



10/26/2024 SATURDAY	10/27/2024 SUNDAY	10/28/2024 MONDAY	10/29/2024 TUESDAY	10/30/2024 WEDNESDAY		11/1/2024 FRIDAY
Soup of the day						(Not Available on Sunday) ALWAYS AVAILABLE
Hearty Lentil & Tomato Soup	SUNDAY BRUNCH	Hearty Turkey Orzo & Spinach	Golden Split Pea Soup	Homestyle Minestrone Soup	Scream of Tomato Soup	Butternut Squash & York Apple Bisque
Salad of the Day						
Italian Greens Caesar Salad	Norwegian Smoked Salmon Plate or Seasonal Sliced Fruit & Berries with Cottage Cheese	Grilled Hearts of Palm Roasted Red Pepper & Olive	Raspberries, Almonds & Mandarin Oranges over Baby Greens	Italian Antipasto Salad	Devilishy Good (Deviled Eggs)	Broccoli, Date & Peanut Crunch Salad
Today's Entrees						
Hungarian Stuffed Cabbage (Beef & Rice)	Broccoli & Cheddar Quiche	Ale Braised Kielbasa with Grilled Onions	Sesame Orange Chicken Stir Fry	Homemade Eggplant Parmesan	Beef Ghouuuuuulash	Tarragon Roasted Chicken
<i>sauteed broccolini</i>	<i>seasonal vegetable medley</i>	<i>aged cheddar & broccoli au gratin with dill & onion spaetzle</i>	<i>white rice</i>	<i>spaghetti with marinara</i>	<i>roasted little heads (Brussel sprouts) with smashed red potato</i>	<i>steamed petit peas with potato pierogie & caramelized onions</i>
Hoisin Sesame Barbeque Chicken	Challah French Toast	Dijon Roasted Salmon Filet	Blue Crab Stuffed Cod Filet	Roasted Shrimp Caesar Salad	Rattlin Bones (Barbeque pork shank)	New England Baked Scrod Filet
<i>zucchini & mushrooms with pineapple scallion fried rice</i>	<i>fresh berries & sausage patty</i>	<i>steamed green bean with dill & onion spaetzle</i>	<i>lettuce, yellow grapes, cucumber & lemon herb dressing</i>	<i>romaine lettuce, croutons, shaved parmesan cheese</i>	<i>roasted little heads (Brussel sprouts) with smashed red potato</i>	<i>steamed petit peas & tomato au gratin</i>
Homestyle						
Sesame Crusted Artic Char Filet	Baked Ham	Braised Pork Sauerbrauten	Grilled NY Sirloin Steak with Sweet N Sour Onions	Mama Mia Spaghetti & Meatballs	Save Your Sole with Blood Orange Cream Sauce	Slow Braised Veal Marsala & Mushroom Stew
<i>sauteed broccolini with pineapple scallion fried rice</i>	<i>vegetable medley with truffled Yukon gold potato</i>	<i>aged cheddar & broccoli au gratin with dill & onion spaetzle</i>	<i>roasted Brussel sprouts with Idaho baked potato</i>	<i>garlic knot</i>	<i>we mashed'em squash souffle with smashed red potato</i>	<i>steamed petit peas with potato pierogie & caramelized onions</i>
Healthy Choice						
Spinach & Cheese Ravioli		Grilled Turkey Burger with Guacamole & Cheddar	Organic Veggie Burger on Whole Wheat Bun	Lime & Cilantro Grilled Chicken Breast	Fiery Chicken & Cheddar Empanada	Three Cheese Baked 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>fresh tomato, avocado & cilantro salad</i>	<i>marinara, basil & topped with mozzarella</i>
Desserts						
Chocolate Fudge Layer Cake	Tiramisu	German Black Forest Cake	Sour Cream Marble Pound Cake	Creamy Tiramisu	Holiday Pumpkin Cookies	Spiced Pumpkin Pie
Fresh Berry Medley	Raspberry Cream Cheese Croissant	Maine Blueberry Pie	Golden Watermelon	Pumpkin Roulade Cake	Oreo Brownies	Chocolate Fudge Brownie
Carrot Cake	Cranberry Scone	NSA Apple Pie	Peanut Butter & Jelly Cookie	NY Cheesecake	Pumpkin Spiced Cheesecake	Fresh Mango & Berries

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