**Menu Entrees**

The following entrées come withgarden fresh salad and two dressing, dinner roll and butter.

1 Starch- Rice Pilaf, Wild Rice, Scalloped Potatoes, Garlic Mashed Potatoes, Red Roasted Potatoes with Garlic.

 1 Vegetable – Broccoli, Veggie Medley, Green Beans, Roasted Squash and Peppers, Corn Casserole

• Creamy Garlic Chicken: Seasoned Chicken Served with a Sun-Dried Alfredo Sauce. (GF)

• Southwest Smothered Chicken: Seasoned Chicken Served with a Green Chile Cream Sauce. (GF)

• Chicken Alfredo Florentine: Seasoned Chicken Over Wilted Spinach and a Creamy Alfredo Sauce

• Chicken Piccata: Chicken Breast Served w/ a Lemon, Caper, and Butter Sauce.

• Chicken Parmigiana: Breaded Chicken Smothered with Mozzarella & Marinara

• Chicken Marsala: Chicken in a Marsala Wine Sauce with Sautéed Mushrooms

• Prickly Pear Glazed Chicken w/ Pineapple Salsa: Marinated in Prickly Pear Juice w/ a Fresh Grilled Pineapple Salsa (GF)(DF)

• Chicken Alfredo Penne Bake: Baked Penne Pasta w/ Chicken, Spinach & carrots w/ a Creamy Alfredo Sauce.

• Bacon Wrapped Meatloaf: Individual Meatloaves Wrapped in Bacon and Baked, Glazed w/ Our Homemade BBQ Sauce. (DF)

**Vegan Dishes**

• Stuffed Seasonal Squash: Stuffed Seasonal Squash (Acorn Squash in Fall /Winter, Zucchini in Spring/Summer) Stuffed w/ Wild Rice and Mixed Veggies. (V\*)(DF)

• Veggie Pasta Bake: Layers of Pasta with Mushrooms, Carrots, and Spinach Available in Alfredo or Marinara Sauce (V)

• Pasta Primavera: Orecchiette Pasta, Sautéed Red Bell Peppers, Yellow & Green Squash, w/ a Sun Dried Tomato & Romano Cheese (V)

                             (V\*) – Vegan - (DF) – Dairy Free - (GF) – Gluten Free - (V) - Vegetarian

**Mexican Food Entree**

* 1-Mini Chimis (red chile beef, chicken), 1-Chicken Tacos, Chilaquiles, Beans, Rice, Hot and Mild Salsa, Guacamole, Chips.
* Birria, Rice, Bean, Flour Tortilla, Hot and Mild Salsa, Guacamole, Chips.
* Red Chile or Green Chile Con Carne, Rice, Bean, Flour Tortilla, Hot and Mild Salsa, Guacamole, Chips.