

SUNDAY, AUGUST 31, 2025

Sunday Brunch is Closed.
Bluemound Market is Open.

- Menu:
- Scrambled Eggs
 - Hash Browns
 - Bacon and Sausage
 - Egg, Sausage & Cheese Breakfast Burrito
 - French Toast Sticks and Syrup
 - Tuna Noodle Casserole

MONDAY, SEPTEMBER 1, 2025

Labor Day Lunch. Seating will be available in Mansfelds & the Patio (weather permitting). No Dinner Service. Pick Up & Delivery available and will include a little of everything listed unless otherwise specified.

- Soda, Water, Beer

\$15.00
- Macaroni Salad with Bacon & Egg Watermelon Slice

(Residents)
- Boneless BBQ Beef Short Ribs

\$23.00
- Grilled Marinated Chicken Thigh

(Guests)
- (Woodfire Garlic, Brown Sugar & Peach Bourbon Rub)
- Corn on the Cob

Baked Beans
- Labor Day Dessert

TUESDAY, SEPTEMBER 2, 2025

- Creamy Chicken and Gnocchi Soup

\$2.50
- Romaine with Tangerines, Beets, Caesar

\$2.50
- Blend with Raspberry Dressing
- #1) Roasted Chicken Breast with Apple and Caramelized Onions

\$10.00
- served with Risotto & Sautéed Green Beans
- #2) Potato Crusted Chive Cod

\$12.00
- served with Risotto & Sautéed Green Beans
- Boston Cake

\$3.50

WEDNESDAY, SEPTEMBER 3, 2025

- Beef Vegetable Soup

\$2.50
- Black Berry, Cherry Tomato and Peach

\$2.50
- Salad with Mango Dressing
- #1) Cranberry Stuffed Pork Chop

\$10.00
- served with Wild Rice & Mixed Vegetables
- #2) Chicken Enchilada

\$10.00
- served with Spanish Rice & Refried Beans
- Peach Cobbler

\$3.50

TO ORDER FOR PICK UP OR DELIVERY CHOOSE FROM THE FOLLOWING OPTIONS:

- Fill out a form - available by elevator 2/3 in West Residence or mail room in East Residence and return to the host stand.
- Call 414.259.3733 opt #3 and leave detailed message.
- Order online through emenuchoice.
- At any time you may leave a message for a Culinary Supervisor at 414.259.3733 opt 5.

THURSDAY, SEPTEMBER 4, 2025

- Potato Leek Soup with Bacon

\$2.50
- Fresh Spinach with Apple, Cranberries

\$2.50
- and Feta Cheese with Poppy Seed Dressing
- #1) Rigatoni Bolognese

\$10.00
- served with Garlic Bread
- #2) Chef's Seafood Salad over Spring Greens

\$12.00
- served with Fresh Fruit & Homemade Muffin
- Chef's Choice

\$3.50

FRIDAY, SEPTEMBER 5, 2025

- Seafood Chowder Soup

\$2.50
- Fire Roasted Peach Salad with Gorgonzola and Walnuts

\$2.50
- #1) Battered Flounder

**Lunch Only

\$12.00
- served with Potato Pancake, Creamed Spinach, Lemon Wedge & Tartar Sauce
- FRIDAY NIGHT SUPPER CLUB FISH FRY

at Mansfeld's 4:30 - 6:30 pm.

(Tramontin's Bistro is closed.)

- #1) Beer Battered Catfish OR

\$15.00
- #2) Parmesan Crab Cake

served with Potato Pancake with Applesauce, Roasted Corn, Lemon Wedge & Tartar Sauce
- #3) BBQ Beef Brisket

\$10.00
- served with Mashed Potatoes with Gravy and Roasted Corn
- Double Chocolate Cake

\$3.50

SATURDAY, SEPTEMBER 6, 2025

- Pumpkin Popcorn Soup

\$2.50
- Caprese Salad

\$2.50
- #1) Fruit Stuffed Pork Chop with Raspberry Sauce

\$10.00
- served with Mashed Potatoes and Roasted Bok Choy
- #2) Orange Glazed King Salmon

\$12.00
- served with White Rice, Roasted Bok Choy and Diced Avocado
- Tiramisu

\$3.50

TRAY DELIVERY AND PICK UP OPTIONS:

Tray Delivery is available for an additional \$3.00 fee during the following times:

Sun. – Sat.

11:30am – 12:15pm

Mon. – Sat.

4:30pm – 5:15pm

Available Pick-Up Times (No Additional Fee)

East Residence (Pub counter)

Mon. – Sat.

4:30pm – 6pm

West Residence (coffee station)

Sun. – Sat. 11:30am – 12pm

Mon. – Sat. 4:30pm – 5pm

SUNDAY, AUGUST 24, 2025

Sunday Brunch - Mansfeld's
10:30am - 1:30pm (no dinner service)
RSVP in the sign-up book by the library


Choice of Entrée: \$14.00
• Beef Tips with Mashed Potatoes (Residents)
• Chicken Pasta Primavera
• Pancakes with Cinnamon Spiced Apples \$23.00
• Scrambled Eggs (Guests)
• Sausage & Bacon
• Breakfast Potatoes

All Entrees Include:
• Champagne or Mimosa
• Assorted Bakery
• Fresh Fruit

MONDAY, AUGUST 25, 2025

Beef Barley Soup \$2.50
Waldorf Salad \$2.50


#1) Italian Sausage with Onions & Peppers \$10.00
in a Fresh Tomato Sauce on a Hoagie Bun
served with Fries and Pickle Spear

#2) Tilapia Florentine  \$10.00
served with Mashed Potatoes and
Steamed Carrots

Brownie \$3.50

TUESDAY, AUGUST 26, 2025

Cream of Chicken Soup \$2.50
Tossed Salad with Tomato & Cucumber \$2.50


#1) Pineapple Chicken Salad on a Croissant  \$10.00
served with Fresh Fruit

#2) Beef Pepper Stir-Fry \$12.00
served over Whole Grain Rice and
Roasted Brussel Sprouts

German Cake \$3.50

WEDNESDAY, AUGUST 27, 2025

Tomato Basil Soup \$2.50
Fresh Fruit Salad \$2.50

#1) Penne Pasta with Shrimp Alfredo  \$10.00
served with Mixed Vegetables and
Garlic French Bread

#2) Pork Chop with Sauerkraut and Apples \$12.00
served with Roasted Potatoes and
Mixed Vegetables


Limoncello Cake \$3.50

TO ORDER FOR PICK UP OR DELIVERY CHOOSE FROM THE FOLLOWING OPTIONS:

- Fill out a form - available by elevator 2/3 in West Residence or mail room in East Residence and return to the host stand.
- Call 414.259.3733 opt #3 and leave detailed message.
- Order online through emenuchoice.
- At any time you may leave a message for a Culinary Supervisor at 414.259.3733 opt 5.

THURSDAY, AUGUST 28, 2025

Taco Soup \$2.50
Macaroni Pasta Salad \$2.50

#1) Chicken Piccata  \$12.00
served with Mashed Potatoes and
Roasted Asparagus

#2) Hungarian Goulash \$12.00
served with Medium Cut Pasta and
Roasted Carrots

Chef's Choice \$3.50

FRIDAY, AUGUST 29, 2025

Clam Chowder Soup \$2.50
Coleslaw \$2.50

#1) Battered Catfish **Lunch Only \$12.00
served with Fries, Lemon Wedge & Tartar
Sauce

FRIDAY NIGHT SUPPER CLUB FISH FRY
at Mansfeld's 4:30 - 6:30 pm.
(Tramontin's Bistro is closed.)

#1) Beer Battered Bluegill OR \$15.00
#2) Steamed Haddock 
served with Potato Pancake with
Applesauce, Carrots, Lemon Butter,
Lemon Wedge & Tartar Sauce

#3) Shepherd's Pie \$10.00
served with Wax Beans

Chocolate Mousse \$3.50

SATURDAY, AUGUST 30, 2025

Minestrone Soup \$2.50
Mixed Green Salad with Mandarin Oranges, \$2.50
Pomegranate, & Raspberry Vinaigrette

#1) Roasted Fresco Salmon  \$12.00
served with Fresh Spinach, Sweet Potatoes,
Roasted Peppers & Asparagus Topped
with Feta Cheese & Balsamic Glaze

#2) Meatloaf \$12.00
served with Mashed Potatoes with
Gravy and Mixed Vegetables

Tiramisu \$3.50

TRAY DELIVERY AND PICK UP OPTIONS:

Tray Delivery is available for an additional \$3.00 fee during the following times:

Sun. – Sat. 11:30am – 12:15pm	Mon. – Sat. 4:30pm – 5:15pm
Available Pick-Up Times (No Additional Fee)	
East Residence (Pub counter) Mon. – Sat. 4:30pm – 6pm	West Residence (coffee station) Sun. – Sat. 11:30am – 12pm Mon. – Sat. 4:30pm – 5pm



THE BLUEMOUND MARKET IS CLOSED ON SATURDAYS

If you have an immediate need, please contact the Culinary Supervisor at 414.259.7991 or ext. 7991

LUNCH IS AVAILABLE FROM 11:30AM - 1:30PM
SUPPER AVAILABLE 4:00 PM - 5:45 PM

DELIVERY IS AVAILABLE BY CALLING EXT. 6202

SUNDAY, AUGUST 31, 2025
OPEN 9:00 AM - 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Lunch	
Egg, Sausage, and Cheese Breakfast Burrito	\$7.00
French Toast Sticks and Syrup	\$7.00
Tuna Noodle Casserole	\$7.00

WEDNESDAY, SEPTEMBER 3, 2025
OPEN 9:00 AM - 3:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Beef Vegetable Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
Sausage Pizza meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

MONDAY, SEPTEMBER 1, 2025
CLOSED

HAPPY LABOR DAY!

THURSDAY, SEPTEMBER 4, 2025
OPEN 9:00 AM - 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Potato Leek Soup	\$2.50
Lunch / Supper	\$7.00
Santa Fe Egg Roll with Chipotle Ranch meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

TUESDAY, SEPTEMBER 2, 2025
OPEN 9:00 AM - 6:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Creamy Chicken and Gnocchi Soup	\$2.50
Lunch	\$7.00
Chicken Cutlet on a Bun meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

FRIDAY, SEPTEMBER 5, 2025
OPEN 9:00 AM - 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Seafood Chowder Soup	\$2.50
Lunch	\$7.00
Breaded Cod Square on a Bun with Tartar Sauce meal comes with choice of soup of the day or bag of chips and can of soda or water. Main item only \$5.00	
Salad Bar	\$7.00

LABOR DAY MENU

MONDAY, SEPTEMBER 1ST

Serving from 11am to 1:00pm
NO DINNER SERVICE THIS EVENING

Seating Will Be Available in:
Mansfelds Restaurant and Patio
(Weather Permitting)

\$15.00 for Residents \$20.00 for Guests

MENU:

Soda, Water or Beer

Macaroni Salad with Bacon & Egg
Watermelon Slice

Boneless BBQ Beef Short Rib

Grilled Marinated Chicken Thigh
(Wood-fire Garlic, Brown Sugar, and
Peach Bourbon Rub)

Corn on the Cob
Baked Beans

Labor Day Dessert

**RSVP REQUIRED BY
TUESDAY, AUGUST 26TH**

Please sign up in the Culinary Book
located by the Tramontin Bistro.

Pick Up and Delivery Available
(Will include a little of everything listed above
unless otherwise specified)





CHEF GIUSEPPE'S

L'Appetito Italiano

DINING

Menu:

Complimentary Glass of Pinot Grigio or Chianti

Soup of the Day or Salad

Pane Casareccio (Homemade Bread)
with Balsamic and Olive Oil Dip

SEPTEMBER 3RD & 4TH

Tortellini with Spinach Cream Sauce - \$25

Short Ribs with Ragu - \$28

Cannoli for Dessert

SEPTEMBER 10TH & 11TH

Beef Bolognese with Gnocchi - \$25

Lobster Ravioli with Saffron Cream Sauce - \$28

Lemoncello for Dessert

SEPTEMBER 17TH & 18TH

Sicilian Steak - \$25

Shrimp Alfredo/Pesto with Angel Hair - \$30

Cannoli for Dessert

SEPTEMBER 24TH & 25TH

Oso Buco - \$28

Rigatoni with Sausage and Pea Sauce - \$25

Tiramisu for Dessert

**COST IS PER PERSON - RSVP IN CULINARY
BOOK BY 3PM THE DAY PRIOR TO DINING**

"Non devi per forza cucinare
piatti eccessivi o complicati:
basta buon cibo da ingredient
freschi."

"You don't necessarily have to cook an
excessive or complicated dish: just good
food from fresh ingredients."

 **St. Camillus**
A Life Plan Community

SEPTEMBER SATURDAY NIGHT *Dining Experiences*

SEPTEMBER 6TH **SWEDISH CUISINE**

Buffet style with Swedish meatballs, egg noodles, beef stroganoff, mashed potatoes, glazed carrots, broccoli, salad, and a fruit crumble for dessert. A cranberry vodka from the bar.
Cost - \$25.00 per person.

SEPTEMBER 13TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - Rosemary roasted chicken (bone-in) with parmesan mashed potatoes and asparagus. Option #2 - Butter poached tilapia with parmesan mashed potatoes and asparagus. Cheesecake for dessert
Cost - \$30.00 per person.

SEPTEMBER 20TH **GERMAN CUISINE**

Buffet style with Brezel (Pretzel), grilled knackwurst, schnitzel, buttered spätzle, braised cabbage, German potato salad, and apple strudel for dessert. A lime spritzer from the bar.
Cost - \$25.00 per person.

SEPTEMBER 27TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - Filet Mignon with a demi-glaze, roasted broccoli and garlic mashed potatoes. Option #2 - Pan seared salmon with a bourbon honey glaze, roasted broccoli, and garlic mashed potatoes. Lemoncello cake for dessert.
Cost - \$30.00 per person.