

Served at Willows Arbor, Hunt Terrace & Willows Health & Rehab Center

Lunch	Sunday 14-Aug	Monday 15-Aug	Tuesday 16-Aug	Wednesday 17-Aug	Thursday 18-Aug	Friday 19-Aug	Saturday 20-Aug
	Mushroom Bisque	Chicken Vegetable Soup	Italian Vegetable & Sausage Chowder	Creamy Potato Soup	Cream of Chicken Rice	New England Clam Chowder	Greek Chicken Soup
	Broccoli Salad	Roasted Red Bell Pepper Soup	Lime Gelatin with Pears	Chilled Peach Soup with Almond	Macaroni Salad	Chicken Barley Soup	Carrot and Celery Sticks with Ranch
	Bacon and Cream Cheese Stuffed Pork Tenderloin	Turkey Swiss on Whole Wheat with Basil Mayonnaise	BLT on Sourdough	Classic Chicken Salad with Crackers	Asian BBQ Beef Sandwich	Ham Salad Melt	Beef Fajitas
	Crab Cakes with Roasted Red Bell Pepper Aioli	Baked Ziti with Meat Sauce and mozzarella	Chicken Tenders	Sloppy Joes	Creamy Caribbean Penne Pasta with Chicken	Mediterranean Shrimp Salad	Asian Chicken Salad with Peanut
	Tomato and Basil Faro Risotto	Potato Pancakes	Cheddar Sun Chips	French Fries	Tuscan Bread Salad	Orzo Pasta Salad	Sour Cream and Onion Potato Chips
	Vegetable Primavera	Capri Vegetable Medley	Fresh California Medley	Sautéed Zucchini	Stewed Tomatoes	Giardiniera Vegetable Medley	Orange Basil Carrots
	Old Fashioned Baked Custard	Rice Krispie Treats	Oatmeal Raisin Cookies	Brownies	Apple Pear Crumble	Peanut Butter Cookie	Lemon Meringue Pie
	Parkerhouse Roll	Pears	Pineapple	Peaches	Apple Slices	Fruit Cocktail	Bananas

Dinner	Sunday 14-Aug	Monday 15-Aug	Tuesday 16-Aug	Wednesday 17-Aug	Thursday Birthday Dinner	Friday 19-Aug	Saturday 20-Aug
	Mushroom Bisque	Chicken Vegetable Soup	Italian Vegetable & Sausage Chowder	Creamy Potato Soup	Shrimp Cocktail	New England Clam Chowder	Greek Chicken Soup
	Vegetable Egg Roll	Sliced Fresh Fruit Plate	Garden Green Salad	Cottage Cheese and Fruit	Grilled Peach Salad Roasted Corn Red onion Almond & Goat Cheese Peach Vinaigrette	Spinach Strawberry and Feta Salad	Cheese Salami & Crackers
	Honey Braised Chicken Stir Fry	Swedish Meatballs	Stuffed Bell Peppers	Chicken Picatta	Pan Seared Steak	Fish Fry	Steakhouse Marinated Pork Tenderloin
	Egg Salad	Root Beer Glazed Ham	Pesto Crusted Pollack	Fried Shrimp	Seafood Cannelini Pasta Stuffed with Crab Shrimp and Scallops Saffron Cream	Balsamic and Honey Roasted Chicken Quarter	Vegetable Bechamel Lasagna
	Fritos	Scalloped Potatoes	Rice Pilaf and Mushrooms	Dijon Roasted Potatoes	Roasted Garlic Mashed Potatoes	Au Gratin Potatoes	Lyonnaise Potatoes
	Fresh Vegetable Salad	Peas with Caramelized Onions	Charred Brussels Sprouts with Bacon	Sautéed Spinach	Blanched Green Bean Salad Arugula Grape Tomato Dijon Vinaigrette	Baked Beans with Onions and Brown Sugar	Corn Red Bell Pepper & Peas
	--	Green Beans	Ratatouille	Succotash		Creamed Spinach	Yellow Squash with Red onions
	Butterscotch Sundae	Cheesecake	Devil's Food Cake	Blueberry Peach Cobbler	Birthday Cake & Ice Cream	Blueberry Pound Cake Cup	Angel Food Cake and Strawberries
	Bananas	Homestyle Roll	Sweet Yeast Rolls	Garlic Roll	Dinner Roll	Bacon Bleu Cheese Corn-bread Muffin	Vegetable Bread

Dining Service Events: June 19th-June 25th



It's Melon month!!! Here's a way to take advantage of watermelon at it's peak of freshness!!

Refreshing Watermelon Lemonade for Four

4 cups cubed ripe seedless watermelon (about 1/2 8-pound watermelon)

3/4 cup fresh squeezed lemon juice (3 to 4 large lemons)

1/4 cup granulated sugar

2 cups ice

Ice and fresh mint, for garnish (optional)

Instructions

Chop the watermelon. Place it in a blender and blend until liquid. Strain the liquid with a fine mesh sieve back into the blender.

Juice the lemons. Add the lemon juice, sugar and ice and blend again until smooth. Pour into a pitcher. Serve

Served At The Castle Town Center Bistro

Sunday August 14th-Saturday August 20th

Sunday - Brunch 14-Aug	Monday - Dinner 15-Aug	Tuesday - Dinner 16-Aug	Wednesday - Dinner 17-Aug	Thursday - Dinner BIRTHDAY DINNER!!	Friday - Dinner 19-Aug	Saturday - Dinner 20-Aug	
				Shrimp Cocktail			
Petite Spinach Salad	Tomato and Mozzarella Salad	Tossed Salad	Coleslaw	<small>Grilled Peach Salad Roasted Corn Red Onion Toasted Almond Goat Cheese Peach Vinaigrette</small>	Pickled Cabbage Slaw	Tossed Salad	
Chicken Picatta	Puerto Rican Stewed Beef Fricassee	Pork Medallions in White Wine Sauce	Linguini with White Clam Sauce	Pan Seared Sirloin Steak	Bulgogi Beef	Shrimp DeJonge	
Corned Beef and Cabbage	Trout Amandine	BBQ Chicken Breast	Pork Roast with Gravy	<small>Seafood Cannellini Pasta Stuffed with Crab Shrimp and Scallops w/Saffron Cream</small>	Korean Fried Chicken	Grilled Ribeye Steak	
Boiled New Potatoes	Yellow Rice	Baked Potato	Mashed Potatoes	Roasted Garlic Mashed Potatoes	Steamed Brown Rice	Lyonnais Potatoes	
Parsley Carrots	Western Green Beans	Corn on the Cob	Parmesan Green Beans	<small>Blanched Green Bean Salad w/ Arugula Grape Tomato Dijon Vinaigrette</small>	Stir Fry Vegetables	California Blend	
Sautéed Corn	Carrots, Squash, Broccoli, Mushroom	Peas and Mushrooms	Steamed Broccoli		Sautéed Cabbage	Roasted Zucchini	
				Vegetable Bread			
Assorted Desserts	German Chocolate Parfait	Lemon Blueberry Cake	Peach Pie	Birthday Cake & Ice Cream	Caramel Sundae	Coconut Key Lime Pie	

If you would like to order dinner from the Bistro, please call x6093 by 3PM. Thank you!