



MILWAUKEE CATHOLIC HOME

trinity senior services

Branch Menu

Sunday, September 1st, 2024

Herb Roasted Airline Chicken Breast

Garlic Butter Shrimp

Stuffed Pork Loin

Mashed Potatoes

Vegetable of the Day

Pancakes, Bacon, Sausage, Hash Browns

Sunday Take Away

Baked Ziti with Garlic Bread

Tuna Salad on Tomato with Croissant



CLARE GARDENS

trinity senior services

Tomatoes and eggs are provided by Clare Gardens, a sustainable farm project managed by Trinity Senior Services.

Most items are cooked to order. If you would like an alternate preparation, please alert your server. Examples may include: Baked instead of fried, sauce on the side, ½ portions, omitting meat or no added seasoning. We will try to accommodate all requests.



Breakfast Menu

July 14th - July 20th

Breakfast is served with your choice of Bacon, Sausage, Hash Brown Potatoes and Seasonal Fruit.

MCH Breakfast Parfait

A breakfast treat with layers of berries, granola, and Strawberry yogurt

Buttermilk Pancakes

2 large pancakes, plain, chocolate chip, pecan, or blueberry pancakes.

Belgian Waffles

A large waffle, plain or pecan.

2 Egg Omelet

2 medium eggs, with your choice of fillings. Bacon, ham, onion, peppers, tomatoes, cheddar cheese and mushroom.

French Toast

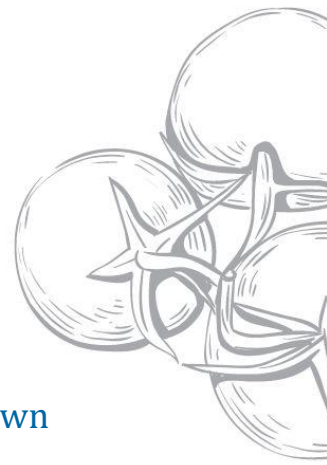
Miller Bakery egg bread, dipped in egg wash with vanilla and cinnamon, and fried.

Eggs Your Way

Fried, poached, sunny side up, or scrambled.

MCH Breakfast Sandwich

Toasted English muffin, bacon, fried egg, and American cheese.

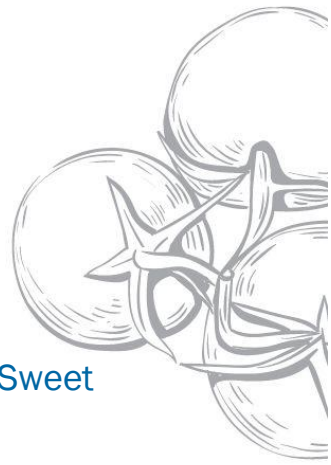




Lunch Menu

September 4th – September 10th

All luncheon entrées are served with your choice of French Fries, Sweet Potato Fries, Chips, or Fresh Fruit



Tuna Niçoise Salad

Baby Spinach topped with grilled tuna, sliced red potato, blanched green beans, grape tomato, red onion, and a hard-boiled egg served with Dijon vinaigrette.

Fried Shrimp Po' Boy

Fried breaded shrimp with shredded lettuce, tomato and remoulade sauce on a hoagie bun.

Deluxe Grilled Cheese

1 slice cheddar, 1 slice provolone, 2 slices American cheese, 2 slices bacon and 2 slices of tomatoes on grilled sourdough bread.

Curried Turkey Burger

Grilled turkey burger, roasted red peppers, thinly sliced red onion and cucumber with cilantro mayo.

Shrimp Noodle Stir Fry

Sautéed shrimp, red bell pepper, broccoli, carrots, mushrooms, red onion and water chestnuts with teriyaki sauce served over noodles.

Chicken Avocado Wrap

Grilled chicken, avocado, bacon, lettuce and tomato, and mayo in a tortilla.

Patty Melt

Angus burger served with fried onions and cheddar cheese served on grilled rye bread.

MCH Omelet

2-egg omelet filled with your choice of ham, bacon, diced onion, diced pepper, mushroom, tomato, and cheese.

Roasted Vegetables, Hummus, and Pita Chips

Roasted vegetable medley and homemade pita chips with a cup of mild roasted red pepper hummus dip

Black Angus Burger

1/3# Black Angus ground chuck grilled to perfection and topped with your choice. Some of the toppings are cheese, bacon, and raw onion, fried onion, lettuce, tomato, BBQ sauce, and mayo.





Dinner Menu

September 3rd – September 6th

All entrees are served with a choice of sweet or baked potato, and vegetable du jour.

Potato Chip Crusted Tilapia

Topped with lemon herb aioli.

Grilled Strip Steak (GF)

Strip steak with blue cheese butter topping.

Grilled Pork Chop (GF)

Apple and bacon barbecue sauce.

Shrimp Pomodoro

Sautéed shrimp, fresh diced tomatoes, herbs, garlic on angel hair pasta.

Oven Roasted Chicken Breast with Mushrooms

Skin-on, bone-in roasted chicken breast with roasted mushrooms.

Shepherd's Pie

Ground lamb, carrots, peas, savory gravy and mashed potatoes.

Beef Nacho Plate

Homemade tortilla chips topped with seasoned ground beef, pico de gallo (tomatoes, onions, cilantro), black olives and scallions.

Always Available: MCH Omelet, Angus Burger, Deluxe Grilled Cheese

