

MARCH 2026

Dining at the Parkwood



THE PARKWOOD

SUN	MON	TUE	WED	THU	FRI	SAT
01 Dinner Reminders: Please remember to bring your own To Go Containers or \$2 charge	02 Bangers & Mash Onion Gravy Buttered Peas Broccoli Cheese Soup	03 Chicken Parmesan Pesto Gnocchi Zucchini & Tomatoes Minestrone Soup	04 Creamy Garlic Pork Chop Mashed Potato Buttered Corn Cottage Cheese & Fruit	05 BBQ Chicken Sandwich Potato Salad Baked Beans Loaded Potato Soup	06 Lemon Baked Cod Rice Pilaf Asparagus Romaine Salad	07
08 Dinner Sign-Up One Day Prior Guests \$15 per person	09 Tator Tot Casserole Dinner Roll & Butter Chicken Noodle Soup	10 Sweet & Sour Pork Mixed Vegetables White Rice Crab Rangoon Fresh Fruit Bowl	11 Roasted Chicken Cheesy Hashbrowns Broccoli Beef Chili	12 Skirt Steak w/Chimi Roasted Potatoes Seasonal Vegetables Green Garden Salad	13 Roasted Salmon Pea Risotto Roasted Red Cabbage Butternut Squash Soup	14
15 Complimentary Beverages Water, Iced Tea, Lemonade, Coffee	16 Rigatoni Bolognese Garlic Green Beans Sourdough & Butter Mixed Green Salad	17  Corned Beef Irish Potatoes Cabbage & Carrots Fresh Fruit Bowl	18 Egg Roll in a Bowl Rice Stir Fried Vegetables Wonton Soup	19 Totchos (Mexican style Loaded Tator Tots) Chicken Enchilada Soup	20 Tuna Noodle Casserole Roasted Cauliflower Garlic Breadstick Corn Chowder	21
22 Beer and Wine \$4 – House Red or White \$5 – Pinot Noir \$7 – Premium Red or White \$4 – Domestic Beers	23 Tuscan Chicken Rice Pilaf Broccolini Italian Wedding Soup	24 Hot Beef Sandwich Mashed Potatoes Baby Spring Peas Cauliflower Bisque	25 Baked Ham Scalloped Potatoes Buttered Beets Cottage Cheese & Fruit	26 Beef Ravioli Alfredo Blistered Tomatoes Garlick Knots Caesar Salad	27 Crusted Walleye Hasselback Potatoes Parsnip Puree Clam Chowder	28
29 Meal Delivery Fee \$3	30 Hamburger Steak Loaded Baked Potato Creamed Corn Tomato Florentine Soup	31 Orange Chicken White Rice Egg Roll Egg Drop Soup			10 – 15 – 20 Meal Plan Sign Up sheets are available at the front desk.	