

9/30/2023 SATURDAY	10/1/2023 SUNDAY	10/2/2023 MONDAY	10/3/2023 TUESDAY	10/4/2023 WEDNESDAY	10/5/2023 THURSDAY	10/6/2023 FRIDAY
Soup of the day						
Hearty Lentil & Tomato Soup	SUNDAY BRUNCH	Hearty Beef Barley & Mushroom	Homestyle Turkey & Rice	Homestyle Minestrone Soup	Green Split Pea Soup	Manhattan Clam Chowder
Salad of the Day						
Italian Greens Caesar Salad	Smoked White Fish Salad Plate or Seasonal Fruits & Berries	Sweet n Sour Pickled Cucumbers	Mesclun Greens Salad with Fresh Tarragon Vinaigrette	Italian Antipasta Salad	Hothouse Tomato, Red Onion & Anchovy	Boston Bibb Lettuce with Creamy Onion Ranch Dressing
Today's Entrees						
Hungarian Stuffed Cabbage (Beef & Rice)	Eggs Benedict	Sherry Vinegar Roasted Chicken	Cashew Chicken Stir Fry	Homemade Eggplant Parmesan	Cavatelli with Slow Cooked Beef Bolognese	Savory Chicken Paprikash
<i>sauteed broccolini</i>	<i>potato sour cream casserole</i>	<i>steamed broccoli & roasted potato wedges</i>	<i>white rice</i>	<i>penne pasta with pesto sauce</i>	<i>basil garlic bread</i>	<i>steamed petit peas and potato pierogie with caramelized onions</i>
Huli Huli Grilled Chicken	Seared Cheese Blintz	Kansas City Barbeque Pork Ribs	Rainbow Trout Filet with Fresh Herb Crust	Roasted Shrimp Sun Dried Tomato, Spinach & Kalamita Olive Sauce	Caribbean Salmon Cake with Pineapple Cilantro Relish	New England Baked Cod Filet
<i>zucchini with mushrooms & farro, quinoa & barley pilaf</i>	<i>apple sauce & fresh strawberries</i>	<i>baby carrots & roasted potato wedges</i>	<i>parmesan roasted yellow squash & roasted Brussel sprouts</i>	<i>over penne pasta</i>	<i>romanesco cauliflower with lentil & brown rice pilaf</i>	<i>steamed petit peas & tomato au gratin</i>
Homestyle						
Seared Norwegian Salmon Filet	2 Eggs Over Easy	Safron, Tomato, Seafood Medley over Linguini	Grilled NY Sirloin Steak with Chimichurri Sauce	Petite Veal Osso Bucco	Roasted Jerk Style Pork Tenderloin	Slow Braised Beef Chuck Pot Roast
<i>light sherry cream sauce with sauteed broccolini & farro, quinoa & barley pilaf</i>	<i>corned beef hash & sausage patty</i>	<i>seafood medley in a wine infused red sauce with garlic knots</i>	<i>roasted Brussel sprouts with Idaho baked potato</i>	<i>penne pasta with pesto sauce & vegetable medley</i>	<i>sweet plantains with lentil & brown rice pilaf</i>	<i>steamed petit peas and potato pierogie with caramelized onions</i>
Healthy Choice						
Pasta Primavera	Baked Ham	Grilled Turkey Burger with Guacamole & Cheddar	Organic Vegan Mailbu Burger on Whole Wheat Bun	Cilantro Lime Grilled Chicken	Grilled Vegetable Plate	Angel Hair Pasta
<i>seasonal vegetable in a light tomato sauce</i>	<i>potato sour cream casserole & vegetable medley</i>	<i>lettuce & tomato on whole wheat bun with steamed broccoli</i>	<i>lettuce, tomato & red onion with baked sweet potato</i>	<i>green beans & whipped potato</i>	<i>warm flatbread & basil yogurt sauce</i>	<i>marinara and garlic knot</i>
Desserts						
Chocolate Fudge Cake	Italian Tiramisu	Key Lime Pie	Sour Cream Marble Pound Cake	Angel Food Cake with Berries	Cookies N Cream Bar	Georgia Peach Pie
Homemade Tapioca Pudding	Strawberry Cream Cheese Croissant	Chocolate Mousse Cake	Chocolate Chip Brownie	Chocolate Truffle Cake	Black Forest Cake	Tres Leche Cake
NSA Strawberry Layer Cake	Orange Cranberry Scone	Spiced Pumpkin Coffee Cake	Fresh Watermelon & Berries	NY Cheesecake	White Chocolate Macadamia Nut Cookies	Fresh Mangoes & 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