

OCTOBER 2025

Dining at the Parkwood

SUN	MON	TUE	WED	THU	FRI	SAT
Beer and Wine \$3 – House Red or White \$5 – Premium Red or White \$3 – Assorted Domestic Beers	Complimentary Beverages Water, Iced Tea, Lemonade, Coffee	Reminder: Dinner Sign-Up Day Prior (24 hours) Guests \$14/person	01 Beef Stroganoff Egg Noodles Beets Broccoli Cheese Soup	02 Roasted Salmon Squash Risotto Broccoli Fresh Garden Salad	03 Pulled Pork Sandwich Potato Salad Baked Beans Clam Chowder	04
05	06 Cheese Stuffed Gnocchi w/Chicken and Vegetables Italian Wedding Soup	07 Sweet and Sour Pork with Vegetables White Rice Crab Rangoon Seasonal Fruit	08 Spaghetti & Meatballs Asparagus Garlic Bread Chicken & Rice Soup	09 Beef Pot Roast Mashed Potatoes & Gravy Carrots Fresh Garden Salad	10 Fried Shrimp Hushpuppies Coleslaw Corn Chowder	11
12	13 Beef Enchiladas Refried Beans Spanish Rice Tomato Bisque Soup	14 Loaded Baked Potato w/Chicken & Broccoli Seasonal Fruit	15 Chicken Fried Steak Mashed Potatoes & Gravy Buttered Corn Clam Chowder	16 Beef Shepards Pie Broccoli Warm Dinner Roll & Butter Fresh Garden Salad	17 BBQ Ribs Mac & Cheese Collard Greens Broccoli Cheese Soup	18
19	20 Vegetarian Lasagna Zucchini Garlic Bread Corn Chowder	21 Shrimp & Vegetable Fried Rice Egg Roll Seasonal Fruit	22 Grilled Pork Chops Mashed Sweet Potato Creamed Spinach Chicken & Rice Soup	23 Steamed Flounder Rice Pilaf Brussel Sprouts Beet Salad	24 Roasted Chicken Thighs & Potatoes Buttered Peas Italian Wedding Soup	25
26	27 Rigatoni Bolognese Garlic Green Beans Garlic Knot Tomato Bisque Soup	28 Totchos (Mexican Style Loaded Tator Tots w/Beef) Chips & Guacamole	29 Beef Meatloaf Mashed Potatoes & Gravy Buttered Corn Chicken Noodle Soup	30 Kielbasa & Cabbage Boiled Potatoes Sauerkraut Fresh Garden Salad	31 Goulash Roasted Cauliflower Toasted Sourdough Vegetable Beef Soup	