

SEPTEMBER 2026

Dining at the Parkwood



THE PARKWOOD

SUN	MON	TUE	WED	THU	FRI	SAT
Dinner Reminders Please remember to bring your own To Go Containers for leftovers or \$2 charge	31 Salisbury Steak & Mushrooms Baked Potato & Chives Brussel Sprouts Mixed Greens Salad	01 Totchos (Mexican-style Loaded Tater Tots) Poblano & Tomatillo Soup	02 End of Summer BBQ 5:00 PM Special Dinner Buffet	03 Classic Meatloaf Mashed Potatoes Buttered Peas & Carrots Loaded Potato Soup	04 Holiday Luncheon 12:00 PM Egg Salad Croissant Wedge Salad Tomato Basil Soup	05 To Go and Delivery Container Reminder Please return all reusable/green To Go containers after use.
06 10-15-20 Meal Plans Meal Plan Sign Up sheets are available at the front desk. \$13.50 per meal	07 Labor Day Holiday No Meal Service	08 Creamy Cajun Chicken Dirty Rice Garlic Green Beans Chicken Wild Rice Soup	09 Roasted Salmon w/Lemon Dill Sauce Herbed Quinoa Grilled Asparagus Tomato Florentine	10 BBQ Ribs Macaroni & Cheese Collard Greens Cornbread & Butter Garden Salad	11 Beef Stroganoff Buttered Noodles Broccolini Fresh Fruit Bowl	12 Complimentary Beverages Water, Iced Tea, Lemonade, Coffee
13 Dinner Sign-Up One Day Prior Family & Guests \$15 per person	14 Italian Bruschetta Chicken Fresh Herb Pasta Poached Asparagus Classic Caesar Salad	15 Steak Medallions Wild Rice Pilaf Grilled Seasonal Vegetables Caprese Salad	16 Pork Tenderloin w/Bourbon Glaze Roasted New Potatoes Honey Glazed Carrots Gourmet Greens	17 Beef Brisket Baked Mac & Cheese Brussel Sprouts & Bacon Green Goddess Salad	18 Champagne Chicken Garlic Mashed Potatoes Sesame Green Beans Spinach Mandarin Salad	19 Beer and Wine \$4 – House Red or White \$5 – Cabernet or Pinot Noir \$7 – Premium Red or White \$4 – Domestic Beers
20 Meal Delivery Fee \$3	21 Spaghetti & Meatballs Herb & Cheese Focaccia Bread w/Butter Italian Chopped Salad	22 Rosemary Chicken Parmesan Risotto Sautéed Zucchini Split Pea & Ham Soup	23 Softshell Beef Tacos Seasoned Black Beans Yellow Saffron Rice Chips & Salsa	24 Bacon Cheddar Wrapped Chicken Breast Pan Fried Potatoes Steamed Broccoli Chicken Noodle Soup	25 Classic Pot Roast Mashed Potatoes & Onion Gravy Roasted Carrots Wild Mushroom Bisque	26 Meal Service Time 5:00 PM Mon – Fri
27	28 Pulled BBQ Pork Sandwich French Fries Mixed Vegetable Slaw Fried Pickles & Ranch	29 Shrimp & Pineapple Fried Rice Egg Roll Fresh Fruit Bowl	30 Potato & Chive Crusted Cod Baby Red Potatoes Sautéed Caulilini Boston Clam Chowder	1 Flank Steak Mashed Sweet Potato Seasonal Vegetables Broccoli Cheddar Soup	2 Lasagna Garlic Breadstick Italian Green Beans Olive Garden Salad	