

11/30/2024 SATURDAY	12/1/2024 SUNDAY	12/2/2024 MONDAY	12/3/2024 TUESDAY	12/4/2024 WEDNESDAY	12/5/2024 THURSDAY	12/6/2024 FRIDAY
Soup of the day						
Italian Wedding Soup	SUNDAY BRUNCH	Hearty Vegetable & Pasta Soup	Homestyle Turkey Florentine	Plum Tomato & Fennel Soup	Hearty Chicken & Orzo	Hearty Vegetable & Bean Soup
Salad of the Day						
Crisp Romaine Caesar Salad	Seasonal Sliced Fruit & Berries with Honey & Lemon Sauce or Smoked Norwegian Salmon Plate	Boston Bibb Garden Lettuce	Marinated Beet, Olive & Red Onion Salad	Baby Iceberg Wedge Salad	Steakhouse Spinach Salad	Sweet Apple, Raisin & Almond Tossed in a Golden Mustard Dressing
Today's Entrees						
Rosemary Rotisserie Turkey Breast	Apple Filled Cinnamon Pancakes	Shrimp Stuffed Filet of Sole	Herb Roasted Chicken	Baked Macaroni & Cheddar Cheese	Braised Pork Osso Buco	Slow Cooked Beef Paprikas
<i>rainbow carrots with garlic whipped potato</i>	Vermont maple syrup & sausage pattie	<i>creamed kale with golden rice pilaf</i>	<i>roasted cauliflower medley 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>
Pecan Crusted Trout Filet	Belgian Waffles	Grilled Sweet N Sour Pork Chop	Apricot Glazed Norwegian Salmon	Maple Dijon Cornish Hen	Sauteed Shrimp & Calamari over Angel Hair Pasta	Sesame Soy Grilled Tuna Filet
<i>rainbow carrots with garlic whipped potato</i>	fresh berries & whipped cream with sausage pattie & canteloupe	<i>steamed broccoli with golden rice pilaf</i>	<i>yellow & green squash ratatouille 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 with Mozzarella Cheese, Sundried Tomato & Button Mushroom Sauce	Orange Baked Ham	Sauteed Chicken Florentine	Three Cheese Ravioli Fresh Asparagus, Eggplant, Plum Tomato & Kalamata Olives	Petit Grilled Sirloin of Beef with Madeira Demi Sauce	Roasted Breast of Turkey	Chef's Roasted Chicken
<i>green bean casserole with garlic whipped potato</i>	fresh broccoli with buttery rice & orzo pilaf	<i>steamed broccoli with golden rice pilaf</i>	<i>garlic bread</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	Savory Turkey & Black Bean Chili	Three Cheese Tortellini	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	steamed white rice	savory mushroom & garlic cream sauce	baked sweet potato	steamed green squash with wild & long grain rice pilaf
Desserts						
Lemon Mascarpone Cream Cake	Blueberry Croissant	Chocolate Oreo Cake	Homemade Tapioca	Chocolate Truffle Cake	NSA Strawberry Shortcake	Raspberry White Chocolate Cake
Pecan Pie	Orange Scone	NY Cheesecake	Mississippi Mud Bar	Fresh Pineapple	Fresh Peaches & Raspberries	Canoli Cake
Chocolate Chip Peanut Butter Cookie	Salted Caramel Square	Fresh Strawberries	Raspberry Filled Cookies	Lemon & White Chocolate Chips Cookies	Sweet Cherry Pie	Bread Pudding

(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