

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: Harvest Vegetable

SUNDAY – HAM & CHEDDAR QUICHE

Sautéed ham folded into a rich egg custard, baked in a pie shell and topped with shredded cheese. Served with a cup of fresh fruit.

SOUP OF THE DAY: Cream of Mushroom

MONDAY – CHICKEN CAPRESE SALAD

Chicken sliced on a bed of chopped romaine with cherry tomato halves, and shredded mozzarella. Served with basil balsamic vinaigrette and a mini croissant.

SOUP OF THE DAY: Chicken Orzo

TUESDAY – TUNA WRAP

Albacore tuna salad, diced cucumbers, tomatoes and shredded lettuce wrapped up in a whole wheat tortilla. Served with a side of potato chips.

SOUP OF THE DAY: Zuppa Toscana

WEDNESDAY – PASTRAMI & SWISS ON DELI RYE

Sliced pastrami and Swiss cheese served on grilled deli rye. Accompanied by broccoli salad and a peach half.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – MEDITERRANEAN SHRIMP

Large shrimp sautéed with Kalamata olives, artichoke hearts, diced tomatoes, red bell peppers, green onions, and garlic in a white wine and butter sauce. Tossed with penne noodles and topped with crumbled feta cheese. Served with fresh breadstick.

SOUP OF THE DAY: Turkey Vegetable

FRIDAY – CHILI BURGER

Charbroiled angus beef patty topped with chili con carne, shredded cheddar and minced onions. Served with original sun chips.

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – PORK NACHOS

Crispy corn chips topped with pulled pork, shredded mozzarella, scallions, diced roma tomatoes. Served with a side of salsa. Sour cream and guacamole available upon request.

SOUP OF THE DAY: Beef & Barley

October 15th – October 21st 2017

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: Harvest Vegetable

SUNDAY – HOMESTYLE MEATLOAF

Seasoned ground beef, onions, celery, eggs, and panko bread crumbs baked to perfection. Served with boiled red potatoes, beef gravy and peas & carrots.

SOUP OF THE DAY: Cream of Mushroom

MONDAY – PANKO SHRIMP

Six golden fried shrimp served with apple almond slaw, a baked potato and garnished with lemon. Accompanied by sides of cocktail sauce and sour cream.

SOUP OF THE DAY: Chicken Orzo

TUESDAY – SWEET N SOUR PORK

Tender pork, bell peppers, onions, and pineapple in a sweet and zesty sauce. Served over a bed of brown rice. Accompanied by Oriental vegetables and a fortune cookie.

SOUP OF THE DAY: Zuppa Toscana

WEDNESDAY – VEGETABLE LASAGNA

Assorted vegetables layered between pasta sheets with marinara, ricotta, mozzarella and parmesan. Served with sautéed zucchini and golden garlic toast.

SOUP OF THE DAY: Creamy Tomato

THURSDAY – OPEN FACE HOT ROAST BEEF

Tender pot roast served atop whole wheat bread and drizzled with herbed beef gravy. Accompanied by whipped potatoes and country trio.

SOUP OF THE DAY: Turkey Vegetable

FRIDAY – PIZZA & BEER

Choose from Hawaiian, pepperoni, or gourmet vegetarian pizza. Served with sliced tomatoes and an ice cold beer.

SOUP OF THE DAY: New England Clam Chowder

SATURDAY – CHICKEN ON A BISCUIT

Tender morsels of chicken, onions, celery, peas and carrots in a creamy white sauce served over a biscuit, accompanied by seasoned broccoli.

SOUP OF THE DAY: Beef & Barley

October 15th – October 21st 2017