# BUCHANAN'S CAFÉ



Items in red are healthier choices

#### MONDAY

#### November 4

- Crunchy Baked Tilapia w/ Lemon Butter
- · Beef Stir Fry over Fried Rice
- Grilled Chicken Bacon Wrap
- W / Homemade Ranch Combo
- Green Beans
- Bermuda Blend
- Roasted Red Potatoes
- Cob Corn
- Egg Roll
- Broccoli Cheese Soup
- Peach Cobbler

#### **TUESDAY**

# November 5

- Fried Pork Chops
- Stuffed Chicken Breast
- · Beef Taco Salad in Shell
- Shoepeg Corn
- Green Beans
- Sicilian Blend
- Escalloped Apples
- Fried Zucchini
- Smoked Red Pepper Gouda
- Bread Pudding

#### WEDNESDAY

# November 6

- Carved Prime Rib
- · Carved Pit Ham
- Grilled Chicken Caesar Wrap Combo
- · Yukon Gold Mashed Potatoes
- Roasted Trim Top Carrots
- Cut Corn
- Fresh Asparagus
- · Chicken & Dumpling Soup
- Cherry Cobbler

#### **THURSDAY**

### November 7

- · Southwest Pork Loin Over Rice
- Country Fried Steak with Gravy
- Chic Fil A Combo w/ Waffle Fries
- Green Beans
- Mashed Potatoes
- · Broccoli Spears
- Butter Beans
- Southwest Egg Roll
- Potato Soup
- Apple Cobbler

#### **FRIDAY**

### November 8

- · Chicken Parmesan
- Tuscan Salmon
- · Patty Melt w/ Onion Rings
- Mashed Potatoes
- Fried Cheese Sticks
- Green Beans
- Malibu Blend
- · Chicken Tortilla Soup
- Blackberry Cobbler

#### SATURDAY

# November 9

Taco Salad

#### SUNDAY

# **November 10**

- Sliced Ham
- Green Beans
- · Sweet Potato Casserole
- · Macaroni & Cheese









BREAKFAST: 6:30 - 10 a.m.

LUNCH: 11 a.m. - 2 p.m.

CLOSED: 2 - 3 p.m.

GRILL ONLY: 3 – 4 p.m.

DINNER: 4 - 7:30 p.m.

Items are subject to change.

#### **Served Every Day:**

Items in red are healthier choices.

Breakfast Hamburgers Cheeseburgers

Hot Ham & Cheese Hot Turkey

Sandwich
Fish Sandwich
Pimento Cheese

Sandwich
Bologna
Sandwich
Grilled Chicken

Veggie Burgers

Soup of the Day Assorted Desserts

Cobbler of the

Day

French Fries Onion Rings

Chicken Fingers

Yogurt Shooters

**Baked Potato** 

Baked Sweet Potato



# **Build a Healthy Plate!**

- ½ the plate should be non-starchy vegetables.
- 1/4 the plate should be lean proteins.
- 1/4 the plate should be a starch.
- Fresh vegetables are best, and ask for proteins without creamy sauces.
- · Make half your grains whole.
- Use the "to go" divided containers to help you choose correctly.