



April 6th, 2021

Dear Salem Towne Residents,

With COVID dining restrictions in North Carolina now allowing us to operate **Dorcas Dining Room** at 75% capacity, we are pleased to begin allowing **Resident Guests, Towne Club members, and Navigation at Home members** the ability to dine in with reservations.

This will begin for **Lunch only** on **Thursday, April 8th, 2021** followed by **Dinner** starting on **Monday April 19th, 2021**. Everyone, including residents, must make dining reservations in advance.

We have included a Dining Services procedures attachment that we hope you find helpful as we continue to expand our services.

With warm regards from all of us,

Jay Christmas

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General Manager of Culinary Services



Dining Services Procedures

Dorcas Dining Room is open at 75% capacity to follow COVID-19 guidelines. Masks must be worn at all times unless you are seated and eating. **Beginning 4/8/21**, the Dorcas Dining Room will open to resident guests, Towne Club and Navigation at Home members for **lunch**. Then on **4/19/21**, Dorcas Dining Room will be open to all groups for **dinner**. Reservations must be made by **everyone** to dine-in for lunch and dinner by taking advantage of one of two offered seatings. See details below:

*Dorcas Dining Room

Lunch take-out orders: Call Culinary Services at **336-714-3141** or sign up on **K4 Connect**

Dine-in reservations: Make daily between **7:00 am and 10:30 am** at **714-3141** or sign up on **K4 Connect**

- Lunch take-out and delivery (11:30 am to 12:00 pm)
- Servery walk through line (11:30 am to 12:15pm)
- Lunch **first** seating (12:00 pm to 12:45 pm)
- Lunch **second** seating (1:00 pm to 1:45 pm)

Dinner take-out orders Call Culinary Services at **336-714-3141** or sign up on **K4 Connect**

Dine-in reservations: Make daily between **2:00 pm and 3:30 pm** at **714-3141** or sign up on **K4 Connect**

- Dinner take-out and delivery (4:30 pm to 5:00 pm)
- Servery walk through line (4:30 pm to 5:15 pm)
- Dinner **first** seating (5:00 pm to 6:15 pm)
- Dinner **second** seating (6:15 pm to 7:30 pm)

*Additional Dorcas Dining Room Guidelines

1. Reservations can only be made the day of seating. (*First come -first serve*).
2. Reservations will be confirmed by Culinary Services to allow for the limited seating. If you are ever unable to get a reservation, you can still order take-out or walk through servery.
3. Residents will pick up **take-out orders** in Dorcas Dining room.
4. If delivery is medically necessary on a short-term basis, a request can be made through the Clinic.



Bistro Twenty-Six:

Phone# 336-231-5237

Open Monday-Saturday

- Hot Breakfast dine in or take out (7:30 am to 9:30 am)
- Coffee and Pastries (9:30 am to 11:00 am)
- Lunch dine in or take out (11:00 am to 3:00 pm)



Dorcas Dining Room's Weekly Menus
Dorcas Dining 336-714-3141

Sunday 04-11

Crab Bisque 3
Roasted Turkey & Gravy 8
Baked Salmon with a Saffron-Tomato Cream Sauce 8
Stuffing w/Creamed Corn, Green Bean Casserole, Green Pea Risotto,
Roasted Heirloom Carrots 2.5
Key Lime Pie 3

Monday 04-12

Garden Vegetable Soup or Chili with Beans 3
Macaroni & Ham Casserole 7
Salisbury Steak w/ Mushroom-Onion Gravy 6
Buttered Broccoli, Succotash, Whipped Potatoes, Glazed Carrots 2.5
Fruit of the Forest Pie 3

Tuesday 04-13

Cream of Cauliflower Soup 3
Almond Crusted Flounder w/Caponata Relish 7
Grilled Pork Chop w/ Dried Cranberry Demi-Glace 7
Saffron Rice, Asparagus, Whipped Sweet Potatoes, Tomato Provencal 2.5
Chocolate Overload Cake 3

Wednesday 04-14

Vegetable or Turkey Noodle Soup **3**
Shrimp & Stuffed Rigatoni in a Tomato Cream Sauce **8**
Fried Chicken **7**
Peas & Mushrooms, Mac & Cheese, Collard Greens **2.5**
Strawberry Cream Pie **3**

Thursday 04-15

Sweet Potato Bisque **3**
Marinated Flank Steak w/ Chimichurri Sauce **9**
Mushroom, Red Pepper, Spinach & Ham Quiche
with Gruyere Cream Sauce **6**
Roasted Potato Medley, Monaco Blend Vegetables, Fresh Fruit **2.5**
Triple Chocolate Bread Pudding **3**

Friday 04-16

Italian Wedding Soup **3**
Fried Catfish w/ Remoulade Sauce **7**
Mushroom Ravioli in a Tarragon-Dijon Cream **7**
Hushpuppies, Cole Slaw, Wilted Spinach, Zucchini & Tomatoes **2.5**
Chocolate Hazelnut Cake **3**

Saturday 04-17

Brunswick Stew **3**
Grilled Applejack Chicken Sandwich **7**
Beer Braised Bratwurst w/ Grain Mustard, Pickles & Onions **6**
French Fries, Broccoli & Cheddar Salad, Warm German Potato Salad,
Julienne Vegetable Salad **2.5**
Butterscotch Delight Parfait **3**



Daily Chef Specials 04-12 Thru 04-16

Salad Special of the Week

Grilled Chicken Caesar Salad w/ Crisp Romaine Lettuce,
Caramelized Red Onions, Sun-Dried Tomatoes,
Parmesan Croutons, Creamy Caesar Salad Dressing &
Grated Parmesan Cheese- **\$9**

Monday 04-12

Grilled Pesto Chicken over Fettuccine Pasta tossed in a
White Wine Pesto Cream Sauce with Baby Spinach,
Grape Tomatoes, Broccoli & Julienne Yellow Bell
Peppers finished w/ Balsamic Glaze- **\$9**

Tuesday 04-13

Blackened Shrimp Tacos (3) w/ Cilantro-Lime Cole Slaw,
Pan Roasted Corn, Diced Tomatoes, Cilantro, Cotija
Cheese & a Chili-Lime Drizzle **\$8**

Wednesday 04-14

Fried Jumbo Scallops w/Roasted Red Pepper
Remoulade, Corn Salad, & Sautéed Asparagus,
& Waffle Fries - **\$12**

Thursday 04-15

Meatballs & Marinara with Melted Mozzarella Cheese on
a Griddled Hoagie Roll Served with Hot Potato Chips- **\$9**

Friday 04-16

Herb Marinated Seared Pork Tenderloin w/a White
Wine, Lemon-Caper Sauce, Cremini Mushrooms, Wild
Rice & Sautéed Zucchini, Squash & Baby Arugula - **\$9**

****Limited Quantities Available for Specials****