

Heritage

Room

Menu

Week 1

11-Jun	12-Jun	13-Jun	14-Jun	15-Jun	16-Jun	17-Jun
<u>Brunch</u>	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>	<u>Saturday</u>
	Soups	Soups		Soups	Soups	Soups
Baked Salmon with Lemon & Thyme	Minestrone Potato Parsnip	Tomato Barley Turkey Vegetable		Split Pea Chk Veg Gnocchi	Smoked Sausage and Kale New England Clam Chowder	Chicken Rice Carrot Ginger
Almond Crusted Chicken	Appetizers	Appetizers	Birthday Dinner	Appetizers	Appetizers	Appetizers
Cream of Broccoli Soup	Goat Cheese Stuffed Mushrooms Deviled Eggs	Goat Cheese Stuffed Mushrooms Deviled Eggs	Heritage/Grille Room 5:30 Buffet	Goat Cheese Stuffed Mushrooms Deviled Eggs	Goat Cheese Stuffed Mushrooms Deviled Eggs	Popcorn Shrimp Deviled Eggs
Mashed Potatoes Vegetable Rice Pilaf Asparagus	Salads	Salads		Salads	Salads	Salads
	Heath Salad Caesar Salad	Heath Salad Caesar Salad		Heath Salad Caesar Salad	Heath Salad Caesar Salad	Heath Salad Caesar Salad
Pancake Bar	Cottage Cheese and Fruit	Cottage Cheese and Fruit	See Special Menu For Reservations 908-684-5155	Cottage Cheese and Fruit	Cottage Cheese and Fruit	Cottage Cheese and Fruit
Scrambled Eggs Bacon Sausage Fresh Fruit Scones Biscuits	Chef's Stage Center	Chef's Stage Center		Chef's Stage Center	Chef's Stage Center	Chef's Stage Center
	Salisbury Steaks Butternut Squash Ravioli Liver with Bacon and Onions	Breaded Pork Chops Hawaiian Chicken Pan Seared Crab Cakes with Horseradish Cream		Fried Fishermans Platter Lamb Stew Caprese Omelete	Chicken Piccata Baked Parmesan Tilapia Italian Sausage & Peppers	Swiss Steak Shrimp Stir-Fry Macaroni & Cheese
	Accompaniments	Accompaniments		Accompaniments	Accompaniments	Accompaniments
	Creamed Spinach Yellow Squash Mashed Potatoes Herbed Rice	Fresh Zucchini Honey Glazed Carrots Mashed Potatoes Baked Potatoes		Broccoli Corn Mashed Potatoes White Rice	Green Beans Cauliflower Mashed Potatoes Potato Wedges	Brussels Sprouts Sautéed Spinach Mashed Potatoes White Rice