



# THE COMMUNITY CAFÉ

with Chef Joyce Michaud

MONDAYS and TUESDAYS at NOON

FRIENDS \$8.55, NON-MEMBERS \$10.75, INCLUDES BEVERAGE AND TAX

Reservations are required, call 508-759-0653 by the Friday before lunch date

MENU IS ALSO AVAILABLE ON THE WEB AT [WWW.BOURNECOUNCILONAGING.ORG](http://WWW.BOURNECOUNCILONAGING.ORG)

**Please note that for Special Events, which require prepayment, we will be unable to issue refunds if you do not cancel your reservation. Please remember, these events have reservation waiting lists. In order to increase the efficiency of food purchases, we will be limiting reservations for some meals**

## COMMUNITY CAFÉ

CLOSED TODAY

IN OBSERVANCE OF

### Independence Day

Monday  
July 5



Homemade Baked Stuffed Cape Cod Quahog Topped with Lemon Butter Crumbs and Served with Drawn Butter. Our popular Baked Stuffed Loin of North Atlantic Haddock, Filled with Homemade Seafood Dressing and Topped with Creamy Lobster Sauce. Mildly Spiced, Oven Roasted Russet Potato and Fresh Cole Slaw. Warm, Fresh Baked Flaky Biscuits. Our Popular Strawberry & White Chocolate Cream Cake Topped with Strawberry Sauce and whipped Cream.

Monday  
July 12



Cup of Our Homemade Lobster Bisque, Topped with Crisp Herb Croutons. Warm, Fresh Garlic Breads Basket. Baked Stuffed North Atlantic Scrod, Served with Our Homemade Seafood Dressing and Topped with Our Savory Lemon Butter Crumbs. Oven Roasted Red Bliss Potatoes and Steamed Green Beans. Our Signature Dessert: Triple Chocolate Mousse Cake, Topped with Raspberry Sauce and Whipped Cream.

Monday  
July 19

Cup of Homemade Cape Cod Fish Chowder (haddock & sole) Served with Warm, Fresh Baked Garlic Breads Basket. Haddock Provencal: Baked Loin of North Atlantic Haddock, Topped with Our Fresh Provencal Sauce Made with Diced Tomato, Zucchini, Summer squash, Onion, Garlic & Fresh Basil, Served Beside Chive & Butter Jasmine Rice. Our Popular Luscious Lemon Cream Cake Topped with Raspberry Sauce & Whipped Cream.

Monday  
July 26



Our Popular Rocky Point Style Clam Cakes with a Ladle of Creamy Lobster Bisque for Dipping. Baked Stuffed Cape Cod Scrod, Served with Our Homemade, Chopped Ocean Quahog Dressing & Topped with Our Lemon Butter Crumbs. Oven Roasted & Lately Marinated Chef's Potatoes and Homemade Cole Slaw. Warm, Fresh Baked Garlic Breads Basket. New York Style Red Velvet Cake with White Chocolate Cream Filing and Topped with Whipped Cream Cheese Frosting

Monday  
August 2

Our Popular Rocky Point Style Clam Cakes, served with a ladle of Lobster Bisque for dipping. **BY REQUEST**, Baked, Stuffed Day Boat Scallops & Jumbo Shrimp, served with a Panko Crumb Dressing. Baked Idaho Potato with "all the fixin's" and Fresh Homemade Cole Slaw. Our popular White Chocolate & Raspberry Cream Cake topped with Raspberry Sauce.

**LIMITED TO 28 RESERVATIONS**



Tuesday  
July 6



Tuesday  
July 13

Cup of Our Homemade Creamy Mushroom Soup, Made with Crimini & White Button Mushrooms, Topped with Garlic & Herb Croutons. Country Style Baked Stuffed Chicken Breast Filled with Homemade Corn Bread Dressing with Dried Cranberries. Whipped Chive & Butter Russet Potato and Peas with Pearl Onions. Warm, Fresh Baked Garlic Butter Flaky Biscuits. Homemade Grapenut Custard Pudding Topped with Whipped Cream.

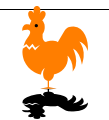
Tuesday  
July 20



Tuesday  
July 27

Cup of Homemade Cape Cod Clam Chowder, Served with Crackers and Warm, Fresh Baked Garlic Breads Basket. Baked Seafood Combo: Baked Stuffed Loin of North Atlantic Haddock & Jumbo Shrimp, Served with Homemade Seafood Dressing and Topped with Lemon Butter Crumbs. Served with Oven Baked Scallop Potatoes and Fresh Cole Slaw. Homemade Old Fashion Vanilla Cream Cake Topped with Strawberry Sauce & Whipped Cream.

Our Popular Caesar Salad; Fresh, Crisp Romaine, Grated Parmesan Cheese & Crisp Garlic Croutons, Tossed to Order on Our Homemade Caesar Dressing, served with Warm, Fresh Baked Garlic Breads Basket. Baked Stuffed Filet of North Atlantic Salmon, Baked with Homemade Seafood Dressing & Topped with Lite Lemon Butter Crumbs. Baked Russet Potato with "All the Fixin's" and Peas with Pearl Onions. Homemade Flaky Puff Pastry, Topped with Lemon Sauce & Whipped Cream.



Tuesday  
August 3

Chilled, Crisp & Tossed to Order, Our Popular Caesar Salad; Crisp Romaine, Grated Parmesan Cheese, Savory Croutons with Our Homemade Caesar Dressing. Served with Warm, Fresh Baked Garlic Bread. Individual, Homemade Chicken Pot Pie; Made with All White Meat Chicken in a Rich Chicken Gravy, with Peas and Carrots, Baked in a Flaky Crust. Served with Baked Idaho Potato with "All the Fixin's". Bake Cinnamon Swirl Vanilla Custard Bread Pudding Topped with Whipped Cream.

WHY COOK IN THE SUMMER HEAT ?  
CHECK OUT CHEF JOYCE'S DAILY SPECIALS, POSTED ON THE  
**"TO-GO" BOARD**

**WE RECOGNIZE THE NEEDS AND TASTES OF OUR SENIORS.  
OUR MEALS ARE AS NON-SPICY AS POSSIBLE.  
No msg or additional salt added during cooking**



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**Monday  
August 2**



Our Popular Rocky Point Style Clam Cakes with a Ladle of Creamy Lobster Bisque for Dipping. Baked Stuffed Cape Cod Scrod, Served with Our Homemade, Chopped Ocean Quahog Dressing & Topped with Our Lemon Butter Crumbs. Oven Roasted & Lately Marinated Chef's Potatoes and Homemade Cole Slaw. Warm, Fresh Baked Garlic Breads Basket. New York Style Red Velvet Cake with White Chocolate Cream Filing and Topped with Whipped Cream Cheese Frosting



**Tuesday  
August 3**

Chilled, Crisp & Tossed to Order, Our Popular Caesar Salad; Crisp Romaine, Grated Parmesan Cheese, Savory Croutons with Our Homemade Caesar Dressing. Served with Warm, Fresh Baked Garlic Bread. Individual, Homemade Chicken Pot Pie; Made with All White Meat Chicken in a Rich Chicken Gravy, with Peas and Carrots, Baked in a Flaky Crust. Served with Baked Idaho Potato with "All the Fixin's". Bake Cinnamon Swirl Vanilla Custard Bread Pudding Topped with Whipped Cream.

**Monday  
August 9**

Cup on Our Homemade Italian Tomato Vegetable Soup, Topped with Parmesan Cheese, Served with Warm, Fresh Baked Garlic Buttered Flaky Biscuits. Baked Filet of Wild North Atlantic Salmon, Topped with Our Homemade Creamy White Fresh Chive Sauce. Oven Roasted & Mildly Spiced Red Bliss Potatoes and Fresh Homemade Cole Slaw. Homemade Luscious Coconut Cream Cake with Raspberry Sauce and Whipped Cream



**Tuesday  
August 10**

Chilled Marinated Red Beets with Diced Tomato & Bermuda Onion on a Bed of Crisp Mixed Greens, Topped with Croutons & Our House Italian Dressing. Our Recipe Homemade Thick Cut Meatloaf, Topped with Home Made Rich Caramelized Onion Gravy. Whipped Chive & Butter Russet Potato and Fresh Buttered Carrots. Warm, Fresh Baked Soft Dinner Rolls for Gravy Dipping. Our Popular Boston Cream Cake: Yellow Layers Filled with Vanilla Cream & Topped with Chocolate Fudge Frosting & Whipped Cream.

**Monday  
August 16**

Cape Cod Crunchy & Savory Fish Cakes (scrod), Served on a Bed of Shredded iceberg Lettuce, with Tartar Sauce. Our Popular Baked Stuffed North Atlantic Scrod, Served with Homemade Seafood Dressing and Topped with Chunky, White Clam Sauce. Baked Russet Potato with "All the Fixin's" and Fresh Homemade Cole Slaw. Warm, Fresh Baked Garlic Butter Flaky Biscuits. Homemade Pineapple Upside Down Cake Topped with Vanilla Ice Cream



**Tuesday  
August 17**

Cup of Our New Homemade Summer Vegetable Soup with Zucchini, Summer Squash, Spring Peas, Baby Carrots & Pastene, in a Rich Chicken Broth with Grated Parmesan Cheese. BY REQUEST: Hot Off the Grill, BBQ Half Chicken, Tender & Meaty, Lately Basted with Our Homemade Sauce. Served with Fresh Homemade Pasta Salad & Cole Slaw. Fresh Baked Warm Country Biscuits & Butter. Blueberry Upside Down Cake Topped with Whipped Cream.

**Monday  
August 23**



Cup on Homemade Cape Cod Fish Chowder (scrod & haddock), Served with Warm, Fresh Baked Garlic Bread. Baked Stuffed Loin of North Atlantic Haddock, Served with Homemade Seafood Dressing & Topped with Our Popular Lobster Sauce. Baked Idaho Potato with "All the Fixin's" and Cold Pickled Beets with Red Onion. Our Original Reese's **Peanut Butter** & Chocolate Cake: Chocolate Layers, **Peanut** & White Chocolate Cream Filing, Chocolate Fudge Frosting, Topped with Creamy **Peanut** Sauce & Whipped Cream  
**CAUTION: THIS MEAL CONTAINS PEANUTS!**



**Tuesday  
August 24**

Our Popular Italian Salad: Crisp Romaine & Radicchio Topped with Pepperoni Strips, Shredded Mozzarella, Green Peppers, Red Onions & Croutons. Choice of Our Homemade Bleu Cheese or House Italian Dressing. Our Savory Chicken & Sausage Cacciatore, Made with Chicken Tenderloins & Sweet Italian Sausage, Topped with Our Homemade Marinara Sauce and Served Over Fettuccini. Warm, Fresh Baked Garlic Breads Basket. Homemade Italian Panetone & Vanilla Custard Bread Pudding with Whipped Cream.

**Monday  
August 30**

COMMUNITY CAFÉ  
CLOSED  
"TO-GO" BOARD WILL REMAIN AVAILABLE

**Tuesday  
August 31**

COMMUNITY CAFÉ  
CLOSED  
"TO-GO" BOARD WILL REMAIN AVAILABLE

**Monday  
Sept 6**

COMMUNITY CAFÉ  
CLOSED  
"TO-GO" BOARD WILL REMAIN AVAILABLE

**Tuesday  
Sept 7**

COMMUNITY CAFÉ  
CLOSED  
"TO-GO" BOARD WILL REMAIN AVAILABLE

**"TO-GO" BOARD WILL NOT BE AVAILABLE ON AUGUST 26 OR AUGUST 27, WILL RETURN ON AUGUST 30**

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OUR MEALS ARE AS NON-SPICY AS POSSIBLE.  
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