

MENUS FOR THE MONTHS OF MAY/JUNE 2010
ADULTS-\$12.00 CHILDREN 7-11 YEARS OLD-\$6.00 6 & UNDER-NO CHARGE
HOURS OF OPERATION- 5PM TO 7PM

MAY

Friday 7th

Shrimp with Vegetable Soup
Chicken Cordon Bleu/Alfredo Noodles
Shrimp Creole/Rice
Regular Fries
Seasoned Cut Green Beans
Buttered Corn

Friday 14th

Chicken Noodle Soup
Oven Broiled Stuffed Flounder
Roast Beef Au Jus
Mashed Potatoes/Gravy
Steamed California Blend
Buttered Carrots

Friday 21st

Maryland Crab Soup
Baked Pork Ribs/Gravy
Sauerkraut
Fried Tilapia/Tartar Sauce
Mashed Potatoes
Romano Beans/Peas and Onions

Friday 28th

Navy Bean Soup
Simmered Corned Beef
Fried Breaded Flounder
with Tartar Sauce
Parsley Potatoes
Simmered Cabbage
Buttered Carrots

JUNE

Friday 4th

Shrimp Bisque
Roast Turkey Breast Dinner
Cornbread Stuffing/Gravy
Fried Shrimp/Cocktail Sauce
Mashed Potatoes/Cranberry Sauce
Seasoned Brussels Sprouts
Buttered Peas

Friday 11th

Beef Noodle Soup
Baked Four Cheese Lasagna/Garlic Bread
Homemade Crab Stuffed Flounder
Regular French Fries
Seasoned Cut Green Beans
Buttered Succotash

Friday 18th

Maryland Crab Soup
Baked Fresh Ham/Stuffing/Gravy
Shrimp Scampi/Alfredo Noodles
Scalloped Potatoes
Cheese Topped Broccoli
Buttered Carrots

Friday 25th

Chunky and Creamy Potato Soup
Fried Chicken Wing-Dings
Shrimp Creole
with Seasoned Jasmine Rice
Western Fries
Seasoned Brussels Sprouts
Buttered Lime Beans

A casserole dish, stew or stir fry will be featured as an added selection each week.

PLEASE REMEMBER THAT WE DO NOT ALLOW DOGGIE BAGS ON BUFFET NIGHTS OR FOR
MONTHLY SPAGHETTI DINNER.

All menu items are subject to substitution