



MILWAUKEE CATHOLIC HOME

trinity senior services

Branch Menu

Sunday, September 15th, 2024

Ham Casserole

Chicken Piccata

Broiled Orange Roughy

Corned Beef Hash

Roasted Potatoes

Vegetable of the Day

Pancakes, Bacon, Sausage

Assorted Salads and Desserts

Sunday Take Away

Shrimp Salad with Croissant

Chicken Parmesan with Pasta



CLARE GARDENS

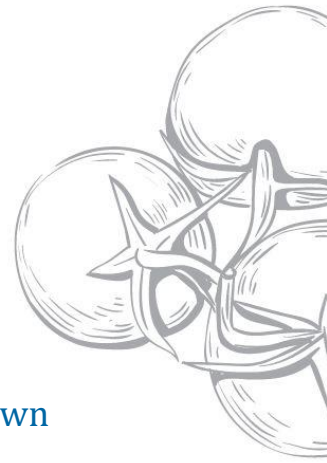
trinity senior services

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



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 18th – September 24th

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

Short Rib Burger

1/3-pound ground beef patty, cooked to your liking, topped with shredded beef short rib, caramelized onion, and aged white cheddar cheese.

Grilled Shrimp Skewer

Grilled jumbo shrimp, zucchini, yellow squash, red bell pepper and red onion brushed with a teriyaki glaze.

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.

Salmon Florentine

Steamed salmon, wilted spinach and a lemon wedge.

Chicken and Spinach Salad

Fresh spinach and mixed greens with toasted sunflower seeds, tomato, dried cranberries, marinated red onions, parmesan cheese and grilled chicken with balsamic dressing.

Chicken Avocado Melt

Grilled breast of chicken topped with tomato, avocado, provolone cheese and balsamic glaze. Served open faced on wheat bread.

The "Rachel"

Sliced turkey, sauerkraut, swiss cheese and Thousand Island dressing on grilled rye bread.

MCH Omelet

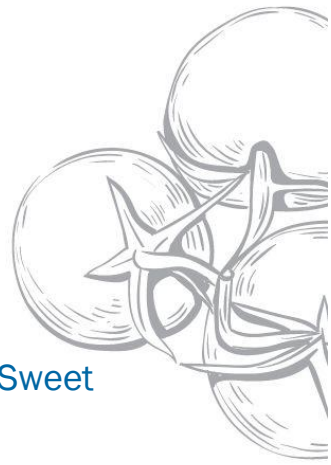
2-egg omelet filled with your choice of ham, bacon, diced onion, diced pepper, mushroom, tomato, and cheese.

Cucumber Gazpacho

Refreshing chilled soup with Claire Gardens cucumbers, cilantro and a hint of mint.

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 16th – September 20th

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

Baked Haddock

Baked with white wine and lemon. Served with Hollandaise.

Chicken a la King

Bell & Evans chicken, sherry mushroom cream, egg noodles.

Oven Roasted Salmon

Pacific salmon, roasted, topped with lemon beurre blanc.

Grilled Pork Tenderloin

Niman Ranch pork tenderloin, smoked cream, bacon bits.

Pistachio Crusted Chicken Breast

Bell & Evans chicken, ground pistachio, basil pesto.

Grilled Sirloin Steak Sandwich

Tenderized angus sirloin, mushrooms, onion, toasted French baguette.

Pot Roast

Weis Spectrum Farms beef, red potatoes, baby carrots, pearl onions, red wine gravy.

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