

HORTON PLAZA
DAILY LUNCH SPECIALS

Lunch special available from 11:00 a.m. – 2:00 p.m.
Culinary Creations by Executive Chef Sarah Barber
Soup of the Week: Chicken Taco

SUNDAY – FATHER’S DAY BUFFET

Join us in the Dining Room as we celebrate our dear dads with this fantastic feast featuring prime rib and steelhead filet. We will have many specialty sides, salads and desserts while enjoying being entertained by the one and only Louis Faro.

SOUP OF THE DAY: No Soup

MONDAY – BERRY ALMOND SALAD

Romaine and spring mix blend topped with fresh blueberries, strawberries, toasted almonds, and grilled chicken. Served with raspberry vinaigrette dressing and a French roll.

SOUP OF THE DAY: Bacon Potato Chowder

TUESDAY – SEAFOOD CAESAR WRAP

Herbed shrimp and crab, shredded lettuce, parmesan and Caesar dressing wrapped up in a whole wheat tortilla. Served with a garden pea salad.

SOUP OF THE DAY: Beef Mushroom

WEDNESDAY – GRILLED ROAST BEEF & CHEDDAR

Thinly sliced roast beef and cheddar cheese on sourdough grilled until golden. Served with sweet potato tots and a slice of watermelon.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – HAWAIIAN STYLE CROISSANT

Deli ham, Swiss cheese, and grilled pineapple on a toasted croissant. Served with a side of macaroni salad.

SOUP OF THE DAY: Hawaiian Style Portuguese Bean Soup

FRIDAY – SOUTHWEST CHICKEN SALAD

Spring mix topped with seasoned chicken breast, black beans, red onions, corn, tomatoes, shredded cheese and tortilla strips. Served with a zesty avocado ranch dressing and a herbed breadstick.

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – TUNA MAC SALAD

Elbow macaroni noodles mixed with herbed mayo, albacore tuna, shredded carrots, diced celery, onions, and peas. Served with a slice of fresh cantaloupe.

SOUP OF THE DAY: Beef Barley

June 17th – 23rd 2018

HORTON PLAZA

DAILY DINNER SPECIALS

Dinner special available from 4:30 p.m. – 7:00 p.m.
Culinary Creations by Executive Chef Sarah Barber

Soup of the Week: Chicken Taco

SUNDAY – BEEF BURGUNDY

Beef braised in a rich red wine sauce with aromatic vegetables and herbs. Served over parsleyed egg noodles with a side of spinach.

SOUP OF THE DAY: Cream of Chicken

MONDAY – SWISS STEAK

Cubed steak dredged in flour and seared until golden. Simmered in a tomatoes, onions, and bell pepper sauce. Served with mashed potatoes, beef gravy, and whole kernel corn.

SOUP OF THE DAY: Bacon Potato Chowder

TUESDAY – ROSEMARY ROASTED CHICKEN THIGHS

Roasted fresh lemon and rosemary marinated chicken thighs served with rice pilaf and sautéed parmesan brussel sprouts.

SOUP OF THE DAY: Beef Mushroom

WEDNESDAY – PORK LOIN WITH CAPERS & OLIVES

Slow roasted pork loin topped with a caper Kalamata sauce. Served with scalloped potatoes and trio vegetable blend.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – KAHLUA PORK

Slow roasted smoky pork served with spam fried rice, island slaw and a sweet Hawaiian roll.

SOUP OF THE DAY: Hawaiian Style Portuguese Bean Soup

FRIDAY – MINTED SALMON

Fresh salmon filet topped with a mixture of parsley, mint, honey, lemon, and garlic. Served with wild rice and steamed carrots.

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – BOX DINNERS

In order to allow our dedicated employees to attend our annual employee picnic, we will be delivering a boxed dinner to your apartments.

There will be no Dining Room service this evening.

SOUP OF THE DAY: No Soup

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