FEBRUARY 2017 MENU-SAPPHIRE

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 BRUNCH Crème Brulee French Toast Denver Omelet DINNER Salisbury Steak Roasted Chicken	2 BRUNCH Avocado, Bacon, Chicken Sandwich Steak Caesar Salad DINNER Salmon With Sauce Choron Pork Chops	BRUNCH Open-Faced Roast Beef And Gravy Over Toast Deli Sandwich DINNER Penne Pasta With Sausage Tomato Sauce Roast Turkey With Mashed Potatoes	4 BRUNCH Chicken Quesadilla Ham Salad Sandwich DINNER BBQ Ribs Beef Lasagna
5 BRUNCH Crab Benedict Marketplace Torte <u>DINNER</u> Chef's Choice	6 BRUNCH Cheeseburger Goldenrod Eggs DINNER Crab- and Shrimp-Stuffed Sole With Lobster Sauce Pork Tenderloin	7 BRUNCH Creamed Tuna Over Toast Hebrew Scrambled Eggs DINNER Lemon Chicken Beef Stir Fry	8 BRUNCH Spaghetti And Meatballs Chef's Salad DINNER Trout With Garlic Lemon Herb Sauce Chile Verde Enchiladas	9 BRUNCH Blueberry Pancakes Hard-Shelled Tacos DINNER BBQ Chicken Baked Ham	10 BRUNCH Hot Dogs Bacon Breakfast Skillet DINNER Prime Rib Halibut With Pesto	11 BRUNCH Biscuits And Gravy Omelet Bar DINNER Pork Roast Meatloaf
12 BRUNCH Chicken Cordon Bleu Pine Nut-Crusted Salmon With Artichoke Rice and Basil Cream Sauce DINNER Chef's Choice	13 BRUNCH Cobb Salad Malibu Chicken Sandwich DINNER Lamb With Mint Au Jus Clams And Linguine in White Sauce	VALENTINE'S DAY 14 BRUNCH Fish And Chips Egg Salad Sandwich DINNER Liver And Onions Shepherd's Pie	15 BRUNCH Ham Au Gratin Avocado BLT DINNER Beef Stroganoff Quail	16 BRUNCH Strawberry Crepes Banana Bread French Toast DINNER Bacon-Wrapped Scallops Stuffed Bell Peppers	17 BRUNCH Build-Your-Own Pizza Chicken Salad Sandwich DINNER Wild Rice Turkey Casserole Sweet And Sour Pork Over Rice	18 BRUNCH Pulled BBQ Pork Sandwich Egg Sandwich With Bacon, Ham or Sausage DINNER Roasted Chicken Corned Beef And Cabbage
19 BRUNCH Rack Of Lamb With Mint Veret Herbed, Crusted Roast Chicken DINNER Chef's Choice	20 BRUNCH Pastrami Reuben Chili Dog DINNER Cod With Peppers And Onions Topped With Marinara Cheeseburger	21 BRUNCH Macaroni And Cheese Shrimp Cocktail DINNER Beef Burgundy Chicken Cacciatore	BRUNCH Grilled Ham And Cheese Chicken Caesar Salad DINNER Coconut-Breaded Shrimp With Mango BBQ Sauce Spaghetti With Meat Sauce	23 BRUNCH Stuffed French Toast Single-Layer Club Sandwich DINNER Pork Roast With Mashed Potatoes Duck With Blueberry Sauce	24 BRUNCH Chicken, Swiss, Basil Aioli Sandwich Tuna Salad Sandwich DINNER Salmon With Maple Glaze Filet With Red Wine Mushroom Sauce	25 BRUNCH Hawaiian Meatballs Over Rice Crab Salad On A Croissant DINNER Chicken Alfredo Swiss Steak
BRUNCH Red Eye Roast Beef Halibut With Sherry Crab Cream Sauce DINNER Chef's Choice	27 BRUNCH Eggs Benedict Fish Sandwich DINNER Pork Tenderloin Breaded Catfish	28 BRUNCH Philly Sandwich Chicken Tenders With Ranch Or BBQ Sauce DINNER Pecan-Breaded Chicken Vegetable Lasagna In White Sauce		Director Of Food Services: James Wiberg jwiberg@sapphirelutheran.org Executive Chef: Becky Shirley bshirley@sapphirelutheran.org	SAPPHIRE Brunch (Mon-Sat) 10:30-12:30 (Sun) 11:30-2:00 Dinner (Mon-Sat) 5:00-6:30	REMINGTON Breakfast 8:00-9:30 Lunch 11:30-1:00 Dinner 5:00-6:30