



SILVER MAPLES OF CHELSEA DINNER MENU July 19th thru 25th



SM5	MONDAY July 19 th	TUESDAY July 20 th	WEDNESDAY July 21 st	THURSDAY July 22 nd	FRIDAY July 23 rd	SATURDAY July 24 th	SUNDAY July 25 th
SOUP	@ CREAM OF BROCCOLI		@ PASTA FAGIOLI	@ CHICKEN AND RICE	@ CORN CHOWDER	@ VEGETABLE BEEF	@ WISCONSIN CHEESE
BREAD	ROLLS		ROLL	ROLL	CROISSANT	ROLL	ROLLS
SALADS	VINAIGRETTE COLESLAW FRESH FRUIT APPLE SAUCE		TORTELLINI SALAD FRESH FRUIT APPLE SAUCE	TOSSED SALAD W/ BLUEBERRIES AND PECANS FRESH FRUIT COTTAGE CHEESE	SPINACH DIP W/ PUMPERNICKEL BREAD FRESH FRUIT APPLE SAUCE	TOSS SALAD FRESH FRUIT COTTAGE CHEESE W/ APRICOTS	SPICED APPLE RINGS FRESH FRUIT APPLE SAUCE
ENTREES	ORANGE ROUGHY SPAGHETTI WITH GARLIC BREAD DIJON CHICKEN	RIBS & RAGTIME	SEA SCALLOPS BROCCOLI QUICHE FRIED CHICKEN	POTATO COD GRILLED REUBEN HAWAIIAN CHICKEN	BAKED COD CHEESE BURGER BBQ CHICKEN	MAHI MAHI STUFFED CABBAGE CHICKEN KIEV	SALMON CHIP BEEF ON TOAST CHICKEN AND STUFFING
DINNER SALAD	GRILLED CHICKEN		CHEF	CHICKEN CAESAR	GARDEN	BEEF AND SWISS	TURKEY CHEDDAR
STARCHES	SOUR CREAM AND CHIVE MASHED POTATO ROASTED REDSKINS		MASHED POTATO W/GRAVY BUTTERNUT SQUASH	MASHED POTATOES W/ GRAVY MACARONI AND CHEESE	GARLIC HERB MASHED POTATO STEAK FRIES	MASHED POTATOES W/ GRAVY YAMS AND APPLES	MASHED POTATO W/GRAVY RED BEANS AND RICE
VEGETABLE	CAULIFLOWER W/ CHEESE SAUCE PEAS AND MUSHROOMS		SUGAR SNAP PEAS FRESH BABY CARROTS	FRESH VEGETABLE MEDLEY FRESH SAUTÉED MUSHROOMS	FRESH GREEN BEANS COLE SLAW	PEAS AND CARROTS WAX BEANS	CALIFORNIA MIXED VEGETABLE SUCCOTASH
DESSERT	# PEACH PIE	GUEST PRICE \$19.95	# CHOCOLATE MOUSSE	#CHERRY CHEESE CAKE	#ORANGE CAKE	# BUTTERSCOTCH PUDDING	#CHOCOLATE CREAM PIE

@ - CONTAINS MORE THAN 400 mgs OF SODIUM PER SERVING

(SOME CHEF'S CHOICE SOUPS CONTAIN LESS THAN 400 mgs OF SODIUM PER SERVING PLEASE ASK YOUR SERVER)

- NOT RECOMMENDED FOR DIABETIC OR CALORIE CONTROLLED DIETS

SUGAR FREE DESSERTS ALWAYS AVAILABLE

LOW SODIUM SOUPS ALWAYS AVAILABLE

PLEASE MAKE ALL RESERVATIONS AT EXT. 208

