



Dorcas Dining Weekly Menu
336-714-3141

Sunday 08-15
Dorcas Brunch 17.95

Dinner Menu
Baked Spaghetti **6**
Broccoli **GF**, Caesar Salad **2.5**
Assorted Desserts **3**

Monday 08-16

Vegetable Soup or Chili with Beans **3**
Baked Chicken **GF 7**
Grilled Pork Tenderloin with Sweet Onion BBQ Sauce **GF 7**
Rice Pilaf, Okra & Tomatoes **GF**, Maple Whipped Sweet Potatoes **GF**,
Glazed Carrots **GF 2.5**
Reeses Peanut Butter Pie **GF 3**

Tuesday 08-17

Cream of Five Onion Soup **3**
Meatloaf with Tomato Gravy **7**
Fried Shrimp Remoulade **8**
Mac & Cheese, Peas a la Francais, Steak Fries **GF**, Coleslaw **GF 2.5**
Fruit of the Forest Pie **3**



Daily Chef Specials 08-16 Thru 08-20

Salad Special of the Week

Baby Iceberg Lettuce Wedge Salad- Bacon, Crumbled Bleu Cheese, Tomatoes, Diced Red Onion, topped with Chives and Ranch Dressing **\$10**

Monday 08-16

Pan-Seared Red Snapper with Mango Salsa served with Rice Pilaf and Sautéed Asparagus- **\$12**

Tuesday 08-17

Crispy Fish Tacos (3) Purple Cabbage, Avocado, Cilantro, Lime, Crema, Queso Fresco-**\$8**

Wednesday 08-18

Pan-Seared Sirloin Steak topped with Crabmeat and Madeira Demi-Glace served with Mashed Potatoes and Sautéed Green Beans- **\$14 GF**

Thursday 08-19

Five Spice Seared Duck Breast served with Carrot Purée and Roasted Potatoes -**\$12 GF**

Friday 08-20

Seared Scallops served with Parmesan-Herb Risotto and Sautéed Spinach - **\$10 GF**

GF Gluten Free

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



Twenty-Six

SOUPS & SALADS

HOUSE SALAD

Acadian Lettuce, Orange Segments, Scallions and Toasted Almonds with Dijon-Herb Vinaigrette **6**

CAESAR SALAD

Romaine, Croutons and Shaved Parmesan Cheese with House-made Caesar Dressing **6**

ICEBERG WEDGE

Iceberg, Bacon, Bleu Cheese, Tomato, Cucumber and Red Onion with Ranch Dressing **6**

SALEMTOWN TARRAGON CHICKEN SALAD

Poached, Tender White Meat Chicken, tossed with Mayo, Tarragon and Spices, served with Fresh Fruit and a house made Muffin **8**

SOUP DU JOUR

Two House-made Soups prepared daily **3**

SALMON SALAD

Grilled Salmon over Hearts of Romaine, Grape Tomatoes and Grilled Red Potatoes with Grain Mustard and Red Pepper Vinaigrette **12**

BOWLS

CHICKEN QUINOA BOWL

Diced Chicken Breast, Tomatoes Quinoa, Cucumbers, Shredded Cheddar Cheese, Scallions, Lettuce, Shredded Carrots **10**



Twenty-Six

SANDWICHES & PANINIS

GRILLED CHICKEN BREAST

Roasted Peppers, Arugula, Provolone and Pesto on a Grilled Ciabatta Bun **10**

CUBAN SANDWICH

Pulled Pork, Swiss, Ham, Pickle and Mustard on Cuban Bread **8**

CAPRESE SANDWICH

Beefsteak Tomato, Buffalo Mozzarella, Pesto, Reduced Balsamic and Arugula on Ciabatta Bread **7**

GRILLED COUNTRY HAM

Gruyere and White Cheddar Cheeses with Tomato on Sourdough Bread **7**

TUNAMELT

Tuna Salad and Cheddar Cheese on Toasted Whole Grain Bread **8**

WOOD FIRED FLATBREAD PIZZA

MARGHERITA

Basil, Buffalo Mozzarella and Red Sauce **10**

PEPPERONI PIZZA

Pepperoni, Mozzarella and Red Sauce **10**

SAUSAGE PIZZA

Sausage, Roasted Red Pepper and Spinach **10**

Sandwich & Panini Side Items: Pasta Salad, Potato Chips, Cut Fruit

Hot Coffees: Latte, Cappuccino, Espresso, Fresh Brewed Drip Coffee Cold **\$2.00**

Beverages: IBC Root Beer, IBC Cream Soda, IBC Cherry Limeade **\$1.75**

Sprite, Coke, Dr. Pepper, Sprite Zero, Diet Coke, Diet Dr. Pepper **\$1.00**

Wednesday 08-18

Garden Vegetable Soup **GF** or Asparagus Vichyssoise **3**
Chicken Marsala **7**
Beef Pepper Steak **8**
Fettucine Marinara, Squash, Zucchini & Carrot Medley **GF**,
Buttered Rice, Soy Glazed Bok Choy **2.5**
Snickerdoodle Pie **3**
National Fajita Day!!

Thursday 08-19

Tomato Bisque **3**
Vegetable Lasagna with White Sauce **6**
Garlic Bread
Blackened Tilapia with a Pineapple Salsa **GF 7**
Sugar Snaps **GF**, Roasted Red Bliss Potatoes **GF**, Asparagus **GF 2.5**
White Chocolate Raspberry Pound Cake **3**

Friday 08-20

New England Clam Chowder or Vegetable Soup **3**
Beef Burgundy with Pearls & Mushrooms **7**
Open Faced Turkey Sandwich **7**
Pasta du Jour, Wilted Greens **GF**, Whipped Potatoes **GF**,
Green Beans **GF 2.5**
Peach Pie **3**

Saturday 08-21

Chilled Gazpacho **GF 3**
Sweet & Sour Pork **7**
Baked Flounder **7**
Basmati Rice **GF**, Stir Fried Vegetables **GF**,
Roasted Fingerling Potatoes **GF**, Brussels Sprouts with Balsamic **GF 2.5**
Cinnamon Raisin Bread Pudding **3**

GF Gluten Free



August 11, 2021

Dear Salemtowne Residents,

Culinary Services is excited to announce the launch of our weekly Sunday Brunch Buffet starting **Sunday, August 15, 2021**. The Sunday Brunch Buffet will be held in the Dorcas Dining Room from **11am until 2pm**. Reservations are required to attend and can be done by calling the Dorcas Dining Room Hotline or via Full Count Reservation System on K4 Connect. We will allow up to 50 residents every 30 minutes to enjoy the delicious spread we will be providing. The cost of the Sunday Brunch Buffet will be \$17.95 per person and \$10.95 for children 6 to 12 years old.

Sunday Brunch Buffet ~

Our weekly Sunday Brunch Buffet will feature a variety of breakfast and lunch items that will change weekly. Our Sunday Brunch Buffet will include an omelet station, carving station, waffle station, and a nice mix of pastries, sweet doughs, savory salads, desserts, and appetizers. Our Sunday Brunch Buffet will be an "ALL YOU CAN EAT" meal in our dining room. To-go boxes for unfinished foods will not be provided.

Reservations ~

Reservations for the Sunday Brunch Buffet can be made by:

1. Full Count Resident Portal Reservation System.
2. Calling the Dorcas Hotline at **336-714-3141**

If you decide to call in your reservation and are not able to speak to one of our Culinary Services Team Members, please leave your name, number, time you are requesting, and number of guests. One of our Culinary Services Team Members will be in contact with you to confirm your reservation.

Take-Out ~

For those residents who would prefer to enjoy our Sunday Brunch Buffet in the comfort of their own home, Salemtowne Residents will receive a 9x9 box for entrée's, 6x6 box for salads, and another 6x6 box for dessert. Residents who request take-out will be able to walk through the buffet line to select their food options before returning to their homes. All residents who plan on taking their Sunday Brunch Buffet meal To-Go will still need to reserve a time slot to enjoy the buffet.

On-Line Ordering ~

Unfortunately, online ordering will not be offered for our Sunday Brunch Buffet. To-go orders can be made by reserving a time to walk through the line.

Breakfast ~

Starting this **Sunday, August 15, 2021**, breakfast will no longer be available. There will be several breakfast options incorporated into our Sunday Brunch Buffet.

Dinner ~

Culinary Services will continue to offer the "Always Available Menu" for dinner in the Dorcas Dining Room on Sunday evenings from 5pm-7pm. Our Online Reservation and Online Ordering Systems will be available for these services for Sunday dinner.

We look forward to serving you for Sunday Brunch this weekend for the first time. Hope to see you all there!

Sincerely.

Jay Christmas and Amy Pagano

Jay Christmas

General Manager of Culinary Services

Amy Pagano

Vice President of Resident Life & Administrative Services