

# Peninsula

## Monday Dinner

### SOUP & SALAD

#### SPLIT PEA

Hearty split peas and vegetables pureed and simmered in a savory chicken stock. Topped with croutons and parsley.

#### CREAM OF BROCCOLI

Puree of broccoli simmered in a creamy chicken broth. Topped with cheesy croutons.

#### WEDGE SALAD

Mini iceberg wedge topped with applewood bacon bits, blue cheese crumbles, tomatoes, crispy fried shallots and drizzled with blue cheese dressing.

### ENTRÉES

#### ORANGE ROUGHY

Grilled orange roughy fillet, topped with a garlic herb compound butter.

#### VEAL SCALLOPINI

Thinly sliced veal dusted in flour and sautéed with a citrus mushroom wine sauce.

#### TURKEY CUTLETS

Tender turkey cutlets topped with a rosemary apricot glaze.

### ACCOMPANIMENT

Mashed Potatoes

Braised Swiss Chard

Steamed Rice

Sautéed Yellow Squash

### DESSERT

Chocolate Cake

Peach Pie

# Peninsula

## Tuesday Dinner

### SOUP & SALAD

#### SPLIT PEA

Hearty split peas and vegetables pureed and simmered in a savory chicken stock. Topped with croutons and parsley.

#### AUTHENTIC MEXICAN TORTILLA SOUP

Rich and spicy tomato broth, balanced with cilantro, avocado and queso fresco topped with homemade fried tortilla strips.

#### BROILED ARTICHOKE

Charbroiled artichokes served with an herb garlic aioli.

### ENTRÉES

#### SOY GRILLED MAHI FILET

Chargrilled ginger soy marinated mahi fillet served with a Korean style slaw.

#### CHOPPED STEAK W/ MUSHROOM & ONION GRAVY

Ground beef chopped steaked filled with herbs and spices, topped with a mushroom and pearl onion brown sauce.

#### CHICKEN PARMESAN

Parmesan breaded chicken breast fried until golden brown and topped with homemade marinara sauce and melted mozzarella cheese.

### ACCOMPANIMENT

Baked Potato

Peas and Carrots

Fried Rice

Asparagus

### DESSERT

Lemon Cake

Apple Pie

# Peninsula

## Wednesday Dinner

### SOUP & SALAD

#### SPLIT PEA

Hearty split peas and vegetables pureed and simmered in a savory chicken stock. Topped with croutons and parsley.

#### CORN CHOWDER

Creamy blend of sweet corn, potatoes and herbs. Topped with micro basil and garlic herb crostini.

#### CAESAR SALAD

Chopped romaine Lettuce tossed with caesar dressing and shaved parmesan cheese.

### ENTRÉES

#### CHICKEN PICCATA

Flatten chicken breast dusted in flour and topped with a lemon caper sauce.

#### DIJON HERB CRUSTED NEW ZEALAND LAMB CHOPS

Baked dijon herb crusted lamb chop, served with a demi-glace reduction.

### ACCOMPANIMENT

Au Gratin Potatoes

Steamed Broccoli

Fingerling Potatoes

Roasted Butternut Squash

### DESSERT

Pecan Pie

Rice Pudding

# Peninsula

## Thursday Dinner

### SOUP & SALAD

#### SPLIT PEA

Hearty split peas and vegetables pureed and simmered in a savory chicken stock. Topped with croutons and parsley.

#### CREAM of MUSHROOM

Puree of grilled mushroom medley simmered in a creamy chicken broth. Topped with chopped chives.

#### CALIFORNIA SALAD

Butter lettuce, watermelon radish, heirloom tomatoes, avocado, roasted corn and carrots. Drizzled with blue cheese dressing.

### ENTRÉES

#### GRILLED SCALLOPS

Pan seared scallops, topped with a fresh pineapple salsa and drizzled with balsamic glaze.

#### LIVER and Onion W/ BACON

Veal liver dusted in seasoned flour grilled medium rare and topped with an onion and bacon gravy.

#### Chicken W/ Creamy Basil Sauce

Airline Chicken breast seared and served with a creamy basil sauce.

### ACCOMPANIMENT

Rosemary Potatoes

Sautéed Zucchini

Brown Rice

Cauliflower

### DESSERT

Black Forest Cake

Pumpkin Pie

# Peninsula

## Friday Dinner

### SOUP & SALAD

#### SPLIT PEA

Hearty split peas and vegetables pureed and simmered in a savory chicken stock. Topped with croutons and parsley.

#### BUTTERNUT SQUASH

Puree of butternut squash and spices simmered in a creamy chicken Broth. Topped with crème fraiche and chives

#### PROSCIUTTO & MELON GORGONZOLA SALAD

Melon topped with thin slices of prosciutto, gorgonzola cheese, candied walnuts and micro greens, drizzled with balsamic reduction and basil oil.

### ENTRÉES

#### SOLE W/ HOLLANDAISE SAUCE

Garlic herb marinated grilled sole fillet drizzled with hollandaise sauce and chopped chives.

#### BRAISED BEEF SHORT RIB W/ A MUSHROOM WINE SAUCE

Succulent beef short ribs, slowly braised and simmered in a mushroom wine sauce.

### ACCOMPANIMENT

Baked Potato Wedges

Spinach

Couscous

Creamed Corn

### DESSERT

Lemon Bars

Cherry Pie

# Peninsula

## Saturday Dinner

### SOUP & SALAD

#### SPLIT PEA

Hearty split peas and vegetables pureed and simmered in a savory chicken stock. Topped with croutons and parsley.

#### NEW ENGLAND CLAM CHOWDER

Chopped clams simmered celery, onion and potatoes in a rich creamy seafood broth. Served with oyster crackers.

#### SHRIMP COCKTAIL

Jumbo shrimp layered on a savory tomato chili sauce, topped with edible flowers and basil oil.

### ENTRÉES

#### DUCK BREAST W/ FIG & POMEGRANATE SAUCE

Seared duck breast topped with a fig and pomegranate sauce.

#### CHATEAUBRIAND W/ MUSHROOM SAUCE

Tender center cut hunk of beef seasoned very simply and roasted. Topped with a cremini mushroom sauce.

### ACCOMPANIMENT

Garlic Mashed Potatoes

Green Beans

Wild Rice

Burgundy Mushrooms

### DESSERT

Strawberry Cake

Cheesecake

# Peninsula

## Sunday Dinner

### SOUP & SALAD

#### SPLIT PEA

Hearty split peas and vegetables pureed and simmered in a savory chicken stock. Topped with croutons and parsley.

#### CREAM of CAULIFLOWER

Puree of cauliflower simmered in a creamy chicken broth. Top With cheddar cheese and chopped parsley.

#### STRAWBERRY SALAD W/ MIXED GREENS

Tossed mixed greens with raspberry vinaigrette and topped with candied pecans, blue cheese crumbles, strawberries, blueberries, mandarins and carrots.

### ENTRÉES

#### LINGUINI W/ CLAM SAUCE

Sautéed linguini with clams, garlic, wine and cream. Served with a side of garlic bread.

#### CABBAGE ROLL

Tender cabbage stuffed with an herb seasoned ground beef mixture, topped with a savory tomato sauce.

#### ROTISSERIE CHICKEN

Herbs and spices seasoned whole rotisserie chickens. choice of white or dark meat. Topped with a clear rosemary chicken gravy.

### ACCOMPANIMENT

Scalloped Potatoes

Rice Pilaf

Brussel Sprouts

Carrots

### DESSERT

Panna Cotta

Carrot Cake