



"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

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

JUNE 3RD

Oso Buco - \$30
Ricotta Stuffed Giant Shell Pasta with Sausage
Red Sauce and Broccoli - \$25
Chef's Choice for Dessert

JUNE 10TH

Spaghetti and Meatballs - \$25
Chicken Milanese - \$25
Chef's Choice for Dessert

JUNE 17TH

Chicken Parmesan - \$28
Filet Mignon - \$30
Chef's Choice for Dessert

JUNE 24TH

Braised Beef Ravioli - \$28
Chicken Alfredo with Fettucine - \$25
Chef's Choice for Dessert

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

Comfort Food

MENU:

Complimentary Glass of Wine
Soup of the Day or Salad and Bread
Chef's Choice for Dessert

June 4th

Steak Diane with
Roasted Red Potatoes and Asparagus - \$35

Butter and Herb Poached Tilapia with
Roasted Red Potatoes and Asparagus - \$30

June 11th

Bacon Wrapped Pork Loin with Peppercorn Cream Sauce
with a Baked Potato and Broccoli - \$30

Stuffed Flounder with Lemon Butter Sauce
with a Baked Potato and Broccoli - \$30

June 18th

Fried Pork Chop with Herb Cream Sauce
with Sweet Potato Hash and Snow Peas - \$30

Roasted Sea Bass with Brown Butter
with Sweet Potato Hash and Snow Peas - \$35

June 25th

Lemon and Herb Roasted Cornish Hen with
Mashed Potatoes & Green Bean Almandine - \$30

Honey Bourbon Salmon with
Mashed Potatoes & Green Bean Almandine - \$30

Dining Experiences

JUNE 6TH
BUILD YOUR OWN
PASTA BAR

Buffet style with salad, choice of pasta, penne, Rigatoni, Linguine, or Rotini, and choice of sauce, Marinara, Alfredo, creamy pesto, or meat sauce, and choice of toppings, Chicken, shrimp, meatballs, or Italian sausage. Assorted desserts and the mini bar with a special drink.

Cost - \$25.00 per person.

JUNE 13TH
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.

JUNE 20TH
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.

JUNE 27TH
BAKED POTATO BAR

Buffet style, Baked potatoes, with a build your own toppings. Toppings include, pulled pork, taco meat, diced chicken, cheese sauce, bacon bits, onions (green and white), sour cream, cheddar cheese, diced peppers, and corn. Assorted Desserts and the mini bar with a drink special.

Cost - \$25.00 per person.