

LUNCH (MAIN MEAL) - \$12.40 + TAX

SERVED IN BETHANY PLACE DINING ROOM AT 12:00 P.M. (NOON)

Call the Kitchen at 306-242-2353 to reserve at least 24 hours in advance

Wednesday, September 1, 2021

Cucumber Salad
Sweet & Sour Pork
Rice & Oriental Vegetables
Chocolate Cake/Icing

Thursday, September 2

Carrot Raisin Salad
Teriyaki Pineapple Drumsticks
Mashed Potatoes, Peas
Pumpkin Custard

Friday, September 3

Coleslaw
Perch Fish & Oven Roast Potatoes
Carrots
Ice Cream

Saturday, September 4

Beet Borscht
Veal Cutlets with Mashed Potatoes
Scandinavian Vegetables
Donuts

Sunday, September 5

Pluma Moos
Baked Ham & Scalloped Potatoes
Corn & Fresh Bun
Chocolate Cream Pie

Monday, September 6

Butter Soup
Farmer Sausage with Kielke, Onions
Cream Gravy and Mixed Vegetables
Pudding

Tuesday, September 7

Tossed Salad
Creamed Chicken
Mashed Potatoes with Cream Sauce
Sunshine Vegetables
Carrot Cake

Wednesday, September 8

Caesar Salad & Garlic Toast
Lasagna & Peas
Mandarin Oranges

Thursday, September 9

Cream of Vegetable Soup
Honolulu Chicken
Rice Pilaf & Pick of the Day Vegetables
Apple Crumb Tarts

Friday, September 10

Creamy Craisin Coleslaw
Cod Nuggets & Parsley Carrots
Lemon Roast Potatoes & Sour Cream
Rhubarb Crisp & Ice Cream

Saturday, September 11

Caesar Salad
Salisbury Steak
Mashed Potatoes & Gravy
Braised Cabbage with Carrots & Onions
Rice Krispie Cake

Sunday, September 12

Bean Salad
Roast Beef with Horseradish & a Bun
Mashed Potatoes & Gravy
Harvard Beets
Pie

Monday, September 13

Tossed Salad
Chicken Fettuccini Alfredo
California Mixed Vegetables
Peanut Butter Cookies

Tuesday, September 14

Tossed Salad
Cabbage Rolls & Tomato Sauce
Mashed Potatoes & Peas
Lemon Squares

Wednesday, September 15

Sauerkraut Soup
Cheese Burger with Fried Potatoes
Carrots
Squares

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Thursday, September 16

Cucumber Salad
Liver & Onions or Chicken Fingers
Buttered Mixed Vegetables
Mashed Potatoes & Gravy
Tapioca Pudding

Friday, September 17

Creamy Coleslaw
Maple Mustard Salmon & Sunrise Veggies
Potatoes & Ranch Dip
Fruit Crisp

Saturday, September 18

Summa Borscht
Pasta & Meat Sauce
Italian Mixed Vegetables
Cream Cookies

Sunday, September 19

Tossed Salad
Verenicke & Onions and Sausage
Cream Sauce & Fruit Sauce
Raspberry Crumble Squares

Monday, September 20

Cream of Mushroom Soup
Honey Garlic Chicken
Parsley Buttered Noodles
Seasoned Broccoli
Peach-a-Berry Cobbler

Tuesday, September 21

Cabbage Borscht
Rollkuchen & Watermelon
or Chicken Caesar Salad Plate
Peaches

Wednesday, September 22

Broccoli & Cauliflower Salad
Pepper Steak & Ranch Style Potatoes
Scandinavian Vegetables
Bread Pudding with Caramel Sauce

Thursday, September 23

Suey Choy Salad
Chinese Chicken Balls & Sauce
Rice & Oriental Vegetables
Vanilla Ice Cream

Friday, September 24

Apple Coleslaw
Cod Fish
Oven Roast Potatoes & Sour Cream
Pick of the Day Vegetables
Chocolate Chip Cookies

Saturday, September 25

Caesar Salad
Dry Ribs & Baby Roasted Potatoes & Corn
Pineapple Squares

Sunday, September 26

Orange Tapioca Salad
Chicken Hurry with Bubbat
Mashed Potatoes & Gravy
Sunshine Vegetables
Cream Puff

Monday, September 27

Green Bean Soup
Pork Parmigiana & Tomato Sauce
Fettuccini
Carrot Cake

Tuesday, September 28

Apple Harvest Dinner

Tapioca Salad
BBQ Farmer Sausage &
Oven Roast Potatoes & Sour Cream
Beet Carrot Medley
Apple Pie
Apple Cider

Wednesday, September 29

Tossed Salad
Sweet & Sour Meatballs
Mashed Potatoes & Turnips
Donuts

Thursday, September 30

Chicken Noodle Soup
Veal Cutlets & Gravy
Baby Roasted Potatoes & Carrots/Peas
Cobbler

BREAKFAST—\$7.25 + TAX

SERVED IN BETHANY PLACE DINING ROOM FROM 7:30 A.M. TO 9:00 A.M.

SUPPER (LIGHT MEAL) - \$9.25 + TAX

SERVED IN BETHANY PLACE DINING ROOM AT 5:00 P.M.

Call the Kitchen at 306-242-2353 to reserve at least 24 hours in advance

Wednesday, September 1

Lemon Rice Soup
Sausage on a Bun
Pickled Beets
Impossible Pie

Thursday, September 2

Tossed Salad
Cabbage Roll Casserole with a Bun
Vanilla Pudding

Friday, September 3

Broccoli Cheddar Soup
Salmon Salad Sandwich with Pickles
Ice Cream

Saturday, September 4

Salad
Sloppy Joes & a Bun
Rocky Road Sheet Cake

Sunday, September 5

Summer Fruit Plate with Toast
Dessert Cart

Monday, September 6

Salad
Mini Sub Sandwich
Cherry Tart

Tuesday, September 7

Balsamic Garden Salad
Fish Burgers with Tartar Sauce
Cucumber Slices
Apple Strudel

Wednesday, September 8

Carrot Pineapple Salad
Baked French Toast, Strawberries & Syrup
Sausage
Ginger Sparkles

Thursday, September 9

Cream of Chicken Soup
Salami & Cheese or
Egg Salad Sandwiches
Fruit Cocktail

Friday, September 10

Fresh Vegetables
Poached Eggs & Sausage
Toast
Yogurt with Peaches

Saturday, September 11

Carrot Soup
Reuben Sandwich
Fruit

Sunday, September 12

Deli Plate & a Scone
Ice Cream with Chocolate Drizzle

Monday, September 13

Beef Barley Soup
Toasted BLT with Pickles
Pudding

Tuesday, September 14

Tomato Orzo Soup
Chicken Fingers with Fries
Ice Cream

Wednesday, September 15

Hearty Vegetable Soup
Cheese Omelet
Fresh Bun
Butter Tarts

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Thursday, September 16

Hawaiian Salad
Ham & Cheese Sandwich
Sundaes

Friday, September 17

Fruit Cup
Pancakes & Syrup
Bacon
Peaches

Saturday, September 18

Potato Bacon Soup
Grilled Turkey & Mozza on Rye Bread
Pickled Beets
Fruit

Sunday, September 19

Tomato Macaroni Soup & a Bun
Egg Salad Plate
Ice Cream

Monday, September 20

Greek Salad
Chicken Burger with Cheese & Lettuce
Pickles
Cookies

Tuesday, September 21

Cream of Asparagus Soup
Open Faced Sandwiches
Cucumber Slices
Butterscotch Pudding

Wednesday, September 22

Cook's Choice

Thursday, September 23

Soup
Pizza Bun
Cherry Tarts

Friday, September 24

Tomato Soup
Grilled Cheese Sandwiches
Hawaiian Wedding Cake

Saturday, September 25

Tomato Onion Salad
Beef Pinwheel
Pickled Beets
Tapioca Pudding

Sunday, September 26

Cottage Cheese Fruit Plate & Scone
Assorted Desserts

Monday, September 27

Greek Salad
Tuscan Chicken Sandwiches
Chocolate Zucchini Cake

Tuesday, September 28

Hearty Vegetable Soup
Pastrami on Rye Bread with Mustard
Lemon Poppy Seed Cake

Wednesday, September 29

Salad
Chicken Stew with Biscuit
Ice Cream with Chocolate Drizzle

Thursday, September 30

Hamburger Soup
Pulled Pork on a Bun
Oatmeal Craisin Cookie