Woodland Hill WEEK 1 MENU April 29 – May 5, 2024

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY			
Mar-25, Apr-29, Jun-03, Jul-	Mar-26, Apr-30, Jun-04, Jul-	Mar-27, May-01, Jun-05,	Mar-28, May-02, Jun-06,	Mar-29, May-03, Jun-07,	Mar-30, May-04, Jun-08,	Mar-31, May-05, Jun-09,			
08, Aug-12, Sep-16	09, Aug-13, Sep-17	Jul10, Aug-14, Sep-18	Jul11, Aug-15, Sep-19	Jul12, Aug-16, Sep-20	Jul13, Aug-17, Sep-21	Jul14, Aug-18, Sep			
BREAKFAST									
Muffins	Turnovers	Cook's Choice	Scones	Caramel Rolls					
	SOUP DU JOUR								
Cauliflower Cheese	Clam Chowder	Navy Bean & Bacon	Chicken Dill	Vegetable Barley	Lentil	Split Pea & Ham			
Beef Chili	Chicken Chili	Cook's Choice	Chicken Wild Rice	Cook's Choice					
			LUNCH						
Oriental Chicken	Beef Stroganoff	Baked Salmon	Cottage Cheese	Egg Salad	Chicken Kiev	Turkey Roast			
Salad	Herb Buttered	w/Dill Butter	Fruit Plate	Sandwich	White Rice Pilaf	Gravy			
Breadstick	Noodles	Baby Bakers	Assorted Muffin	Fresh Fruit Cup	Corn	Mashed Potatoes			
	California	Sauteed Summer		Chips		Buttered Broccoli			
	Vegetables	Squash							
BYO Omelet	Taco's	Pancakes	Grilled Rueben	Shrimp Stir Fry	Ginger Peach Pork	French Toast			
Tator Tots	Beef or Chicken	Scrambled Eggs	French Fries	Rice	White Rice Pilaf	Syrup			
	Homemade Boats	Sausage Links		Egg Roll	Corn	Sausage Links			
						Mixed Berries			
	•	-	DINNER						
Citrus Glazed	Salmon Cakes	Hamburger on a	Spaghetti with	Chicken Pesto	Herb Crusted Fish	Beef Lasagna			
Chicken	Dijon Dill Sauce	Bun w/Fixings	Meatsauce	Alfredo	Baby Bakers	Italian Vegetables			
Chive Roasted	Mashed	Baked Beans	Mixed Vegetables	Penne Pasta	Green Beans	Garlic Bread			
Potatoes	Cauliflower	Watermelon	Garlic Bread	Roasted Zucchini					
Carrots	Peas & Peppers			& Tomato					
Marsala Pork	Cheese Sausage	Kielbasa	Roast	Seafood Pasta	Bruschetta	Chicken Salad			
Chive Roasted	Strata	Sauerkraut	Turkey/Gravy	Salad	Chicken	Croissant			
Potatoes	Peas & Peppers	Baked Beans	Stuffing	Wheat Breadstick	Baby Bakers	Chips			
Carrots	Pears	Watermelon	Mixed Vegetables		Green Beans	Fresh Fruit Cup			

Bistro Hours 8am -5pm Monday – Friday, 8am – 1pm Saturday & Sunday and Holidays

Assisted Living All Day dining 7:30am – 5:30PM, Breakfast 7:30am – 9:00am, Lunch 11:15am – 1:00pm, Supper 4:15-5:30pm

Terrace Breakfast in the Dining Room 8:30am -9:30am

Terrace Dining Room Seating for Lunch 11:30am -1pm, Supper 4:15pm – 5:30pm

Terrace Preordered Dinner Self-Service Pick up 4:30 in the Dining Room

Woodland Hill WEEK 2 MENU May 6 – May 12, 2024

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
Apr-01, May-06, Jun-	Apr-02, May-07, Jun-11,	Apr-03, May-08, Jun-12,	Apr-04, May-09, Jun-13,	Apr-05, May-10, Jun-14,	Apr-06, May-11, Jun-15,	Apr-07, May-12, Jun-16,		
10, Jul-15, Aug-19	Jul-16, Aug-20	Jul-17, Aug-21	Jul-18, Aug-22	Jul-19, Aug-23	Jul-20, Aug-24	Jul-21, Aug-25		
BREAKFAST								
Muffins	Turnovers	Cook's Choice	Scones	Caramel Rolls				
SOUP DU JOUR								
Corn Chowder	Tomato Basil	Beef Barley	Chicken Wild Rice	Minestrone	Zuppa Toscana	Country Chicken		
Beef Chili	Chicken Chili	Cook's Choice	Garden Vegetable	Cook's Choice				
			LUNCH					
Patty Melt	Beef Stir Fry	Tuna Sandwich on	Rueben	Ginger Chicken	Pork w/Tomato	Meatloaf		
French Fries	Rice	Wheat	Broccoli Salad	Thigh	Cream Sauce	Gravy		
	Egg Roll	Grapes		Fried Rice	Oven Baked	Mashed Potatoes		
		Sun Chips		Napa Slaw	Potatoes	Steamed		
					Broccoli	Cauliflower		
Chicken Pasta	Taco's	BYO Salad	Grilled Ham Steak	Fish and Chips	Turkey Rachel	Egg, Ham, &		
Salad	Beef or Chicken	With Breadstick	Au Gratin	Napa Slaw	Sandwich	Cheese on		
Breadstick	Soft or Hard Shell		Potatoes		Oven Baked	Croissant		
	With Spanish Rice		Broccoli		Potatoes	Cauliflower		
			Sunflower Salad		Watermelon	Cinnamon Pears		
	·		DINNER					
Shrimp Tortellini	Swiss Steak	BBQ Pork Ribs	Pulled Chicken	Baked Tilapia	Grilled Cheese on	Baked Salmon		
Salad Plate	Baked Potato	Macaroni & Cheese	Taco Salad	w/Lemon Butter	Wheat	w/Artichokes		
Breadstick	Vegetable Blend	Marinated	Tortilla Chips	Sauce	Cup of Soup	Wild Rice Blend		
		Cucumbers		Sweet Potatoes	Chips	Mixed Vegetables		
				California				
				Vegetables				
Swedish Meatballs	Mushroom Pork	Fried Chicken	Spaghetti with	Chicken Pot Pie	Chef Salad	Cheese Pizza		
Herb Buttered	Baked Potato	Macaroni & Cheese	Meatsauce	California	Assorted Muffin	Mixed Vegetables		
Noodles	Vegetable Blend	Marinated	Garlic Bread	Vegetables				
Carrots		Cucumbers	Garlic Green Beans					

Bistro Hours 8am -5pm Monday – Friday, 8am – 1pm Saturday & Sunday and Holidays

Assisted Living All Day dining 7:30am – 5:30PM, Breakfast 7:30am – 9:00am, Lunch 11:15am – 1:00pm, Supper 4:15-5:30pm

Terrace Breakfast in the Dining Room 8:30am -9:30am

Terrace Dining Room Seating for Lunch 11:30am -1pm, Supper 4:15pm – 5:30pm

Terrace Preordered Dinner Self-Service Pick up 4:30 in the Dining Room

Woodland Hill WEEK 3 MENU May 13-May 19, 2024

	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Apr-08, May-13, Jun-17,	Apr-09, May-14, Jun-18,	Apr-10, May-15, Jun-19,	Apr-11, May-16, Jun-	Apr-12, May-17, Jun-	Apr-13, May-18, Jun-22,	Apr-14, May-19, Jun-
Jul-22, Aug-26	Jul-23, Aug-27	Jul-24, Aug-28	20, Jul-25, Aug-29	21, Jul-26, Aug-30	Jul-27, Aug-31	23, Jul-28, Sep-01
T			BREAKFAST	T		
Muffins	Turnovers	Cook's Choice	Scones	Caramel Rolls		
			SOUP DU JOUR	L		
Cauliflower Cheese	Black Bean	Vegetable Barley	Chicken Noodle	Garden Vegetable	Chicken Tortilla	Broccoli Cheese
Beef Chili	Chicken Chili	Cook's Choice	Chicken Wild Rice	Cook's Choice		
			LUNCH			
Rodeo Bacon Cheese	Chicken Chow Mein	Boneless Wings	Mediterranean	Krab Cakes with	Open Faced Hot Turkey	Roast Pork
Burger	White Rice	Sweet Potatoes	Shrimp Salad	Remoulade Sauce	Sandwich gravy	Gravy
Sweet Potato Fries	Asian Blend Vegetables	Strawberries	Garlic Toast	Baked Potato	Mashed Potatoes	Baked Sweet Potato
	Egg Roll			Wedges	Corn	Mixed Vegetables
				Coleslaw		
Berry Chicken Salad	Taco's	Eggs Benedict	Grilled Rueben	Lefse!	Beef Taco Salad	Blueberry Pancakes
with Poppyseed	Beef or Chicken	Sweet Potatoes	Sun Chips	See Bistro For	Corn	Scrambled Eggs
Dressing	With Doritos or Fritos	Strawberries	Peaches	Options!		Fresh Fruit Cup
Breadstick				Syttende Mai!		
			DINNER		I	
Chicken Cordon Bleu	Turkey Waldorf Salad	Swiss Steak	Old Fashioned	Honey Lemon	Loaded Baked Potato	Beef Goulash
Baby Bakers	Mandarin Oranges	Chive Roasted	Pot Roast Dinner	Glazed Salmon	Watermelon	Broccoli Sunflower
Sauteed Summer	Croissant	Potatoes		Rice Blend	chili	Salad
Squash		Broccoli		Green Beans		Breadstick
Breakfast Casserole	Corned Beef Dinner	Italian Sausage &	Spaghatti with	Baked Chicken	Brat on a Bun	Turkey Sandwich
Fresh Fruit Cup	Corned Beer Dinner Creamy Horseradish	Pepper Sauté	Spaghetti with Meatsauce	Tomato Cricken	w/Sauerkraut	w/Basil Mayo
Assorted Muffin	Sauce	Chive Roasted	Garlic Bread	Sauce	Creamy Pasta Salad	Broccoli Sunflower
ASSULTED MUTHIN	Jaule	Potatoes	Roasted Brussel	Rice Blend	Watermelon	Salad
		Broccoli	Sprouts	Green Beans	watermeion	Chips

Bistro Hours 8am -5pm Monday – Friday, 8am – 1pm Saturday & Sunday and Holidays

Assisted Living All Day dining 7:30am – 5:30PM, Breakfast 7:30am – 9:00am, Lunch 11:15am – 1:00pm, Supper 4:15-5:30pm

Terrace Breakfast in the Dining Room 8:30am -9:30am

Terrace Dining Room Seating for Lunch 11:30am -1pm, Supper 4:15pm – 5:30pm

Terrace Preordered Dinner Self-Service Pick up 4:30 in the Dining Room

Woodland Hill WEEK 4 MENU May 20-May 26, 2024

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Apr-15, May-20, Jun-24,	Apr-16, May-21, Jun-25,	Apr-17, May-22, Jun-26,	Apr-18, May-23, Jun-27,	Apr-19, May-24, Jun-28,	Apr-20, May-25, Jun-29,	Apr-21, May-26, Jun-30,
Jul-29, Sep-02	Jul-30, Sep-03	Jul-31, Sep-04	Aug-01, Sep-05	Aug-02, Sep-06	Aug-03, Sep-07	Aug-04, Sep-08
			BREAKFAST			
Muffins	Turnovers	Cook's Choice	Scones	Caramel Roll		
			SOUP DU JOUR			
Chicken Dill	Beef Barley	Beef Chili	Lentil	Clam Chowder	Tomato Basil	Country Chicken
Beef Chili	Chicken Chili	Cook's Choice	Chicken Wild Rice	Cook's Choice		
			LUNCH			
Strawberry Chicken	Beef Tips & Gravy	Breakfast Mess	Grilled Rueben	Dijon Dill Salmon	Beef Lasagna	Meatloaf
Salad with	Mashed Potatoes	Sausage Gravy	Chips	Cheesy Hashbrowns	Basil Zucchini Sauté	Gravy
Poppyseed dressing	Steamed Spinach	Assorted Muffin	Marinated	Broccoli	Garlic Bread	Mashed Potatoes
Breadstick			Cucumbers			Tomato Salad
Mushroom Swiss	Taco's	Cottage Cheese Fruit	Sweet & Sour Pork	Grilled Chicken Club	Grilled Cheese	Cheese Omelet
Burger with	Beef or Chicken	Plate	Vegetable Fried	Sandwich	Sandwich	Bacon
Whiskey Sauce	Soft or Hard Shell	Assorted Muffin	Rice	Cheesy Hashbrowns	Cup of Soup	Scone
French Fries			Marinated	Broccoli	Basil Zucchini Sauté	Strawberries
			Cucumbers			
		-	DINNER	-		-
Smoked Brisket	Roast Turkey	Maple Glazed Ham	Spaghetti with	Breakfast Sandwich	Shrimp Scampi	Maple Dijon Chicken
Baby Bakers	Honey Mustard	Oven Roasted	Meatsauce	Tator Tots	Brown Rice	Thigh
Squash	Cream Sauce	Potatoes	Garlic Bread	Fresh Fruit Cup	Brussel Sprouts	Baked Potato
	Herb Buttered Noodles	Wax Beans	Carrots			Vegetable Blend
	Grilled Vegetables					
Parmesan Crusted	Swedish Meatballs	Chicken Marsala	BBQ Pulled Pork	Fried Fish	Tempura	Seafood Salad
Fish w/Lemon	Herb Buttered	Oven Roasted	Slider	Macaroni & Cheese	Sweet & Sour sauce	Sandwich
Butter Sauce	Noodles	Potatoes	Carrots	Diced Beets	Chicken	Chips
Baby Bakers	Grilled Vegetables	Wax Beans	Mandarin Oranges		Brown Rice	Fresh Fruit Cup
, Squash	Ŭ		Ŭ		Brussel Sprouts	

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Assisted Living All Day dining 7:30am – 5:30PM, Breakfast 7:30am – 9:00am, Lunch 11:15am – 1:00pm, Supper 4:15-5:30pm

Terrace Breakfast in the Dining Room 8:30am -9:30am

Terrace Dining Room Seating for Lunch 11:30am -1pm, Supper 4:15pm – 5:30pm

Terrace Preordered Dinner Self-Service Pick up 4:30 in the Dining Room

Woodland Hill WEEK 5 MENU May 27 – June 2, 2024

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY			
Apr-22, May-27, Jul-01,	Apr-23, May-28, Jul-	Apr-24, May-29, Jul-03,	Apr-25, May-30, Jul-04,	Apr-26, May-31, Jul-05,	Apr-27, Jun-01, Jul-06,	Apr-28, Jun-02, Jul-07, Aug-			
Aug-05, Sep-09	02, Aug-06, Sep-10	Aug-07, Sep-11	Aug-08, Sep-12	Aug-09, Sep-13	Aug-10, Sep-14	11, Sep-15			
	BREAKFAST								
Muffins	Turnovers	Cook's Choice	Scones	Caramel Rolls					
	SOUP DU JOUR								
Zuppa Toscana	Black Bean	Corn Chowder	Garden Vegetable	Broccoli Cheese	Chicken Wild Rice	Minestrone			
Beef Chili	Chicken Chili	Cook's Choice	Chicken Wild Rice	Cook's Choice					
LUNCH									
Banana Foster	Dijon Dill Cod	Tuna Melt on	Sesame Ginger	Chicken	Chicken Salad	Glazed Ham			
French Toast	Garlic Mashed	Wheat	Chicken	Enchiladas	Sandwich	Scalloped Potatoes			
Sausage Links	Potatoes	Sweet Potato Fries	Fried Rice	Cilantro Lime	Chips	Vegetable Blend			
	Green Peas	Coleslaw	Egg Roll	Black Beans	Mandarin Oranges				
				& Toppings					
Cashew Chicken	Tacos	Fried Shrimp	Grilled Rueben	Fish Sandwich	Tator Tot Hotdish	Belgian Waffle			
Salad on Croissant	Beef or Chicken	French Fries	Chips	Tartar Sauce	Carrots	w/Strawberries			
Chips Coleslaw		Coleslaw	Coleslaw	Fries	Mandarin Oranges	Syrup			
COlesiaw				Fresh Fruit Cup		Scrambled Eggs			
						Sausage Links			
			DINNER						
Balsamic Herb	Pork/gravy &	Veggie Egg Bake	Spaghetti with	Shrimp Alfredo	Cheeseburger	Citrus Herb Chicken			
Chicken	Stuffing	Scone	Meatsauce	Pasta	w/Fixings	Buttered Corn			
Rice Blend	Green Beans	Yogurt Parfait	Garlic Bread	Garlic Bread	French Fries	Watermelon			
Carrot Raisin Salad	w/Red Peppers		Broccoli	Italian Vegetables	Broccoli Slaw				
Roast Beef	Beef Goulash	Salisbury Steak	Hot Dog	Chef Salad	Mushroom Pork	Bratwurst on Bun			
Sandwich	Breadstick	mushroom gravy	Baked Beans	Assorted Muffin	Loin	with Kraut			
Carrot Raisin Salad	Green Beans	Baked Sweet Potato RoastedCauliflower	Watermelon		Mashed Potatoes	Buttered Corn			
Potato Chips	w/Red Peppers	Noasteucaumowel			Broccoli Slaw	Watermelon			

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Terrace Dining Room Seating for Lunch 11:30am -1pm, Supper 4:15pm – 5:30pm

Terrace Preordered Dinner Self-Service Pick up 4:30 in the Dining Room

Bistro Hours 8am -5pm Monday – Friday, 8am – 1pm Saturday & Sunday and Holidays Assisted Living All Day dining 7:30am – 5:30PM, Breakfast 7:30am – 9:00am, Lunch 11:15am – 1:00pm, Supper 4:15-5:30pm Terrace Breakfast in the Dining Room 8:30am -9:30am Terrace Dining Room Seating for Lunch 11:30am -1pm, Supper 4:15pm – 5:30pm Terrace Preordered Dinner Self-Service Pick up 4:30 in the Dining Room