



MILWAUKEE CATHOLIC HOME
trinity senior services

Branch Menu

Sunday, November 27th, 2024

Braised Beef Brisket

Butter Crumb Cod Filet

Chicken Breast with Artichokes and Sundried Tomatoes

Biscuits and Sausage Gravy

Roasted Potatoes, Vegetable of the Day

Pancakes, Hash Browns, Bacon, Sausage

Assorted Salads

Assorted Desserts

Sunday Take Away

BLT Sandwich

Beef Stew



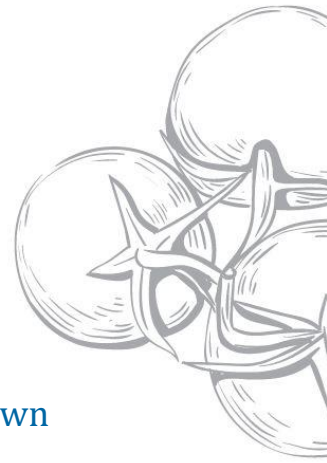
CLARE GARDENS
trinity senior services

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.





Dinner Menu

October 28th – November 1st

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

Petite Strip Steak with Mushroom Sauce

Certified Angus Beef strip steak served with mushroom sauce.

Salmon Croquettes

2 crispy pan-fried salmon patties

Bacon Wrapped Pork Tenderloin (GF)

All-natural pork tenderloin medallion wrapped with bacon and brushed with BBQ sauce.

Veal Marsala

Lightly breaded veal with mushroom marsala sauce.

Tilapia Amandine

Seasoned flour, sautéed, with toasted sliced almonds and beurre blanc.

Fettucine Alfredo

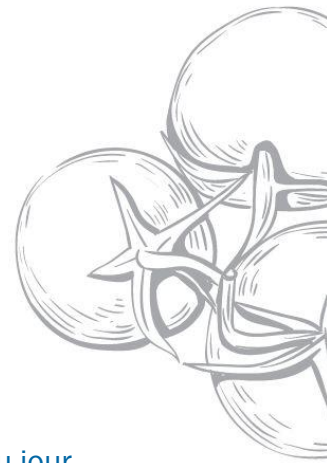
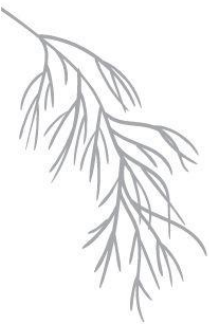
Fettucine with a creamy parmesan sauce.

Chicken Parmesan

Sauteed chicken cutlet breaded with parmesan, herbs, and breadcrumbs, topped with marinara and provolone cheese.

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

V = Vegetarian, GF = Gluten Free, LS = Entrée and vegetable are less than 400mg. of sodium.





Lunch Menu

October 30th – November 5th

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

Seared Salmon Salad (gf, ls)

Mixed greens with salmon, asparagus, cherry tomato, hardboiled egg, bacon, scallions, and Italian dressing.

Garden Vegetable Quiche

With zucchini, yellow squash, tomato, spinach and cheese

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.

Grilled Chicken Sandwich

Grilled chicken breast, topped with avocado, lettuce, tomato, and mayo.

Corned Beef Sandwich

Corned beef piled high on toasted marble rye bread. Served with a dill pickle.

Veggie Burger (v)

Black Bean burger grilled and served with lettuce, tomato and red onion.

Shrimp Sweet and Sour Stir Fry (gf)

Pea pods, shrimp, water chestnuts, broccoli, red pepper, carrots, onions, sweet and sour sauce, served on white rice.

MCH Omelet

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

Mozzarella Flat Bread

Warm flatbread with fresh mozzarella, roasted peppers, portobello mushroom, tomato, extra virgin olive oil and fresh basil

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.

Pizza of the Week: Greek Pizza: Sausage, artichokes, black olives, mozzarella and feta cheese.

