## FELLOWSHIP SQUARE MONTH-AT-A-GLANCE MENU – JANUARY 2025

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY		
DINING ROOM HOURS:	MENII ITEMS AVAI	LARLE EVERY DAY:	1 Brunch -10:00am-3:00pm	2 Mushroom Barley Soup	3 Manhattan Clam Chowder	4 Italian Wedding Soup		
MONDAY - SATURDAY  11:30am - 5:00pm  TO-GO  11:30am - 5:45pm	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: BUTTERNUT CRUNCH DESSERT: Fresh fruit in place of dessert upon request.		Baked Salmon with Lemon Dill Chocolate Chip Pancakes Asiago Cheese Biscuits w/ Prosciutto Chorizo & Egg Tacos Bacon or Sausage	Wing Fling Bar Build Your Own Burger w/Fries BBQ Pork Ribs Vegetarian Lasagna Creamy Au Gratin Potatoes	Fish n Chips Chef's Special Bangers n Mash Avocado Cheddar Melt Steak Fries	Ball Park Hot Dog BBQ Chicken Turkey Melt Grilled Tomato Swiss Melt Macaroni n Cheese		
SUNDAY 11am – 2:00pm TO-GO Until 2:45pm			Roasted Potato & Pepper Hash String Beans w/ Garlic & Caramelized Onions Baked Brioche & Apple Cider Donut	Peas and Carrots Zucchini Parmesan Cranberry Bread Pudding	Green Pea Mash Tomato Parmesan Pumpkin Bar	Steamed Carrots Sweet Corn Cookies & Ice Cream		
_	_		French Toast.	, ,				
5 Cream of Broccoli Soup	6 Wisconsin Cheddar Cheese Soup	7 Asian Mushroom Soup	8 Mulligatawny Soup	9 Lentil Ham Soup	10 Baked Potato Soup	11 Chili		
Red Onion Salmon Roast Beef Pot Roast Braised Pork Three Cheese Quiche	Chicken Marsala French Toast with Sausage Baked Ziti Eggplant Parmesan Sandwich	Taco Salad Bowl Tex Mex Whitefish Fajita Spice Roast Chicken Black Bean Veggie Chili	Chefs Special Stuffed Peppers w/Rice Gyro / Frys w/ Tzatziki Sauce Tomato Fritter/Yogurt Dip	Homestyle Meatloaf Chicken Tenders Hot Ham n Swiss Grilled Spinach w/Feta Sandwich	Shrimp Basket with Tater Tots Chef's Special Honey Mustard Chicken Egg Salad Sandwich	Open Faced Turkey Sandwich Crab Cakes Hollandaise Quiche Lorraine Avocado Cheddar Melt		
Whipped Maple Sweet Potato Fresh Asparagus Spinach Au Gratin	Rotini with Pesto Acorn Squash Roasted Brussel Sprouts	Ranch Beans Chuckwagon Zucchini w/Queso Fresco	Greek Potato Salad Steamed Zucchini & Squash Creamed Corn	Garlic Thyme Mash Mixed Vegetables Beets with Butter	Red Roasted Potatoes Fresh Asparagus Mixed Vegetables	Mashed Potatoes Glazed Carrots Seasoned Green Beans		
Boston Cream Pie	Assorted Desserts	Yellow Cake w/Choc Frosting	Carrot Cake	Coconut Cream Pie	Apple Pie	Parfait Cups		
12 Navy Bean Soup	13 Tomato Basil Soup	14 Gazpacho Soup	15 Beef Noodle Soup	16 Fazool Soup with Beans	17 New England Clam Chowder	18 Bean Soup		
Catfish St. James Ham Steak with Grilled Pineapple Corn Beef Hash w/Over Med. Eggs Sweet N Sour Tofu over Rice	Hot Dog Hamburger BBQ Chicken Western Onion Ring Veggie Burger	BBQ Pork Ribs Chicken Fajita Caesar Salad Chili Relleno	Chicken Parmesan Pork Piccata Chefs Special Puttanesca (Vegetarian Pasta)	Shepherd's Pie Braised Pork Chop Pastrami Sandwich Veggie Patty Melt	Chef's Special Beef Stew Bratwurst w/ Kraut Spinach and Feta Quiche	Fried Chicken Sloppy Joe Catch of the Day Three Cheese Tortellini		
Roasted Sweet Potato Fresh Broccoli Country Green Bean	Potato Salad Baked Beans Coleslaw	Papas Con Chili Sweet Corn Elote Broccoli with Cheese	Lemon Potatoes w/Herbs Roasted Root Veggies Marinated in Balsamic Corn on the Cob	Warm Potato Salad Winter Blend Vegetables Peas and Carrots	Cheddar Mashed Sautéed Zucchini Braised Red Cabbage	Steak Fries Creamed Corn Broccoli w/ Garlic		
Cherry Pie	Assorted Dessert	Éclair Dessert	Tiramisu	Canoli	Tres Leche	Root Beer Float		
19 Chicken Noodle Soup	20 French Onion Soup	21 Chicken Tortilla Soup	22 Hearty Vegetable Soup	23 Roasted Sweet Potato Soup	24 Seafood Gumbo	25 Cream of Carrot Soup		
Baked Orange Roughy Chicken Cordon Blue Beef Tri Tip Egg Salad Croissant	Chef's Special Chicken Parmesan Sandwich Blueberry Pancakes w/ Bacon Spinach Lasagna	Chili Con Carne w/ Corn Bread Baked Fish Con Pico Pork Carnitas Tofu Taco w/ Mango Salsa	Skepasti (Greek Quesadilla w/chicken) Stuffed Cabbage Roasted Pork Chop w/Caramelized Onion/Peppers Spanakopita (Spinach Pie w/Feta)	Roast Chicken Kielbasa w/ Kraut Salsbury Steak Mediterranean Veggie Wrap	Chef's Special Shrimp Scampi over Angel Hair Santa Fe BBQ Chicken Salad Three Cheese Quiche	Huli-Huli Chicken Crab Cakes BBQ Pulled Pork Sandwich Tofu Stir Fry		
Baked Potato String Beans w/ Parmesan & Bacon Fried Okra	Basil Parmesan Orzo Sugar Snaps Roasted Cauliflower	Spanish Rice Chuckwagon Roasted Zucchini	Lentil Salad Roasted Beets w/ Dill & Feta Cheese Steamed Cauliflower w/ Butter &	Potato Pancakes Cauliflower with Cheese Mixed Vegetables	Baked Potato Mixed Vegetables Brussel Sprouts w/ Bacon	Hawaiian Fried Rice Glazed Carrot String Beans w/ Almonds		
Lemon Meringue	Assorted Desserts	Raspberry Fluff	Dill Coffee Cake	Brownies & Ice Cream	Pear Cranberry Cake	Chocolate Cream Pie		
26 Cream of Asparagus Soup	27 Taco Tomato Soup	28 Chicken Posole	29 Beef Minestrone Soup	30 Lentil Soup	31 Loaded Potato Soup	DELIVERY TIMES:		
Roast Beef Sirloin Parmesan Encrusted Capensis Ham Salad Croissant Broccoli Cheddar Quiche Cheddar Mashed Potatoes Succotash	Chef's Special Cobb Salad Ravioli w/ Bolognese Portobello Mushroom Sandwich Thyme Roasted Potato Spaghetti Squash	Beef Nachos Shrimp Fajitas Roast Chicken Veggie Fajitas Pan Fried Potatoes Hominy with Bacon	Chef's Special Stuffed Peppers with Rice Gyro/Frys w/ Tzatziki Sauce Tomato Fritter w/Yogurt Dip Greek Potato Salad Steamed Zucchini & Squash	Home Style Meatloaf Chicken Tenders Hot Ham & Swiss Grilled Spinach w/ Feta Sandwich Garlic Thyme Mashed Potatoes Mixed Vegetables	Chef's Special Tuna Melt Beef Stroganoff BBO Cheddar Malibu Burger Au Gratin Potatoes Butter Carrots	Monday – Saturday: 12:00pm, 1:00pm, 4:00pm or 5:00 pm Sunday: 12:00pm, 1:00pm or 2:00pm Times are subject to change depending on the amount of meals placed for delivery.		
Asparagus with Ham  Blueberry Pie	Broccoli with Garlic  Assorted Dessert	Sauteed Spinach Éclair Dessert	Creamed Corn  Carrot Cake	Beets with Butter  Coconut Cream Pie	Fresh Broccoli Assorted Desserts	CONTACT NUMBER FOR DELIVERY: 520-731-6680		