

Main Meal

Freedom Village at Brandywine

Sunday, February 17, 2019

Salad of the Day

Wedge Salad

Featured Entrees

 **Swordfish Veracruz**

Fillet of swordfish baked with tomatoes, capers, olives and almonds.

Roast Beef with Au Jus

Seasoned beef, slow roasted until tender, served with Au Jus.

 **Sauteed Pork Chop**

Lean boneless pork chops lightly seasoned and sauteed in olive oil.

Roasted Chicken Quarters with Garlic and Herbs

Seasoned chicken quarters, roasted to perfection

Classic Cheese Omelet

Eggs and cheddar cheese cooked to perfection in this classic omelet.

Accompaniments

Lemon Couscous

 Steamed Green Beans

Fingerling Potatoes with Fresh Herbs

Braised Mustard Greens

Featured Desserts

Dessert

Banana Cream Pie

Dessert

 Fresh Fruit Cup

Guiltless Pleasures

No Sugar Added Ice
Cream of the Day

 Optimum Life Cuisine is prepared with reduced sodium, fat and cholesterol.
We invite you to share your comments with your Dining Leaders.



Main Meal

Freedom Village at Brandywine

Monday, February 18, 2019

Salad of the Day

Fresh Spinach Salad

Featured Entrees

Beef Bourguignon

Tender beef with mushrooms, onions, and carrots, in a red wine sauce.

Turkey Divan

Sliced turkey breast and broccoli covered in a rich cream sauce.

 **Sauteed Pork Chop**

Lean boneless pork chops lightly seasoned and sauteed in olive oil.

Roasted Chicken Quarters with Garlic and Herbs

Seasoned chicken quarters, roasted to perfection

Classic Cheese Omelet

Eggs and cheddar cheese cooked to perfection in this classic omelet.

Accompaniments

Scalloped Potatoes

Creamed Spinach

Yellow Rice

Braised Mushrooms

Featured Desserts

Dessert

Tapioca Pudding

Dessert

 Fresh Fruit Cup

Guiltless Pleasures

No Sugar Added Ice
Cream of the Day

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Main Meal

Freedom Village at Brandywine

Tuesday, February 19, 2019

Salad of the Day

Mixed Greens Mediterranean Salad

Featured Entrees

 **Chicken A La King**

Tender chicken simmered in a rich mushroom gravy.

Veal Parmesan

Breaded veal cutlet, baked with mozzarella cheese and tomato sauce.

 **Sauteed Pork Chop**

Lean boneless pork chops lightly seasoned and sauteed in olive oil.

Roasted Chicken Quarters with Garlic and Herbs

Seasoned chicken quarters, roasted to perfection

Classic Cheese Omelet

Eggs and cheddar cheese cooked to perfection in this classic omelet.

Accompaniments

Homestyle Potatoes

Lima Bean Medley

Pasta of the Day

Roasted Cauliflower

Item can be prepared as an  Optimum Life Cuisine Option

Featured Desserts

Dessert

Dessert

Guiltless Pleasures

Spice Cake with Mocha
Frosting

 Fresh Fruit Cup

No Sugar Added Ice
Cream of the Day

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Main Meal

Freedom Village at Brandywine
Wednesday, February 20, 2019

Salad of the Day

Iceberg Wedge Salad

Featured Entrees

Shrimp Scampi

Butterflied shrimp broiled with lemon garlic butter.

Chicken Cacciatore

Chicken quarters braised in tomato sauce with mushrooms and peppers.

Sauteed Pork Chop

Lean boneless pork chops lightly seasoned and sauteed in olive oil.

Roasted Chicken Quarters with Garlic and Herbs

Seasoned chicken quarters, roasted to perfection

Classic Cheese Omelet

Eggs and cheddar cheese cooked to perfection in this classic omelet.

Accompaniments

Golden Rice

Roasted Parsnips and Butternut
Squash

Macaroni and Cheese

Stewed Tomatoes

Featured Desserts

Dessert

Cherry Cobbler

Dessert

 Fresh Fruit Cup

Guiltless Pleasures

No Sugar Added Ice
Cream of the Day

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Main Meal

Freedom Village at Brandywine

Thursday, February 21, 2019

Salad of the Day

Bold Winter Greens Salad

Featured Entrees

Blackened Catfish

Cajun seasoned catfish cooked quickly in butter over high heat.

Ground Round Steak with Onions

Tender beef patties served with sauteed onions and tomato sauce.

 **Sauteed Pork Chop**

Lean boneless pork chops lightly seasoned and sauteed in olive oil.

Roasted Chicken Quarters with Garlic and Herbs

Seasoned chicken quarters, roasted to perfection

Classic Cheese Omelet

Eggs and cheddar cheese cooked to perfection in this classic omelet.

Accompaniments

 Spanish Rice

Braised Kale

 Pan Roasted Potatoes

 Steamed Beets

Featured Desserts

Dessert

Texas Sheet Cake

Dessert

 Fresh Fruit Cup

Guiltless Pleasures

No Sugar Added Ice
Cream of the Day

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Main Meal

Freedom Village at Brandywine

Friday, February 22, 2019

Salad of the Day

Waldorf Salad

Featured Entrees

German Bratwurst with Sauerkraut

Bratwurst simmered with sauerkraut and onion.

Prime Rib

Slow roasted seasoned rib roast served with natural juices.

 **Sauteed Pork Chop**

Lean boneless pork chops lightly seasoned and sauteed in olive oil.

Roasted Chicken Quarters with Garlic and Herbs

Seasoned chicken quarters, roasted to perfection

Classic Cheese Omelet

Eggs and cheddar cheese cooked to perfection in this classic omelet.

Accompaniments

Hot German Potato Salad

Glazed Carrots

Item can be prepared as an  Optimum Life Cuisine Option

Parslied Buttered Noodles

Buttered Brussels Sprouts

Item can be prepared as an  Optimum Life Cuisine Option

Featured Desserts

Dessert

Dessert

Guiltless Pleasures

New York Style
Cheesecake

 Fresh Fruit Cup

No Sugar Added Ice
Cream of the Day

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Main Meal

Freedom Village at Brandywine

Saturday, February 23, 2019

Salad of the Day

Tomato, Mozzarella and Basil Salad

Featured Entrees

Chicken Chasseur

Stewed chicken quarters with mushroom, tomato, and fine herbs.

Roasted Pork

Lean pork loin rubbed with herbs and slow roasted until tender.

Sauteed Pork Chop

Lean boneless pork chops lightly seasoned and sauteed in olive oil.

Roasted Chicken Quarters with Garlic and Herbs

Seasoned chicken quarters, roasted to perfection

Classic Cheese Omelet

Eggs and cheddar cheese cooked to perfection in this classic omelet.

Accompaniments

Mashed Potatoes and Gravy

Green Bean Casserole

Pasta with Tomato Basil Sauce

 Steamed Chef's Fresh Vegetables

Featured Desserts

Dessert

Pumpkin Pie

Dessert

 Fresh Fruit Cup

Guiltless Pleasures

No Sugar Added Ice
Cream of the Day

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