



MILWAUKEE CATHOLIC HOME
trinity senior services

Branch Menu

Sunday, January 12th, 2024

BBQ Chicken

Fried Catfish

Baked Ham

Macaroni and Cheese

Breakfast Sandwich

Vegetables of the Day

Pancakes, Hash Browns, Bacon, Sausage

Sunday Take Away

Butternut Squash Ravioli and Sage

Egg Salad on Croissant



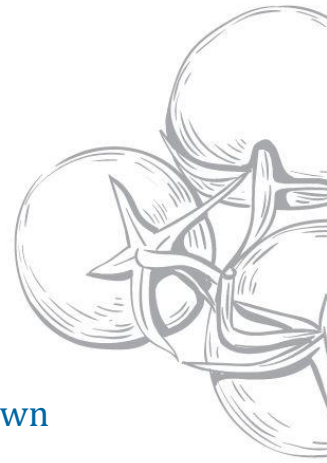
CLARE GARDENS
trinity senior services

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



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

January 15th – January 21st

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

Chicken Salad (GF, LS)

Chicken salad atop Clare Garden mixed greens with avocado, diced tomato, cucumber.

Ham and Swiss Croissant

Ham, Swiss cheese, lettuce, tomato with a side of honey mustard dressing.

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 Bratwurst with Sauerkraut

Beer braised bratwurst with sauerkraut.

Shrimp Pesto Pasta

Bowtie pasta tossed with shrimp, pesto cream sauce, mushrooms and scallions, garnished with parmesan cheese.

Pizza of the Week: Pepperoni

Couscous Salad (V, LS)

Israeli couscous tossed with chickpeas, feta cheese, cherry tomatoes, spinach, cucumber, butternut squash and smoked paprika vinaigrette.

MCH Chili

Hearty beef chili with beans. Served with cheese or onions upon request.

MCH Omelet

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

Sesame Crusted Tuna (GF, LS)

Sesame crusted tuna with Asian coleslaw

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

January 13th – January 17th

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

Pork Tostada

Slow braised pork shoulder and queso fresco cheese served on a crispy corn tortilla with refried beans.

Chicken Curry (V, GF)

Carrots, bell peppers, yellow potatoes and pea pods simmered in a mild yellow coconut curry sauce, served over rice.

Teriyaki Glazed Tuna Fillet

Pan seared tuna fillet brushed with teriyaki glaze and sesame seeds.

Mushroom and Swiss Bacon Burger

Grilled 1/3-pound burger patty with applewood smoked bacon pieces, topped with sautéed mushrooms and melted Swiss cheese.

Tomato, Bacon and Avocado Chicken Breast (GF)

Bell and Evans sautéed chicken breast with tomato, bacon, avocado and Brie cheese.

Grilled Sirloin

Black Angus Sirloin steak served with onion rings and steak sauce.

Veal Schnitzel

Breaded veal served with pickled red cabbage.

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.

