

4/20/2024 SATURDAY	4/21/2024 SUNDAY	4/22/2024 MONDAY	4/23/2024 TUESDAY	4/24/2024 WEDNESDAY	4/25/2024 THURSDAY	4/26/2024 FRIDAY
Soup of the day						
Sherried Five Onion Soup	SUNDAY BRUNCH	Hearty Vegetable & Pasta Soup	Homemade Matzoh Ball Soup	New England Mussel Chowder	Hearty Chicken & Orzo	Hearty Vegetable & Bean Soup
Salad of the Day						
Crisp Romaine Caesar Salad	Seasonal Slice Fruit & Berries with Cottage Cheese or Smoked Norwegian Salmon Plate	Boston Bibb Garden Lettuce	Poached Gelfite Fish Salad	Baby Iceberg Wedge Salad	Steakhouse Spinach Salad	Tossed Sweet Apple, Raisin & Almond in a Golden Mustard Dressing
Today's Entrees						
Rosemary Rotiserie Turkey Breast	Apple Filled Cinnamon Pancakes	Shrimp Stuffed Filet of Sole	Spring Herb Roasted Chicken	Baked Macaroni & Cheddar Cheese	Braised Pork Osso Bucco	Slow Cooked Beef Short Rib
<i>buttered asparagus with parmesan whipped potato</i>	Vermont maple syrup & sausage pattie	<i>sweet buttered carrots with roasted sweet potato</i>	<i>honey glazed carrots with savory kugel & golden raisin</i>	<i>buttered asparagus</i>	<i>marsala roasted mushrooms with roasted sweet potato</i>	<i>braised red cabbage with potato pierogies & onions</i>
Hearty Spinach Mushroom & Cheese Lasagna	Belgian Waffles	Quiche Lorraine (Bacon, Onion & Swiss)	Apricot Glazed Norwegian Salmon	Maple Dijon Cornish Hen	Sauteed Shrimp & Calamari over Angel Hair Pasta	Grilled Swordfish Filet
<i>green bean casserole with parmesan whipped potato</i>	fresh berries & whipped cream with home fries	<i>steamed broccoli</i>	<i>buttered green beans almandine with savory kugel & golden raisin</i>	<i>creamed spinach & baked potato</i>	<i>butter chardonay sauce & garlic knot</i>	<i>braised red cabbage with wild & long grain rice pilaf</i>
Homestyle						
Sauteed Veal Marsala	Orange Baked Ham	New England Beef Stew	Burgundy Braised Beef Brisket	Petite Grilled Sirloin of Beef with Madeira Demi Sauce	Roasted Breast Of Turkey	Chef's Roasted Chicken
<i>green bean casserole with parmesan whipped potato</i>	fresh broccoli with buttery rice & orzo pilaf	<i>sweet butterd carrots with roasted sweet potato</i>	<i>buttered green beans almandine with savory kugel & golden raisin</i>	<i>buttered asparagus & baked potato</i>	<i>sauteed broccolini & roasted sweet potato</i>	<i>broccoli with potato pierogies & onions</i>
Healthy Choice						
Cauliflower Burger with lettuce, tomato & red onion on whole wheat bun		Jumbo Asparagus & Cremini Mushroom		Seared Scarlet Snapper Filet	Garden Burger (meatless Burger) lettuce, tomato & red onion on whole wheat bun	Dijon Garlic Grilled Pork Tenderloin
green bean casserole		tossed with al dente penne truffle oil and parmesan cheese		buttered asparagus & twice baked potato	baked sweet potato	steamed green squash & wild & long grain rice pilaf
Desserts						
Lemon Cream Cake	Blueberry Croissant	Chocolate Oreo Cake	Flourless Chocolate Torte	Chocolate Truffle Cake	NSA Strawberry Shortcake	Raspberry White Chocolate Cake
Boston Cream Pie	Orange Scone	Chocolate Layer Cake	Fruit Filled Beignets	Fresh Pineapple	Fresh Peaches & Raspberries	Canoli Cake
Marble Bundt Cake	Salted Caramel Square	Fresh Strawberries	Raspberry Lindsor Cookies	Lemon & White Chocolate Chips Cookies	Sweet Cherry Pie	Creamy Tapioca

(Not Available on Sunday)

ALWAYS AVAILABLE

Chicken Bouillion

Salad of the Week

Iceberg Salad

Pasta

Angel Hair Pasta with Basil Marinara

Chicken

Grilled Balsamic Chicken Breast

buttered peas & wild & long grain rice pilaf

Fish

Parsely & Lemon Baked Scrod

buttered peas & wild & long grain rice pilaf

Burger

Grilled Angus Burger on a Brioche Roll

lettuce & tomato with a sweet potato

Desserts

Banana / Orange / Apple

Fresh Cut Fruit

Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

Reservations may be made for tables of up to 8
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
 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