# Terrace Café Specials 11/3-11/8

# Soup of the Week

Cream of Parsnip Soup-Onion, parsnip, celery, garlic, cream, butter, flour \$2.75 (190 cal.)

# **Monday 11/3**

**Beef Barley Soup-**Diced beef, celery, carrots, onion, herbs in beef broth with barley \$2.75 (90 cal.)

Orecchiette w/ Sausage & Broccoli Rabe-. Sausage, broccoli rabe, cannellini beans, butter, wine and parmesan \$8.00 (630 cal.)

Pesto Haddock -Seared filet of haddock topped with basil pesto and blistered tomatoes. \$8.00 (360 cal.)

Oven Roasted Chicken -Savory herb marinated bone-in leg and thigh of chicken- slowly roasted until golden brown.\$8.00 (400 cal.)

Sauteed Yellow Squash (20 cal.) Balsamic Roasted Beets (75 cal.) Mashed Potatoes (140 cal.) White Rice (140 cal.)

# Tuesday 11/4

Lamb & Lentil Soup- Lamb, celery, onion, carrot, garbanzo beans and lentils in chicken broth \$2.75 (110 cal.)

# Roasted Turkey Breast-.

\$8.00 (150 cal.) **Served w/ Cranberry Sauce-** (90 cal.) Plant Based Steak Grillades w/ Grits - Ø Cajun seasoned plant based steak in a creole style sauce over cheesy grits \$8.00 (430 cal.)

Roasted Pork Loin -Lemon and fresh herb marinated \$8.00 (180 cal.) w/ Cranberry Fig Sauce (90 cal)

Green Beans w/ Onions (45 cal.) Sauerkraut (30 cal.) Cranberry Stuffing (300 cal.) Roasted Sweet Potatoes (180 cal.)

#### Wednesday 11/5 Greek Night

Greek Lemon Chicken Soup- Carrots, celery, onions, roasted turkey and egg noodles in chicken broth \$2.75 (80 cal)

Vegetarian Moussaka-. 🎾 🍎 Lentil, eggplant, spices and béchamel \$8.00 (230 cal)

Sautéed beef and lamb topped with onions, tomatoes, lettuce, feta cheese, olives and Italian Sausage & Peppersa yogurt cucumber sauce. Served on warm pita bread. \$8.00

Chicken Thigh Souvlaki- Marinated Grille chicken thigh chunks topped with onions, tomatoes, lettuce, feta cheese, olives and a yogurt cucumber sauce. Served on warm pita bread. \$8.00

**Briam (Greek Roasted Veggies & Potatoes** Fasolakia (Greek Green Beans w/ Tomatoes Lemon Dill Basmati Rice (170 cal) Steamed Carrots (45 cal)

## Thursday 11/6

Red Bean, Sausage & Rice Soup-Red beans. andouille sausage, ham & chicken broth \$2.75 (180 cal.)

Chicken breast topped Green Chili Chickenwith cheddar cheese and a citrus, sour cream, green chili sauce - Served with Cilantro, Pico De Gallo Salsa and a wedge of lime \$8.00 (310 cal.)

**New England Baked Cod-**Cod, ritz crackers, panko breadcrumbs, white wine, butter and seasonings \$8.00 (540 cal.) Spaghetti & Meat Sauce - Spaghetti with Beef, wine tomato and fresh herbs \$8.00 (275 cal.)

Peas & Pearl Onions (100 cal.) Creamed Spinach (50 cal.) Jasmine Rice (130 cal.) Baked Potatoes (220 cal.)

# **Friday 11/7**

Chicken, Mushroom & Barley Soup- Chicken, Mushroom, celery, carrots, onion, herbs in a chicken broth with barley \$8.00 (80 cal.)

Chicken w/ Artichokes-Floured then sautéed chicken breast finished with artichokes, mushrooms, tomatoes and a white wine pan sauce.\$8.00 (320 cal.)

Vegetable Lo Mein- 💋 Lo Mein egg noodles tossed with mixed vegetables, ginger, garlic, soy sauce, sesame oil and brown sugar \$8.00 (290 cal.) Pulled BBQ Chicken- Draised chicken breast with a sweet and tangy BBQ Sauce \$8.00 (150 cal.)

Steamed Broccoli (40 cal.) Green beans Almandine (90 cal.) Vegetarian Grits (160 cal.) Hushpuppies (210 cal.)

# Saturday 11/8

Italian Wedding Soup- Carrots, celery, onion, garlic, fresh herbs and seasoning with meatballs and pasta in chicken broth \$2.75 (50 cal.)

**Hearts of Palm "Crab Cakes"-** *>* **Hearts of palm** cake with vegan remoulade . \$8.00 (185 cal.) Sautéed sweet Italian sausage with garlic, onions, green and red peppers \$8.00 (340 cal.)

Italian Stuffed Meatloaf-Beef and Pork meatball mix stuffed with spinach, prosciutto ham, fresh mozzarella and tomato sauce \$8.00 (370 cal.)

Parmesan Garlic Carrots (170 cal.) Blistered Cherry Tomatoes (30 cal.) Confetti Rice (50 cal.) Red Bliss Mashed Potatoes (140 cal.)

> Fruit Special of the Week: Clementine

Healthier Choice | / Vegetarian (under 460 mg sodium, 4 g saturated fat, 10 g added sugar)