MASON & CROWN

where gourmet food is a way of life

March 2008

Mon	Tue	Wed	Thu	Fri
3 ***Soup***—Chicken Tortilla ***Entree*** Salisbury steak, seasonal vegetables, mashed potatoes & gravy ***Vegetarian*** Pesto penne pasta and garlic bread	**4** ***Soup*** - Cream of tomato basil ***Entree*** Teriyaki chicken with bock choy & sesame sauce with steamed rice ***Vegetarian*** Vegetarian egg rolls with steamed rice	**5** ***Soup*** - Split pea ***Entree*** Coq a vin chicken stew with egg noodles & braised carrots ***Vegetarian*** Coconut curry rice & vegetables	**6** ***Soup*** - Vegetable & white bean ***Entree*** Chicken parmesan with vegetables and garlic bread ***Vegetarian*** Bow tie pasta in a creamy artichoke sundried tomato sauce with garlic bread	**7** ***Soup*** - Clam Chowder ***Entree*** Meat loaf, mashed potatoes & gravy served with peas and carrots ***Vegetarian*** Deep dish vegetarian pizza
10 ***Soup*** - Chicken pepper pot ***Entree*** Cheese & spinach stuffed chicken breast with risotto & broccolini ***Vegetarian*** Asparagus & mushroom fettuccini alfredo	**11** ***Soup*** - Corn chowder ***Entree*** Stuffed salmon panzanella with wild rice pilaf ***Vegetarian*** Sautéed zucchini & yellow squash lentil stuffed peppers with marinara sauce	**12** ***Soup*** - Tomato rice ***Entree*** Beef stroganoff served with fresh green beans ***Vegetarian*** Stuffed portabella mushrooms with tomato, peppers & onions	**13** ***Soup***—Turkey vegetable ***Entree*** Grilled soulvaki - Chicken kebobs with Mediterranean orzo pasta salad with warm pita bread ***Vegetarian*** Mediterranean sandwich with hummus	**14** ***Soup***—Seafood Chowder ***Entree*** Fried chicken with macaroni salad and cole slaw ***Vegetarian*** Cheese quesadilla with pico de gallo and guacamole
17 ***Soup*** - Curry vegetable ***Entree*** Corned beef & cabbage with boiled potatoes & carrots with homemade soda bread ***Vegetarian*** Baked ziti pasta	**18** ***Soup*** - Tomato basil ***Entree*** Blackened snapper with pineapple & cucumber salsa with mint and remoulade ***Vegetarian*** Vegetarian calzone with seasonal vegetables	**19** ***Soup***—Thai chicken coconut ***Entree*** Beef & chicken burritos ***Vegetarian*** Taco salad	**20** ***Soup***—Chicken gumbo ***Entree*** Yankee pot roast with oven roasted vegetables ***Vegetarian*** Creamy broccoli penne pasta with rustic rolls and garden salad with ranch	**21** ***Soup***—Seafood Chowder ***Entree*** Chicken cacciatore with penne pasta and focaccia wedges ***Vegetarian*** Eggplant parmesan casserole
24 ***Soup*** - Cream of broccoli with cheddar ***Entree*** Fish & chips with cole slaw ***Vegetarian*** Stuffed baked potato	**25** ***Soup*** - Beef stew ***Entree*** Asian BBQ pork loin with white rice ***Vegetarian*** Asian vegetable sauté with brown rice	**26** ***Soup*** - Old fashioned navy bean ***Entrée*** Grilled chicken burger with joe joes ***Vegetarian*** Grilled polenta with roasted veggies	**27** ***Soup*** - Chicken noodle ***Entree*** Napoli pasta station with one meat sauce and one vegetarian sauce	**28** ***Soup*** - Clam Chowder ***Entrée*** Seafood paella with mussels, crab, clams & fish with rice and served with salad ***Vegetarian*** Vegetarian Mac "N" cheese

For catering need please contact:
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