashed red potato</i>	<i>steamed petit peas with potato pierogie &amp; caramelized onions</i>
<b>Chef's Choice</b>						
Spinach & Cheese Ravioli		Grilled Turkey Burger with Guacamole & Cheddar	Organic Veggie Burger on Whole Wheat Bun		Mexicali Grilled Chicken Breast	Three Cheese Baked Tortellini
<i>in a light tomato sauce with broccolini</i>		<i>lettuce &amp; tomato on whole wheat bun with steamed broccoli</i>	<i>lettuce, tomato &amp; red onion with baked sweet potato</i>		<i>fresh tomato, avocado, cilantro &amp; salsa with Spanish rice</i>	<i>marinara, basil &amp; topped with mozzarella</i>
<b>Desserts</b>						
Chocolate Fudge Layer Cake	Tiramisu	German Black Forest Cake	Sour Cream Marble Pound Cake	Creamy Tiramisu	Lemon Merinque Pie	Spiced Pumpkin Pie
Fresh Berry Medley	Raspberry Cream Cheese Croissant	Maine Blueberry Pie	Golden Watermelon	Chocate Mousse Cake	Oreo Brownie	Chocolate Fudge Brownie
Carrot Cake	Cranberry Scone	Blondie Brownie	Peanut Butter & Jelly Cookie	Cinnamon Bun Cheesecake	Homemade Bread Pudding	Fresh Mango & Berries

(Not Available on Sunday)
ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
Mixed Mesclun Greens
Pasta
Angel Hair Marinara
Chicken
Balsamic Grilled Chicken Breast
sweet corn & whipped potato
Fish
Lemon Dill Baked Filet of Sole
steamed green beans & brown rice
Burger
Angus Burger with American Cheese
lettuce, tomato & French fries
Desserts
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

# Edgehill Main Dining Room Menu

**RESERVATIONS ARE REQUIRED for Lunch, Brunch and Dinner**  
**For RESERVATIONS see the Hostess in person, call 203-595-2304, or use the Open Table App**  
**RESERVATIONS may be made up to 3 days in advance and until 3:00pm on the same day**  
**Please be sure to indicate names of all people dining in party**  
**Attire in the Main Dining Room is "Country Club Casual": collared shirt, long pants, no jeans**

To place an order for Brown Bag Dinner, refer to the menu above  
 Place Brown Bag order by calling 203-595-2304  
 Place Dinner orders by 2:00pm, Brunch orders by 9:00am  
 Pick-up outside Activities Room- 4:30pm for Dinner, 11:30am for Brunch  
 There are no substitutions or special orders at this time