



FELLOWSHIP SQUARE MONTH-AT-A-GLANCE MENU – DECEMBER 2024



| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
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| 1 Italian Wedding Soup Roast Beef Au Jus Catfish St. James Chicken Cordon Blue Quinoa Salad Roast Potatoes Glazed Acorn Squash Sautee Spinach Peach Pie | 2 Manhattan Clam Chowder Chef's Special Beer Battered Cod Philly Cheese Steak Spinach & Feta Grilled Cheese Sndw. Scalloped Potatoes Roasted Brussel Sprouts Whipped Carrots Assorted Dessert | 3 Cream of Cauliflower Soup Steak Fajita Cornish Hen Flounder with Shrimp Sauce Tofu Fajita Rice Pilaf Shoepeg Corn Casserole Tomato Provencal Vanilla Tart with Chocolate Sauce | 4 Avgo Lemono (Egg of Lemon) Pastitsio / Greek Lasagna Shrimp Pasta with Pesto Sauce Chicken Parmesan Sandwich Spanakopita (Spinach Pie) Greek Potato Salad Roasted Zucchini and Squash w/Lemon String Beans with Corn, Onion & Garlic German Chocolate Cake | 5 Chicken with Orzo Soup Roast Pork with Applesauce Shrimp Scampi Chicken Paillard Malibu Burger with Grilled Onions Baked Potato Zucchini Medley Country Style Green Beans Peach Cobbler | 6 Seafood Chowder Fish of the Day Chef's Special Spaghetti Bolognese Three Cheese Quiche Au Gratin Potatoes Green Beans with Bacon Roasted Cauliflower Pineapple Delite | 7 Mushroom Barley Soup Veal Parmesan with Garlic Bread Catch of the Day Cobb Salad Veggie Pesto Parmesan Macaroni & Cheese Italian Seasoned Green Beans Parmesan Acorn Squash Cookies & Ice Cream |
| 8 Chili Soup Chef's Special Baked Whitefish Dijonnaise Open Faced Roast Beef Tofu Stir fry Whipped Garlic Red Potatoes Fresh Asparagus Seasoned Wax Beans Cherry Pie | 9 Baked Potato Cheese Soup Beef Tri Tip Crab Salad Croissant Chef's Special Spinach Cheese Strada Baked Potato Winter Blend Green Bean Assorted Dessert | 10 Chicken Tortilla Soup Taco Salad Bowl Tex Mex White Fish Roasted Chicken Mole Black Bean Chili Pinto Beans, Bacon & Green Chili Spanish Rice Broccoli & Cauliflower Peanut Butter Cake – Choc. Frosting | 11 Lentil Soup with Pancetta Lamb Shank Lemon Chicken Chef's Special Artichoke and Pea Stew w/ Feta Lemon Potatoes Roasted Yellow Squash Cream Corn Pumpkin Pie | 12 Asian Mushroom Soup Beef Stew with Biscuit Baked Fish Florentine Chicken Teriyaki Tofu Vegetable Stir Fry Cheese Mashed Potatoes Maple Miso Roasted Carrots Green Beans w/ Red Peppers Carrot Cake | 13 German Leek & Potato Soup Braised Cabbage with Kielbasa Schnitzel Bone In Roasted Chicken Vegan Mushroom Stew Crispy Potato Cakes Roasted Cauliflower String Beans w/ Caramelized Onions Apple Crisp | 14 French Onion Soup Beef Stroganoff Over Noodles Roasted Herb Chicken Chef's Special Veggie Grinder / Sweet Potato Fries Wild Rice & Bacon Pilaf Steamed Broccoli Sauteed Hominy Ice Cream Sandwich |
| 15 Cream of Broccoli Roast Beef Au Jus Pan Seared Chicken Grilled Ham Steak Spinach, Feta Quiche Whipped Sweet Potatoes Green Bean Almondine Carrots with Butter and Garlic Apple Pie | 16 Shrimp Bisque Rosemary Roasted Chicken Catch of the Day Mediterranean Wrap Chef's Special Fettuccine Alfredo Peas and Carrots Baked Winter Squash Assorted Dessert | 17 Chicken Tomatillo Soup White Fish Supreme Beef Brisket Margarita Chicken Avocado Cheddar Melt Baked Beans Sweet Corn Broccoli with Butter Cheesecake Stuffed Banana Bread | 18 Chicken, Vegetable & Rice Soup Gyro & Frys Moussaka (Greek Lasagna) Chicken Athenian (Roast Chicken with Herbs) Roasted Vegetable Medley with Tofu Basmati Rice Sauteed Spinach & Onions with Herbs Gingered Carrots Pear Cake | 19 Wisconsin Cheddar Soup Italian Sausage with Peppers & Onions Honey Dijon Chicken Salsbury Steak Veggie Stacker Roasted Herb Encrusted Potatoes Oven Roasted Beets with Feta Cauliflower Mash Sock It To Me Cake | 20 Clam Chowder Herb Baked Whitefish Chicken Fried Steak Bratwurst with Sauerkraut California Veggie Burger Cheddar Mashed Potatoes Creamed Spinach Roasted Yellow Squash Eclair Dessert | 21 Beef Barley Soup Chicken Fricassee Chef Salad Stuffed Peppers Three Cheese Quiche w/ Fruit Garnish Lyonnais Potatoes Sauteed Spinach & Onions Roasted Cauliflower Root Beer Float |
| 22 Roasted Corn Soup Sloppy Joe Chicken Marsala Herb Crusted Whitefish Stuffed Acorn Squash Baked Sweet Potato Italian Blend Parmesan Tomato Lemon Meringue | 23 Beef Noodle Soup Shrimp Pasta w/ Basil Salsa Chef's Special Sweet N Sour Chicken Over Rice Italian Grilled Cheese Sandwich Quartered Potatoes Mixed Vegetables Roasted Root Vegetables Assorted Dessert | 24 Beef Pozole Soup Shredded Red Chili Beef Burrito Avocado Egg Salad Sandwich Baked Fish & Fresh Pico Veggie Fajitas Rice Con Queso Street Corn Elote Green Beans & Bacon Yellow Cake w/ Chocolate Frosting | 25 Pumpkin Soup Roasted Turkey Honey Baked Ham Prime Rib Beer Battered Cod Omelet Station Stuffed Acorn Squash Mashed Potatoes Baked Macaroni and Cheese Grilled Asparagus w/Prosciutto Country Style Green Beans Assorted Cakes & Pies | 26 Cream of Mushroom Chef's Special Tuna Melt Smothered Pork Chop Tomato Cheese Quiche Roasted Herb Potato Mixed Vegetables Broccoli with Cheese Assorted Cakes & Pies | 27 Southwestern Tomato & Chicken Soup Marinated Beef Tri-Tips Stuffed Chicken Breast Florentine Chef's Special Grilled Veggie Sandwich Dirty Rice Harvard Beets Green Beans Amandine Strawberry Cake | 28 Cream of Carrot Soup Cod with Hollandaise Sauce Fried Chicken Liver & Onions Veggie Stacker Mashed Potatoes Peas & Mushrooms Creamed Corn Cream Puffs |
| 29 Italian Wedding Soup Braised Beef Baked Fish of the Day w/ Sicilian Relish Cinnamon Chicken Grilled Zucchini, Hummus Wrap Roasted Pepper & Feta Cheese Sauteed Yellow Squash Sauteed String Bean & Onion Cherry Delite | 30 Seafood Gumbo Potato Crusted Pollock Chicken Carbonara w/Bow Tie Noodles Ponderosa Stew Veggie Sub Sandwich Mushroom Rice Pilaf Sugar Snap Peas Sauteed Red Cabbage Medley Devil's Food Cake | 31 Gazpacho Soup Fish Taco Beef Tostadas Al Pastor Green Chili Quesadilla Veggie Chorizo Strada Whipped Sweet Potato/ Maple Syrup Roasted Zucchini with Queso Fresco Ranch Corn Lime Box Cake | DINING ROOM HOURS: MONDAY - SATURDAY: 11:30am – 5:00pm TO-GO: 11:30am-5:45pm SUNDAY: 11:00am-2:00pm TO-GO: until 2:45pm | DELIVERY TIMES: Monday – Saturday: 12:00pm, 1:00pm, 4:00pm or 5:00pm Sunday: 12:00pm, 1:00pm, or 2:00pm Times are subject to change depending on the amount of meals placed for delivery. CONTACT NUMBERS: Delivery 520-731-6680 | MENU ITEMS AVAILABLE EVERY DAY: SOUP: Vegetable SALADS: Gelatin Salad, Tossed Salad with Dressing Cottage Cheese, Mashed Potatoes, Potato du Jour ENTREES: Veggie Burger, Grilled Chicken Breast, Grilled Cheese Sandwich, Cheese Omelet or Scrambled Eggs w/Toast, Home Fries, Bacon or Sausage Patties. GLUTEN FREE: Gluten Free Lentil Patties, Gluten Free Bread FLAVOR OF THE MONTH: Cherry Chocolate Chunk DESSERT: Fresh fruit in place of dessert upon request. | |