Olmsted Manor Retreat Center meals are served family style. The following are some of our most popular selections. Extra meal items can be arranged at additional cost. If you would like to plan alternative choices, contact Sue Aul, Director of Food Service. Please notify food service of any food allergies or special diets in advance. All menus are subject to change depending on seasonal stock availability and an equal meal choice will be substituted.

BREAKFAST - \$8.00/PERSON			LUNCH - \$9.50/PERSON				
ENTREES			SELECT EITHER:				
	Scrambled Eggs with Toast & Jelly, Bacon or Sausage	☐ One casserole, one side dish, and a dessert					
☐ French Toast & Syrup w/ Bacon or Sausage		☐ One soup OR salad, one sandwich, and a dessert					
	Egg Casserole with Ham, Cheese, Peppers, Onions, Toast w/ Jelly	CASS	CASSEROLES				
	Blueberry Pancakes & Syrup with Bacon or Sausage		Sliced Ham w/ Sc. Potatoes		Ham Loaves w/ Sc. Potatoes		
	Buttermilk Pancakes & Syrup w/ Bacon or Sausage		Beef Stew & Biscuits		Chicken Divan		
Available Daily: Hot oatmeal, assorted cold cereal, coffee, tea, milk, juice			Chicken & Biscuits		Chicken Fettuccini Alfredo		
			Baked Lasagna		Vegetable Lasagna		
			Spaghetti w/ meatballs		Cheese Ravioli w/meatballs		
		SOUF	<u>PS</u>				
			Chili		Beef Barley		
			Broccoli & Cheese		Vegetable (Vegetarian / Beef)		
BRUNCH - \$9.50/PERSON			Chicken Noodle		Tomato		
ENTR	ENTREES		Chicken & Rice		Italian Wedding		
	Egg Casserole w/ ham or sausage, cheese, peppers & onions		Beef Noodle		French Onion		
	Oven Omelet w/ eggs, shredded hash browns, bacon & cheese		OWICHES				
	Creamed Chipped Beef/Toast		BBQ Ham		Beef on Wic		
	Ham & Cheese Strata – bread, eggs, cheese, ham and onion		Sloppy Joes		Philly Cheesesteak		
	Quiche Lorraine – quiche with bacon, swiss cheese & chives Sausage Gravy & Biscuits		BLT		Reuben		
			Cold Ham/Turkey		Tuna Salad		
CIDE	DISHESS/BAKED GOODS		Chicken Salad		Egg Salad		
			SIDE DISHES				
	Home Fries / Mini Potato Pancakes		Tossed Salad		Coleslaw		
	Assorted Yogurt		Relish Tray		Cottage Cheese		
	Oatmeal & Cereals		Fruit Salad		Veggie Tray w/dip		
	Fruit Cup / Assorted Fresh Fruit	DESS	ERTS				
	Muffins / Donuts / Cinnamon Rolls / Strudel Sticks						
	Toast / Bagels / English Muffins						
	Juice / Milk / Coffee / Tea	Availa	uble Daily: Bread/muffins, cra	cker.	s, peanut butter, iced/hot tea,		

Available Daily: Bread/muffins, crackers, peanut butter, iced/hot tea, lemonade, and coffee.

DINNER - \$14.50/PERSON

	e select one of each category:					
ENTR			Cruica Chaole			
	Roast Beef		Swiss Steak			
	Beef Stroganoff & Noodles		Baked Ham			
			Stuffed Pork Chops			
			Country French Chicken			
			Lemon Pepper Fish			
	Baked Lasagna		Vegetable Lasagna			
SALA	DS					
	Spinach Salad		Tossed Salad			
	Caesar Salad		Waldorf Salad			
	Broccoli Salad		Carrot Salad			
	Cucumber Salad		Cole Slaw			
	Applesauce		Cottage Cheese			
	Fruit Salad					
SIDE	DISHS					
	Mashed Potatoes		Baked Potatoes			
	Twice Baked Potatoes		Scalloped Potatoes			
	Parsley Buttered Potatoes		Candied Yams			
	Wild Rice		White Rice			
VEGE	ETABLES					
	Carrots		Peas & Pearl Onions			
	Corn		Green Beans			
	Broccoli		Green Bean Medley			
DESS	ERTS					
	Carrot Cake (crm ch. frost.)		Pineapple Upside-down Cake			
	Peaches & Cream Dessert		Gingerbread (lmn or whip top.)			
	Pumpkin Dessert		Lemon or Chocolate Supreme			
	Puff Pastry		Berry Delight			
	Fruit Crisp (apple, blueberry, mixed berries)					
	Pie (apple, blueberry, pumpkin, peach, banana cream, chocolate					
	cream, lemon meringue)					

Cake (chocolate or white) w/ frosting (chocolate/PB/buttercream)



To plan your group retreat menu, contact:

Sue Aul Director of Food Service (814) 945-6512 sue@olmstedmanor.org

For more information visit:

www.olmstedmanor.org