

Breakfast Offerings

Our Daily Breakfast is served with your Choice of Breakfast Extras

Daily Breakfast

Breakfast Extras

SUNDAY

Sunrise

Omelet with grilled peppers & onions, fried potatoes, and biscuit with butter and jelly.

Cereal Choices

Cheerios
Rice Krispies
Corn Flakes
Raisin Bran
Oatmeal or Cream of Wheat

MONDAY

Hot Cakes

Pancakes with butter, maple syrup and a side of bacon.

Fruit of Day

Banana
Fresh Seasonal Fruit
Peaches
Mandarin Oranges

TUESDAY

Morning Croissant

Eggs, cheese, and ham on a buttery croissant served with a side of fruit.

Dairy

Yogurt
Cottage Cheese

WEDNESDAY

Old Fashioned

Scrambled eggs, hash browns, and side of toast with butter and jelly.

Bread for Toast

White or Wheat
Raisin

THURSDAY

Sweet & Savory

Waffles with butter and maple syrup, served with a side of breakfast sausage.

Accompaniments

Brown Sugar
Peanut Butter

FRIDAY

Denver Scramble

Scrambled eggs with onions, peppers, and ham, served with side of toast, butter and jelly.

Cold Beverages

2% Milk
Orange, Cranberry, or Apple Juice

SATURDAY

Breakfast Bake

Eggs, cheese, and sausage bake accompanied with a sweet pastry.

Hot Beverages

Coffee ~ Regular or Decaf
Hot Tea
Hot Cocoa

Briarfield Place Menu ~ Week 1

Daily Entree with Sides & Dessert

LUNCH

DINNER

SUNDAY

Garlic Ranch Chicken

Boneless chicken, seasoned with olive oil, butter, garlic, and a ranch flavor blend.

Parmesan Bowtie Noodles and Peas

Dessert: French Vanilla Ice Cream

Homestyle Pot Roast

Slow cooked, tender beef roast, served with pan juices thickened into a rich sauce.

Dinner Roll and Pot Roast Vegetables

Dessert: Spiced Apple Crisp

MONDAY

Honey Glazed Ham

Hickory smoked buffet ham, brushed with our house made sweet and flavorsome glaze.

Sweet Potatoes and Corn Casserole

Dessert: Snickerdoodle Cookie

Oven Fried Chicken

Boneless breast soaked in buttermilk, hand breaded, pan fried until crispy golden brown.

Macaroni & Cheese and Green Beans

Dessert: Cherry Drizzle Cake

TUESDAY

Pasta & Meatballs

Served with our house-made Italian blend seasoned tomato sauce.

Garlic Bread and House Salad

Dessert: Tapioca Pudding Parfait

Roast Turkey w/ Herb Gravy

Seasoned and slow roasted, served with a delicious from scratch turkey gravy.

Stuffing and Glazed Baby Carrots

Dessert: Brownie

WEDNESDAY

Grilled Cheese Sandwich

Buttery & grilled to a crisp finish.

Macaroni Salad and Stewed Tomatoes

Dessert: Fruit Cup

Salisbury Steak

Tender steak baked and served with gravy.

Mashed Potatoes and Vegetable Medley

Dessert: Blueberry Cobbler

THURSDAY

Seasoned Pork Loin

Roasted Pork tenderloin crusted with our special dry rub seasoning blend.

Roasted Potatoes and Cream Corn

Dessert: Banana Cream Pie

Chili

Hearty beef chili slow cooked with diced tomatoes and beans.

Cornbread and Broccoli

Dessert: Sherbet

FRIDAY

Chicken Salad Sandwich

Chicken salad served on a croissant.

Baked Apples and Marinated Bean Salad

Dessert: Frosted Cake

Fish of the Day

Baked fish accompanied with

French Fries and Coleslaw

Dessert: Lemon Pudding

SATURDAY

Meatloaf & Brown Gravy

Our own homemade recipe hand-crafted, a balanced mixture of traditional ingredients.

Scalloped Potatoes and Mixed Vegetables

Dessert: Chocolate Chip Cookie

Sweet & Sour Pork

Succulent pork bites in a tangy sauce with peppers, onions, carrots, and pineapple.

Rice Pilaf and Vegetable Egg Roll

Dessert: Ambrosia Fruit Salad

Briarfield Place Menu ~ Week 2

Daily Entree with Sides and Dessert

LUNCH

Italian Baked Chicken

SUNDAY

Boneless chicken, drizzled with olive oil, garlic, and an Italian seasoning blend.

Buttered Noodles and Green Beans

Dessert: Strawberry Cream Pie

Hamburger on Bun

MONDAY

Tender baked beef patty served with lettuce & tomato.

French Fries and Harvard Beets

Dessert: Lemon Bar

Open Face Roast Turkey Sandwich

TUESDAY

Savory, slow roasted turkey with gravy served on hearty bread.

Mashed Potatoes and Vegetable Medley

Dessert: Pumpkin Pie

Cream Chicken & Biscuit

WEDNESDAY

Fork tender chicken with mixed vegetables in a light cream gravy.

Dessert: Sherbet

Quiche

THURSDAY

Eggs with peppers & onions baked in a flaky crust.

Ranch Roasted Redskin Potatoes and Spinach

Dessert: Fruit Cup

Baked Fish

FRIDAY

Fish filet baked with lemon butter.

Potato Salad and Green Beans

Dessert: Pineapple Upside Down Cake

Swedish Meatballs

SATURDAY

Meatballs in a light brown gravy served over

Buttered Egg Noodles and w/Peas

Dessert: Orange Gelatin Parfait

DINNER

Stuffed Pepper

Green bell peppers stuffed with savory beef & rice filling and served with tomato sauce.

Mashed Potatoes and Baby Carrots

Dessert: Sugar Cookie

Honey BBQ Chicken

Boneless breast slow roasted with honey barbeque sauce, side of cornbread.

Au Gratin Potatoes and Corn

Dessert: French Vanilla Ice Cream

Baked Ziti

Ziti mixed with a blend of mozzarella & provolone cheeses, and an Italian red sauce.

Bread Stick and Broccoli

Dessert: Fruit Crisp

Beef Tips

Beef tips slow cooked in a light gravy.

Buttered Egg Noodles and Cauliflower

Dessert: Orange Drizzle Cake

Kielbasa

Baked kielbasa served with

Buttered Pierogies & Onions and Sauerkraut

Dessert: Chocolate Chip Cookie

Chicken Alfredo

Baked chicken with Italian blend seasonings tossed in Alfredo sauce.

Bowtie Pasta and Vegetable Medley

Dessert: Cherries & Cream

Pulled Pork Sandwich

Slow roasted, pulled pork with a hint of BBQ sauce on a bun.

Baked Beans and Coleslaw

Dessert: Fruit Cobbler