

## **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: Split Pea & Ham**

#### **SUNDAY – GREEN PEPPER, SPINACH & MUSHROOM SCRAMBLE**

Chopped green peppers, spinach & mushrooms sautéed with scrambled eggs, topped with cheddar cheese. Served with O'Brien potatoes and a side of green grapes.

**SOUP OF THE DAY:** Cream of Asparagus

#### **MONDAY – COBB SALAD WRAP**

Whole wheat tortilla filled with chopped green leaf, diced chicken, bacon, boiled egg, guacamole, and blue cheese aioli. Served with a side of watermelon.

**SOUP OF THE DAY:** Roasted Butternut Squash Soup

#### **TUESDAY – CHICKEN TACOS**

Crispy taco shells filled with seasoned diced chicken breast, shredded cheese, iceberg, and chopped tomatoes. Served with a side of refried beans and accompanied by salsa. Sour cream and guacamole available upon request.

**SOUP OF THE DAY:** Coconut Chicken

#### **WEDNESDAY – GRILLED TURKEY, BACON & PEPPER JACK SANDWICH**

Thinly sliced turkey, smokey bacon & pepper jack cheese grilled on sourdough bread. Served with macaroni salad and half a peach.

**SOUP OF THE DAY:** Cream of Tomato

#### **THURSDAY – POPCORN SHRIMP**

Golden fried shrimp popcorn shrimp served with French fries, creamy coleslaw, a lemon wedge garnish and a side of cocktail sauce

**SOUP OF THE DAY:** Chicken Wild Rice

#### **FRIDAY – ALOHA BURGER**

Angus beef patty topped with cheddar cheese grilled pineapple and a side of teriyaki sauce. Served with a side of sweet potato tots.

**SOUP OF THE DAY:** New England Clam Chowder

#### **SATURDAY – BAKED CAVATAPPI & WHITE SAUCE WITH BACON**

Corkscrew macaroni baked in a creamy white sauce with bacon, topped with herbed bread crumbs. Served with sliced cantaloupe.

**SOUP OF THE DAY:** Kale & Kielbasa

March 17<sup>th</sup>-23<sup>rd</sup> 2019

## **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: Split Pea & Ham**

#### **SUNDAY – ST. PATRICK’S DAY OPEN HOUSE**

Join the Leprechauns in the Great Hall for an evening of traditional Irish food, drink & merriment. Sláinte!

**SOUP OF THE DAY:** No Soup

#### **MONDAY – TURKEY TETRAZZINI CASSEROLE**

Slow roasted diced turkey combined with cavatappi pasta, cream sauce, and assorted vegetables. Topped with parmesan bread crumbs and baked until golden. Served with veggie trio

**SOUP OF THE DAY:** Roasted Butternut Squash Soup

#### **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:** Coconut Chicken

#### **WEDNESDAY – VEGETABLE LASAGNA**

Lasagna pasta sheets layered with an assortment of fresh vegetables, ricotta cheese and marinara sauce, topped with mozzarella and baked until bubbly.  
Served with golden garlic toast.

**SOUP OF THE DAY:** Cream of Tomato

#### **THURSDAY – BBQ CHICKEN THIGHS**

Oven baked chicken thighs topped with zesty BBQ sauce. Served with baked beans and a corn cobette.

**SOUP OF THE DAY:** Chicken Wild Rice

#### **FRIDAY – SUNDRIED TOMATO SALMON**

Grilled salmon topped with sundried tomato cream sauce. Served with buttery basmati rice and green beans.

**SOUP OF THE DAY:** New England Clam Chowder

#### **SATURDAY – PESTO CHICKEN**

Oven baked chicken breast topped with pesto and mozzarella cheese.  
Served with au gratin potatoes and orange honey glazed carrots.

**SOUP OF THE DAY:** Kale & Kielbasa

March 17<sup>th</sup>-23<sup>rd</sup> 2019