



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

### **OCTOBER 7<sup>NH</sup>**

Chicken Parmesan - \$28

Filet Mignon - \$35

Chef Choice for Dessert

### **OCTOBER 14<sup>TH</sup>**

Braised Beef Ravioli - \$28

Chicken Alfredo with Fettucine - \$25

Chef Choice for Dessert

### **OCTOBER 21<sup>ST</sup>**

Linguine Au Frutti Di Mare - \$35

Chicken picatta - \$25

Chef Choice for Dessert

### **OCTOBER 28<sup>TH</sup>**

Grilled Branzino w/ Lemon & Olive Oil - \$35

Short Ribs with Ragu - \$35

Chef Choice for Dessert

"L'entusiasmo è per la vita  
quello che la fame è per il cibo."

"Enthusiasm is to life what hunger is to food."

**St. Camillus**  
A Life Plan Community

**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

### October 8<sup>th</sup>

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

Stuffed Flounder with Lemon Butter Sauce, Baked Potato, and Broccoli - \$35

### October 15<sup>th</sup>

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

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

### October 22<sup>nd</sup>

Lemon & Herb Roasted Cornish Hen with Parmesan Risotto and Green Bean Almandine - \$30

Honey Bourbon Salmon with Parmesan Risotto and Green Bean Almandine - \$36

### October 29<sup>th</sup>

Chicken Fried Steak w/ Country Gravy with Loaded Baked Potato, Winter Blend Vegetables - \$30

Garlic Butter Prawns  
Loaded Baked Potato, Winter Blend Vegetables - \$35

# OCTOBER SATURDAY NIGHT *Dining Experiences*

## **OCTOBER 3<sup>RD</sup>**

### **ASIAN NIGHT BUFFET STYLE**

Enjoy a refreshing Asian Style Salad, followed by tender authentic Orange Beef and Chicken Basil served with Fried Rice and Egg Rolls. Finish with a traditional Fortune Cookie and warm Asian Donuts. Also included is a specially crafted Asian-inspired cocktail along with additional beverage selections.

Cost - \$35.00 per person.

## **OCTOBER 10<sup>TH</sup>**

### **SIT DOWN STYLE**

Service includes two entrée options, complimentary glass of wine, artisan bread loaf, soup or salad, and dessert. #1 Steak Au Poivre - Tender seasoned steak with a peppercorn sauce, served with Au Gratin Potatoes and medley of Chef's Blend Vegetables. #2 Pan-Seared Parmesan Crusted Walleye - Walleye with a Parmesan crust, served with Citrus-Infused Jasmine Rice and Chef's Blend Vegetables. Finish with a slice of Decadent Chocolate Cake.

Cost - \$45.00 for each selection, per person.

## **OCTOBER 17<sup>TH</sup>**

### **BUILD YOUR OWN TACO BAR**

Buffet style with hard or soft shells, Ground beef, shredded chicken, Shrimp, Spanish rice, corn, black beans, refried beans, lettuce, tomato, cheese, onions, sour cream, salsa, black olives, Dulce de Leche Cake and a margarita from the mini bar.

Cost - \$30.00 per person.

## **OCTOBER 24<sup>TH</sup>**

### **SIT DOWN STYLE**

Service includes two entrée options, complimentary glass of wine, artisan bread loaf, soup or salad, and dessert. #1 Filet Mignon with Demi-Glace - A tender filet mignon with a demi-glace sauce, served with Duchess Potatoes and Roasted Broccolini. #2 Pan-Seared Salmon with Lemon Caper Sauce - Fresh salmon seared served with lemon caper sauce, Duchess Potatoes and Roasted Broccolini. Finish with Raspberry Layer Dessert.

Cost - \$48.00 for each selection, per person.

## **OCTOBER 31<sup>ST</sup>**

### **GERMAN NIGHT BUFFET STYLE**

Enjoy an evening of authentic Bavarian and comforting German favorites. Begin with a warm Bavarian Style Pretzel before enjoying hearty Grilled Knackwurst with caramelized onions and classic Wiener Schnitzel. Traditional sides include savory Braised Red Cabbage, buttery Spaetzle, and crispy Potato Pancakes served with sweet Applesauce. Finish with a delicious serving of Apple Strudel. Also includes a refreshing Lime Spritzer.

Cost - \$38.00 per person.

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