


7/6/2024 SATURDAY	7/7/2024 SUNDAY	7/8/2024 MONDAY	7/9/2024 TUESDAY	7/10/2024 WEDNESDAY	7/11/2024 THURSDAY	7/12/2024 FRIDAY
Soup of the day						
Hearty Lentil & Tomato Soup	SUNDAY BRUNCH	Hearty Beef Barley & Mushroom	Chilled Mango & Passion Fruit Soup	Homestyle Minestrone Soup	Scotch Broth, Vegetable & Barley Soup	Chilled Asparagus & Shallot
Salad of the Day						
Italian Greens Caesar Salad	Norwegian Smoked Salmon Plate or Seasonal Sliced Fruit & Berries with Cottage Cheese	Sweet n Sour Pickled Cucumbers	Raspberries, Almonds & Mandarin Oranges over Baby Greens	Italian Antipasta Salad	Hothouse Tomato, Red Onion & Anchovy	Boston Bibb Lettuce with Creamy Onion Ranch Dressing
Today's Entrees						
Hungarian Stuffed Cabbage (Beef & Rice)	Broccoli & Cheddar Quiche	Sherry Vinegar Roasted Cornish Hens	Sesame Chicken Stir Fry	Homemade Eggplant Parmesan	Cavatelli with Slow Cooked Veal Bolognese	Tarragon Roasted Chicken
<i>sauteed broccolini</i>	<i>seasonal vegetable medley</i>	<i>steamed broccoli with onion & cheddar scalloped potato</i>	<i>white rice</i>	<i>penne pasta with pesto sauce</i>	<i>basil garlic bread</i>	<i>steamed petit peas with potato pierogie & caramelized onions</i>
Hoisin Sesame Barbeque Chicken	Challah French Toast	Kansas City Barbeque Pork Ribs	Avocado Stuffed with Crabmeat Salad	Roasted Shrimp Caesar Salad	Caribbean Grilled Salmon with Pineapple Cilantro Relish	New England Baked Cod Filet
<i>zucchini & mushrooms with pineapple scallion fried rice</i>	<i>fresh berries & sausage patty</i>	<i>baby carrots with onion & cheddar scalloped potato</i>	<i>lettuce, yellow grapes, cucumber & lemon herb dressing</i>	<i>romaine lettuce, croutons, shaved parmesan cheese</i>	<i>romanesco cauliflower with sweet rum glazed yams</i>	<i>steamed petit peas & tomato au gratin</i>
Homestyle						
Sesame Crusted Artic Char Filet	Baked Ham	Seafood Medley with Saffron Tomato Broth over Angel Hair Pasta	Grilled NY Sirloin Steak with Sweet N Sour Onions	Italian Braised Beef & Cremini Mushroom Sauce	Roasted Jerk Style Pork Tenderloin	Slow Braised Beef Chuck Pot Roast
<i>sauteed broccolini with pineapple scallion fried rice</i>	<i>vegetable medley with truffled Yukon gold potato</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 sweet rum glazed yams</i>	<i>steamed petit peas with potato pierogie & caramelized onions</i>
Healthy Choice						
Spinach & Cheese Ravioli		Grilled Turkey Burger with Guacamole & Cheddar	Organic Vegan Mailbu Burger on Whole Wheat Bun	Cilantro Lime Grilled Chicken	Summer Eggplant, Tomato, Garden Basil & Fresh Mozzarella	Baked Tri Color Tortellini
<i>in a light tomato sauce with broccolini</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>with angel hair pasta</i>	<i>marinara, mozzarella and garlic knot</i>
Desserts						
NSA Chocolate Mousse Cake	Strawberry Cheese Croissant	Key Lime Pie	Sour Cream Marble Pound Cake	Italian Tiramisu	Cookies & Cream Bar	Georgia Peach Pie
Homemade Tapioca Pudding	Cranberry Scone	Double Temptation Cake	Ghiradelli Chocolate Chip Brownies	Fresh Peaches	Fresh Summer Berries	Tres Leche Cake
Chocolate Eclairs	Pecan Danish	Fresh Mango & Kiwi	Fresh Watermelon & Blue Berries	Angel Food Cake with Berries	White Chocolate Macadamia Nut Cookies	Cinnamon Rice Pudding

(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