

DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
APPETIZERS French Onion Soup	APPETIZERS Mediterranean Turkey Soup	APPETIZERS Zuppa Toscana Soup <small>(Italian Sausage, Kale, Garlic, Potatoes, Cream)</small>	APPETIZERS Maryland Vegetable Crab Soup	APPETIZERS Gazpacho	APPETIZERS Cream of Chicken & Rice Soup	APPETIZERS Shrimp Bisque
Spinach Salad w/ Strawberry, Bleu Cheese-Balsamic Vinaigrette	Peach Half w/ Cottage Cheese	Seafood Ceviche	Greek Salad	Deviled Eggs	Bruschetta w/ Fresh Tomato	Waldorf Salad
ENTREES Roast Turkey w/ Cranberry Sauce, Sauerkraut & Stuffing	ENTREES Grilled New York Strip Steak w/ Bleu Cheese Butter	ENTREES Fresh Catch	ENTREES Salt & Pepper Crusted Beef Brisket - Horseradish Cream	ENTREES Parmesan Crusted Rainbow Trout	ENTREES Double Bone Lamb Chop	ENTREES Flatbread w/ Mozzarella, Italian Sausage, Peppers & Onions
Blackened Catfish w/ Mango Salsa	Chicken Marsala	Herb Pork Tenderloin Medallions w/ Creamy Dijon Sauce	Roasted Lemon Chicken	Veal Blanquette	Chef's Choice	Salmon Cake w/ White Sauce
Tabouleh	Tofu Chili	Vegetable Lasagna	Quiche w/ Spinach, Tomato, Onion	Stuffed Zucchini	Pasta w/ Lentils, Spinach, Mushrooms	Southwest Salad
ACCOMPANIMENTS Mashed Potatoes Yellow Squash Fresh Spinach	ACCOMPANIMENTS Au Gratin Potatoes Dill Carrots Broccoli w/ Garlic & EVOO	ACCOMPANIMENTS Israeli Couscous w/ Tumeric & Raisins Green Beans Buttered Lima Beans	ACCOMPANIMENTS Wild Rice w/ Cranberries Braised Collard Greens Cauliflower	ACCOMPANIMENTS Herb Roasted Red Potatoes Honey & Cider Brussel Sprouts	ACCOMPANIMENTS Spinach & Parmesan Risotto Roasted Cherry Tomatoes Grilled Zucchini	ACCOMPANIMENTS Quinoa Pilaf Haricots Verts

Items with GREEN background are Gluten Free

DAY 8	DAY 9	DAY 10	DAY 11	DAY 12	DAY 13	DAY 14
APPETIZERS Chilled Pesto - Cucumber Soup	APPETIZERS Navy Bean Soup	APPETIZERS Cream of Crab Soup	APPETIZERS Vegetable Lentil Soup	APPETIZERS Egg Drop Soup	APPETIZERS San Marzano Tomato w/ Fresh Tarragon Soup Lettuce Wedge with Green Goddess Dressing	APPETIZERS Lemon - Chicken Orzo Soup
Crab Toast Florentine	Marinated Artichoke Salad	Arugula w/ Goat Cheese Salad	Baby Mozzarella, Heirloom Grape Tomatoes, Basil & EVOO	Egg Roll		Spanakopita
ENTREES Roast Pork w/ Sauerkraut	ENTREES Burrata Ravioli with San Marzano Plum Tomato Sauce	ENTREES Roast Tenderloin of Beef w/ Bearnaise Sauce	ENTREES Scallops Waldorf Style	ENTREES Orange Chicken over Rice	ENTREES Fresh Catch	ENTREES Spaghetti Bolognese w/ Garlic Bread
Veal Parmesan over Pasta	Bacon-Wrapped Chicken Florentine	Fried Shrimp	Cognac Pheasant Sausage w/ Caramelized Red Onion	Shrimp Pad Thai	Beef Stew	Cod w/ Champagne Beurre Blanc Sauce
Quinoa Bowl	Portobello Mushroom Melt	Vegetable Sub	Baby Arugula Salad	Vegetable Pad Thai	Grilled Cheese	Greek Salad
ACCOMPANIMENTS Barley Compote Orange Glazed Beets Broccoli	ACCOMPANIMENTS Roasted Yukon Potatoes Succotash Kale	ACCOMPANIMENTS Sour Cream-Chive Whipped Potatoes Creamy Carrot Puree Asparagus	ACCOMPANIMENTS Russet Potato Medallions Italian Spinach	ACCOMPANIMENTS White Rice Bok Choy w/ Soy, Garlic & Ginger	ACCOMPANIMENTS Candied Yams Glazed Pearl Onions Green Beans	ACCOMPANIMENTS Couscous w/ Peas & Dill Zucchini

DAY 15	DAY 16	DAY 17	DAY 18	DAY 19	DAY 20	DAY 21
APPETIZERS Seafood Chowder	APPETIZERS Chili Soup w/ Cheddar	APPETIZERS Split Pea Soup w/ Ham	APPETIZERS Chicken Noodle Soup	APPETIZERS Cream of Broccoli Soup	APPETIZERS Frosted Crab Soup	APPETIZERS Black Bean Soup
Pickled Beets	Avocado, Tomato & Basil with EVOO	Caesar Salad	Pot Stickers w/ Soy Glaze	Tomato Aspic w/ Dill Mayo	Brie, Apple & Caramel	Mediterranean Baby Kale Salad - Greek Dressing
ENTREES Sour Beef & Dumplings	ENTREES Grilled Shrimp w/ Corn Relish	ENTREES Veal & Beef Meatloaf with Mushroom Sauce Maryland Fried Chicken	ENTREES Sesame Crusted Ahi Tuna Bowl	ENTREES Flank Steak w/ Caramelized Onions	ENTREES Fresh Catch	ENTREES Shrimp Salad Platter
Honey Glazed Spiral Ham	Gnocchi w/ Lamb, San Marzano Tomatoes & Rosemary	Medietarrear Orzo	Roast Pork Tenderloin with Cranberry Chutney	Rotisserie Chicken	Frogs Legs Provencal	Chicken Cacciatore w/ Pasta
Mushroom & Spinach Risotto w/ Truffle Oil	Flatbread Caprese	Mashed Sweet Potatoes Stewed Tomatoes Broccoli	Vegetarian Tofu Bowl	Chilled Asian Pasta Salad	Salad Nicoise	Vegetable Quesadilla
ACCOMPANIMENTS Whipped Potatoes w/ Gravy Braised Red Cabbage Peas & Pearl Onions	ACCOMPANIMENTS Herb Orzo Pilaf Lima Beans Fresh Carrots	ACCOMPANIMENTS Mashed Sweet Potatoes Stewed Tomatoes Broccoli	ACCOMPANIMENTS Jasmine Rice Roasted Butternut Squash Braised Kale	ACCOMPANIMENTS Parslied Potatoes Glazed Beets Grilled Asparagus	ACCOMPANIMENTS Scalloped Potatoes Cauliflower Creamed Spinach	ACCOMPANIMENTS Brown Rice Pilaf Buttered Corn Green Beans

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DAY 22	DAY 23	DAY 24	DAY 25	DAY 26	DAY 27	DAY 28
APPETIZERS Seafood Gumbo	APPETIZERS Curry Legume Soup (vegan) Mesclun Salad with Sesame Ginger Vinaig.	APPETIZERS Wild Mushroom Bisque	APPETIZERS Strawberry Champagne Soup	APPETIZERS Bloody Mary Soup	APPETIZERS Creamy Chicken & Gnocchi Soup	APPETIZERS Chilled Zucchini Soup
Red Bliss Potato & Egg Salad	poached Salmon w/ Avocado Sals	Oysters Louis	Petite Cobb Salad w/ Ranch	Marinated Cucumbers, Tomatoes and Onions	Artichoke, Spinach & Cheese Crostini	Chicken Liver Pate
ENTREES BBQ Ribs	ENTREES Spaghetti Carbonara with Bacon & Peas	ENTREES Beef Bourguignon w/ Egg Noodles	ENTREES Seafood Newburg Side of Rice	ENTREES BBQ Chicken Flatbread	ENTREES Fresh Catch	ENTREES Sweet & Sour Chicken
Shrimp & Grits	Duck Breast w/ Dried Currant Demi Glace	Cornish Hen w/Apple Stuffing	Vegetable Brochette	Herb Boneless Pork Chop with Dried Fruit Chutney	Prime Rib Au Jus *Dining Room Only Roast Strip Loin *Take Out Only	Asian Crab Salad w/ Asian Vin. (Available w/o Crab upon request)
Bulgur Wheat Salad w/ Mix Greens	Eggplant Campanada w/ Crostini	Avocado Toast - Olive Bread	Roasted Fingerling Potatoes Asparagus	Spinach, Feta & Dill - Crispy Phyllo	Egg Salad Platter	Porcini Mushroom Ravioli w/ Thyme Brown Butter
ACCOMPANIMENTS Macaroni & Cheese	ACCOMPANIMENTS Yukon Whipped Potatoes	ACCOMPANIMENTS Egg Noodles	ACCOMPANIMENTS Mashed Sweet Potatoes Stewed Tomatoes Green Beans	ACCOMPANIMENTS Italian Style Potatoes Broccoli-Cauliflower Medley	ACCOMPANIMENTS Toasted Coconut Basmati Rice w/ Raisins Roasted Root Vegetables	

Menu Items Listed Below Are Available for Take Out Orders - Additional Items May be Available in the Dining Room

APPETIZERS	JUICES	ENTREES	ENTREE SALADS	ACCOMPANIMENTS	DESSERTS
Vegetable Minestrone Tossed Salad Iceberg Wedge Fresh Fruit	Cranberry Apple Orange Tomato v8	Filet Mignon Grilled Salmon Marinated Chicken Breast Vegetarian Entrée du Jour Grilled Angus Burger on Brioche Bun w/ Lettuce, Tomato, Pickles & Choice of	Chicken Salad Platter Brutus Salad: Romaine, Grilled Shrimp, Honey Crisp Apples, Pecans, Tomato, & Spicy Dijon Vinaigrette Mesclun w/ Grilled Salmon or Chicken, Bleu Cheese, Tomato, Dried Cranberries, Grilled Hot Dog on Bun w/ Baked Beans - available takeout only (available for take out only)	Baked Potato Baked Sweet Potato Spinach Baked Beans - available take out only	Special Dessert of the Day Fresh Fruit SF Fruit Pie SF Gelatin Ice Cream of the Day Vanilla or Chocolate Ice Cream Yogurt of the Day Vanilla Yogurt

TAKE OUT ORDERING & DINING RESERVATION INFORMATION

Take Out Lunch Orders & Lunch Reservations: Call 410-427-1968 between 10:00 a.m. & 11:00 a.m. OR use Online Reservations through the Blakehurst App
 Take Out Dinner Orders: Fill out forms at kiosks by noon or call 410-427-1968 between 10:00 a.m. & 1:00 p.m. Take Out Dinners will be ready for pick up on your floor between 4:30 & 5:30.
 Dinner Reservations Required for Chesapeake Room: Call 410-427-1968 between 10:00 a.m. & 1:00 p.m. OR use Online Reservations through the Blakehurst App
 Voicemail is activated between the hours of 10:00 a.m. and 1:00 p.m. only.