



# THE COMMUNITY CAFÉ with Chef Joyce Michaud

MONDAYS at NOON

Reservations are required. 508-759-0653

Reservations should be made by the Friday before lunch date.

While reservations *may* be available on the day of the meal, we can not guarantee a meal. Reservations will be held until 12:15PM, after that time the reservation will be released to the wait list.

**Friends \$7.95 & Non-Members \$10.75 INCLUDE 6.25% Meals Tax**

**Café Meals will be served including Entree, Breads Basket, Dessert and Unlimited Beverage.**

*Please note that for Special Events, which require prepayment, we will be unable to issue refunds if you do not cancel your reservation by 3:00PM on the business day before your reservation date. 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.*


**HEAT & ENJOY "TO GO ONLY" SPECIALS AVAILABLE:**  
**Monday 11:00AM - 2:00PM; Tuesday, Wednesday, Thursday 10:30AM - 1:30PM**  
**Friday availability - check with the Kitchen**

Monday  
December 5


Roast Loin of Pork with Homemade New England Herb Dressing and Onion Gravy, served with Whipped Chive & Butter Russet Potato and Butternut Squash. Warm, Fresh Baked Garlic Breads Basket. For Dessert, Homemade Lemon Velvet Cake with Raspberry Sauce and Whipped Cream.



Monday  
December 12

 .. A MYSTERY LUNCHEON ...  
A Complete Dinner and Dessert, well worth the price. What will it be? Chicken? Beef? Pork? Join us and find out ...you'll be glad you did.

Tuesday  
December 20  
Dinner & Show \$25  
Pre-payment required

 **SPECIAL HOLIDAY MUSIC and DINNER**  
*Roast Prime Beef au jus served with Baked Idaho Potato with "all the fixin's" and Whipped Butternut Squash with a Hint of Maple. A Festive Holiday Breads Basket. For Desert, a Special Holiday Treat.*

Monday  
December 26


*Community Café CLOSED*



Monday  
January 2

 *Community Café CLOSED*


Monday  
January 9

 Baked Stuffed Loin of North Atlantic Haddock filled with Homemade Seafood Dressing and topped with our popular Lobster Sauce, served with Rocky Point Style Clam Cakes for dipping. Served with Baked Idaho Potato with "all the fixin's", Fresh Homemade Cole Slaw and Warm, Fresh Baked Garlic Breads Basket. For Dessert, Homemade Harvest Apple Crisp topped with Whipped Cream.


Monday  
January 16

*Community Café CLOSED*

Monday  
January 23

 ... OUR MYSTERY LUNCHEON ...  
A Complete Dinner and Dessert, well worth the price. What will it be? There is ONLY ONE WAY TO FIND OUT! Join us ...you'll be glad you did.

Monday  
January 30

 BACK BY REQUEST - Our Fork Tender Veal Parmigiana; Real Veal, pounded, breaded & baked with Romano, Parmesan & Mozzarella Cheeses. Served with Penne Pasta and Warm, Fresh Garlic Breads Basket. For Dessert, Homemade Italian Panetone Bread Pudding topped with Whipped Cream.

*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.*

**ALLERGY ALERT**  
**IF YOU HAVE A FOOD ALLERGY PLEASE ADVISE CHEF JOYCE DIRECTLY IN THE DINING ROOM.**  
**ALSO, ADVISE THE OFFICE WHEN MAKING YOUR RESERVATION.**