


SUNDAY, AUGUST 17, 2025



Sunday Brunch is Closed.
Bluemound Market is Open.

- Menu:
- Scrambled Eggs
 - Hashbrowns
 - Bacon and Sausage
 - Ham and Cheese on a roll
 - Tuna Casserole
 - Pancakes and Syrup


MONDAY, AUGUST 18, 2025

- Chicken Noodle Soup\$2.50
- Broccoli Salad \$2.50
- #1) Orange Chicken Thigh
served with Fried Rice and Oriental Vegetables\$10.00
- #2) Beef Taco
served with Spanish Rice & Refried Beans\$10.00
- Cheesecake\$3.50

TUESDAY, AUGUST 19, 2025

- Lasagna Soup\$2.50
- Cranberry, Apple and Quinoa Salad \$2.50
- #1) Chef Salad with Julienne Ham & Turkey, Deviled Egg Halves, Tomato, Cucumber & Choice Dressing
served with Garlic Bread \$10.00
- #2) Seafood Linguine
served with Fresh Broccoli & Garlic Bread\$12.00
- Cannoli\$3.50



WEDNESDAY, AUGUST 20, 2025

- Split Pea and Ham Soup\$2.50
- Fresh Fruit Salad \$2.50
- #1) Fried Shrimp
served with Coleslaw and Fries\$10.00
- #2) Beef Tenderloin with Mushroom Sauce
served with Mashed Potatoes and Roasted Asparagus\$12.00
- Raspberry Lemon Drop 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 21, 2025


- Vegetable Chili Soup\$2.50
- Caesar Salad \$2.50
- #1) Veal Parmigiana
served over Angel Hair Pasta with Garlic Olive Oil and Mixed Vegetables\$12.00
- #2) Shrimp Scampi \$12.00
served with Parmesan Risotto and Mixed Vegetables
- Chef's Choice\$3.50

FRIDAY, AUGUST 22, 2025

- Potato Corn Chowder Soup\$2.50
- Coleslaw\$2.50
- #1) Battered Cider Pollack **Lunch Only
served with Fries, Lemon Wedge & Tartar Sauce\$12.00

- FRIDAY NIGHT SUPPER CLUB FISH FRY
at Mansfeld's 4:30 - 6:30 pm.
(Tramontin's Bistro is closed.)
- #1) Beer Battered Cod OR\$15.00
- #2) Steamed Haddock 
served with Potato Pancake with Applesauce, Carrots, Lemon Butter, Lemon Wedge & Tartar Sauce
- #3) Stuffed Peppers with Fresh Tomato Sauce
served with Mashed Potatoes and Mixed Vegetables\$12.00
- Chocolate Cake\$3.50

SATURDAY, AUGUST 23, 2025

- Tortellini Pesto Soup\$2.50
- Pears, Walnuts and Blue Cheese Salad \$2.50
- #1) Pot Roast
served with Mashed Potatoes and Roasted Cauliflower\$12.00
- #2) Greek Salmon & Delicious Fusion \$12.00
Mediterranean
served with Roasted Cauliflower
- Red Velvet Cake\$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
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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
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SUNDAY, AUGUST 10, 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


- Split Cornish Hen with Rosemary Roasted Potatoes and Mixed Vegetables (Residents)
- Jack Daniels Brown Sugar & Mustard Glazed Ham with Sweet Mashed Potatoes and Mixed Vegetables \$23.00 (Guests)
- Pancake with Syrup
- Eggs Over Easy OR Scrambled Eggs
- Sausage & Bacon

All Entrees Include:

- Champagne or Mimosa
- Assorted Bakery
- Fresh Fruit

MONDAY, AUGUST 11, 2025

Hamburger Soup \$2.50

Chickpea Salad  \$2.50

#1) Sweet & Sour Pork over Egg Fried Rice \$10.00
served with Asian Vegetables

#2) Creamy Pesto Chicken Breast \$12.00
served with Rosemary Roasted Potatoes and Roasted Zucchini and Squash

Brownie \$3.50

TUESDAY, AUGUST 12, 2025

Potato and Bacon Soup \$2.50

Summer Pasta Salad \$2.50


#1) Country Fried Steak & Gravy \$12.00
served with Mashed Potatoes and Steamed Broccoli

#2) Alaskan Cod & Shrimp over Citrus Couscous \$12.00
served with Steamed Broccoli 

Scone \$3.50

WEDNESDAY, AUGUST 13, 2025

Summer Vegetable Soup \$2.50

Fresh Fruit  \$2.50

#1) BBQ Pork Ribs \$12.00
served with Roasted Potatoes and Corn on the Cob

#2) Baked Honey Dijon Salmon  \$12.00
served with Mushroom Risotto and Roasted Asparagus


Dulce de Leche Cake \$3.50

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THURSDAY, AUGUST 14, 2025

Squash Soup \$2.50

Peach Caprese Salad  \$2.50

#1) Knackwurst \$10.00
served with Macaroni & Cheese and Baked Tomato Half with Parmesan Crumb Topping

#2) Gluten Free Tilapia with Lemon Cream Sauce \$12.00
served with Mediterranean Couscous 

Chef's Choice \$3.50

FRIDAY, AUGUST 15, 2025

Corn, Potato, & Bacon Chowder Soup \$2.50

Coleslaw \$2.50

#1) Beef Battered Red Snapper **Lunch Only \$12.00
served with 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 Pollack OR \$15.00


#2) Steamed Haddock 
served with Roasted Potatoes, Creamed Spinach, Lemon Butter, Lemon Wedge & Tartar Sauce

#3) Turkey, Broccoli, Rice & Cheese \$10.00
Casserole
served with Cranberry Sauce


Marble Banana Cake \$3.50

SATURDAY, AUGUST 16, 2025

Beef Vegetable Soup \$2.50

Romaine, Strawberry & Mandarin Salad \$2.50
with Poppy Seed Dressing 

#1) Applewood Smoked Pork Loin \$12.00
served with Honey Garlic Sauce, Whole Grain Rice, and Steamed Broccoli

#2) Szechuan Shrimp  \$12.00
served over Whole Grain Rice and Steamed Broccoli

Double Chocolate Cake \$3.50

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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 17, 2025
OPEN 9:00 AM - 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Lunch	
Ham and Cheese on a Roll	\$9.00
Tuna Casserole	\$9.00
Pancakes with Syrup	\$9.00

MONDAY, AUGUST 18, 2025
OPEN 9:00 AM - 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Chicken Noodle Soup	\$2.50
Lunch / Supper	\$7.00
Ultimate Grilled Cheese (Cheddar, Swiss, Tomato and Bacon) 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, AUGUST 19, 2025
OPEN 9:00 AM - 6:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Lasagna Soup	\$2.50
Lunch	\$7.00
Breaded Chicken Thigh on a Bun with Lettuce and Tomato 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

WEDNESDAY, AUGUST 20, 2025
OPEN 9:00 AM - 3:00PM

Breakfast	
Scrambled Egg and Hash Browns with Bacon or Sausage	\$5.00
Soup of the Day - Split Pea and Ham Soup	\$2.50
Warm Cookie Wednesday!	\$2.00
Lunch	\$7.00
Pork Egg Rolls with Sweet and Sour 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

THURSDAY, AUGUST 21, 2025
OPEN 9:00 AM - 6:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Vegetable Chili Soup	\$2.50
Lunch / Supper	\$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

FRIDAY, AUGUST 22, 2025
OPEN 9:00 AM - 3:00PM

Breakfast	\$5.00
Sausage, Bacon, Scrambled Egg and Hash Browns	
Soup of the Day - Potato Corn 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)





August

Week 1 – Traditional Club. Sliced ham and turkey on three pieces of toasted wheat with mayo, lettuce, and tomato. Served with Chips.

Week 2 – Chicken Caesar wrap. Grilled chicken, romaine lettuce, tomato, red onion, and Caesar dressing in a flour tortilla. Served with chips.

Week 3 – Chicken Bacon Ranch sandwich. Grilled Chicken breast with bacon, avocado, cheddar cheese, lettuce, and ranch on a bun. Served with Chips.

Week 4 – Hot Ham and Cheese. Sliced Ham, Cheddar cheese, and honey mustard on a warm bun. Served with Chips.



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

AUGUST 6TH & 7TH

Spaghetti and Meatballs - \$25

Chicken Milanese - \$25

Cannoli for Dessert

AUGUST 13TH & 14TH

Chicken Parmesan - \$25

Filet Mignon - \$28

Lemoncello for Dessert

AUGUST 20TH & 21ST

Braised Beef Ravioli - \$25

Chicken Alfredo with Fettuccine - \$30

Gelato for Dessert

AUGUST 27TH & 28TH

Pasta ala Norma - \$28

Chicken Picatta - \$25

Tiramisu for Dessert

"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

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

AUGUST SATURDAY NIGHT *Dining Experiences*

AUGUST 2ND **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - A slow roasted rack of lamb with boiled red potatoes and asparagus. Option #2 - Sweet chili prawns with boiled red potatoes, asparagus, and a sweet chili basil sauce. Chocolate cake for dessert.

Cost - \$30.00 per person.

AUGUST 9TH **SOUTHERN CUISINE**

Buffet style with buttermilk fried chicken, pork chops and gravy, mashed potatoes, corn, collard greens, buttermilk biscuits, apple pie, and a vodka sweet tea from the bar.

Cost - \$25.00 per person.

AUGUST 16TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - A Filet Mignon with garlic-mashed potatoes, roasted broccoli, and an Espanola sauce. Option #2 - A roasted orange roughy with garlic-mashed potatoes, roasted broccoli and brown butter caper sauce. Black forest cake for dessert.

Cost - \$30.00 per person.

AUGUST 23RD **ASIAN NIGHT**

Buffet style with Egg rolls, Broccoli and beef with, sesame chicken, white rice, a fried rice action station, soy glazed carrots, and Castella cake for dessert. A pear mule from the bar.

Cost - \$25.00 per person.

AUGUST 30TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - Braised beef burgundy with parmesan garlic-mashed potatoes, roasted broccoli. Option #2 - A roasted bourbon honey glazed Salmon with parmesan garlic-mashed potatoes, roasted broccoli. Strawberry cake for dessert.

Cost - \$30.00 per person.

TO RSVP - SIGN UP IN CULINARY BOOK OR CALL EXT. 3733 AND CHOOSE OPTION #2