

BREAKFAST
7:30am – 9:30am

LUNCH
12pm – 1pm

DINNER
5:30pm – 6:30pm

The Heritage at College View Dining

Week 1

Breakfast

Lunch

Dinner

MONDAY, November 22nd

Belgian Waffles – Hot fluffy waffle served with butter and maple syrup
Fruit: Mandarin Oranges

Roasted Chicken – Simply seasoned chicken pieces oven roasted served with mashed potatoes and gravy
Vegetable: Glazed Carrots
Soup: Ham and Bean
Dessert: Jell-O Poke Cake

Swedish Meatballs – seasoned meatballs simmered in a creamy mushroom gravy served over buttered noodles
Vegetable: Glazed Carrots
Soup: Ham and Bean
Dessert: M&M Dream Bars

TUESDAY, November 23rd

Breakfast Sandwich – Toasted English muffin topped with ham, egg, and cheese
Fruit: Pears

Beef Stir Fry – Seasoned beef strips tossed with oriental vegetables and brown sauce served over rice. Meal comes with an egg roll and fortune cookie
Soup: Tomato
Dessert: Apple Crisp

Cheesy Tuna Casserole – Tuna, spiral noodles and a creamy sauce topped with cheese and a crisp topping
Vegetable: Buttered Peas
Soup: Tomato
Dessert: Pineapple Upside Down Cake

WEDNESDAY, November 24th

Biscuits and Sausage Gravy – Creamy pepper gravy with sausage spooned over a fresh baked biscuit
Fruit: Banana

Chicken Parmesan – chicken breast breaded with parmesan breadcrumbs served over marinara pasta
Vegetable: Green Beans
Soup: Creamy Potato
Dessert: Strawberry Cheesecake

Spaghetti Casserole – Seasoned ground beef, spaghetti noodles, and marinara sauce mixed and topped with cheese. Served with garlic bread
Vegetable: Green Beans
Soup: Creamy Potato
Dessert: Black Forest Cake

Every day Alternates

Cottage Cheese * Fruited Jell-O * Lettuce Salad * Meat Salad * Peanut Butter & Jelly Sandwich * Grilled Cheese Sandwich * Yogurt with Granola * Potato Salad * Coleslaw

Breakfast**Lunch****Dinner****THURSDAY, November 25th**

Caramel Pecan Rolls – Fresh baked rolls covered in pecans and drizzled with sweet caramel
Fruit: Apricots

Thanksgiving Dinner
 Roasted Turkey or Spiral Ham
 Mashed potatoes, Turkey dressing, Gravy, Sweet potatoes, Green bean casserole, Corn casserole, Dinner roll, Cranberry salad and Pumpkin or Pecan Pie

BBQ Bacon Burger – Seasoned ground beef patty topped with bacon, bbq sauce, American cheese and served with tater tots
Vegetable: Buttered Corn
Soup: Minestrone
Dessert: Black Forest Cake

FRIDAY, November 26th

Glazed Donuts – Fresh baked donuts in a sweet glaze
Fruit: Peaches

HUSKER SACK LUNCHES

Beef Tips over Potatoes – Beef stew meat simmered with onions in a beef gravy served over mashed potatoes
Vegetable: Broccoli
Soup: Vegetable Beef
Dessert: Sour Cream Raisin Bar

SATURDAY, November 27th

French Toast – Sliced sour dough bread dipped in an egg, milk, vanilla, and cinnamon mixture then fried golden brown served with butter and syrup
Fruit: Tropical Fruit

Maple Glazed Ham – Spiral ham topped with a sweet maple glaze and served with a fresh sweet potato half
Vegetable: Roasted brussels sprouts
Soup: Chicken Noodle Soup
Dessert: German Chocolate Cake

Pulled Pork Sandwich – Seasoned pulled pork on a bun served with BBQ sauce on the side, baked beans, and potato chips
Vegetable: Roasted brussels sprouts
Soup: Chicken Noodle Soup
Dessert: Pumpkin bar

SUNDAY, November 28th

Cinnamon Roll – Tender layer of baked bread swirled with cinnamon and frosted with a cream cheese frosting
Fruit: Fruit Cocktail

Bacon Ranch Chicken Breast – Chicken breast seasoned with ranch seasoning and topped with bacon served with roasted potatoes
Vegetables: Sliced Carrots
Soup: Hearty Vegetable
Dessert: Chocolate Cream pie

Turkey Tetrazzini – Diced turkey, egg noodles, mushrooms, peas, parmesan, and Swiss cheeses baked in a delicious casserole served with a breadstick
Vegetable: Slice Carrots
Soup: Hearty Vegetable
Dessert: No bake cookies

Thank you for dining with us!