



Residential Living - Dining Menu Sample

Start with a fresh seasonal soup and salad bar filled with mixed greens, tender baby spinach and an array of salad toppings to help you create your own signature salad.

Next, check out the hot buffet filled with everything from Lancaster County favorites like pork and sauerkraut, ham loaf, and baked chicken mousse “En Croute” filled with dried fruits and freshly baked tilapia topped with Krab imperial.

Enjoy the dessert station loaded with classics such as cheesecake, lemon meringue pie, and home-made cakes – the perfect finish to a delicious meal.

Sample Menu Selections:

Roast sliced pork loin with apple raisin gravy
Beef Oscar
Stuffed flounder florentine
Marinated grilled boneless chicken thighs
Spaghetti and meat sauce
Pot roast
Turkey piccata
Veal cordon bleu
Tortilla crusted tilapia fillet

Stop by the Chef's Made to Order station filled with specialties like:

Pasta bar
Jambalaya
Mexican faire including Spanish rice, quesadillas, fajitas, and refried beans
BBQ glazed pork tenderloin wrapped in hickory smoked bacon
Tips on toast
Spanish paella
Brown butter sautéed gnocchi with smoked ham
Spring peas in a creamy Bleu cheese sauce

Seasonal vegetables and starches accompany these delicious entrees, providing a tasty and healthy enhancement to your meal.

