



# THE COMMUNITY CAFÉ with Chef Joyce Michaud

**MONDAYS at NOON**

**Reservations are required. 508-759-0653**

Reservations should be made by the Friday before lunch date.

While reservations may be available on the day of the meal, we can not guarantee a meal. Reservations will be held until 12:15PM, after that time the reservation will be released to the wait list.

**The price of \$9.00 INCLUDES 7.0% Meals Tax (Mass & Bourne)**

**Café Meals will be served including Entree, Breads Basket, Dessert and Unlimited Beverage.**

***IF YOU ARE UNABLE TO HONOR YOUR RESERVATION. PLEASE CALL THE SENIOR CENTER OFFICE TO CANCEL.***

**HEAT & ENJOY "TO GO ONLY" SPECIALS AVAILABLE:**

**Tuesday and Thursday 11:00AM - 1:00PM**

**Other days, please check with the Office**

HELP US HELP THE ENVIRONMENT ~ BRING YOUR OWN CONTAINER

We are making an effort to reduce the use of disposable containers at the Community Cafe. This will not only help to reduce expenses, but more importantly, it will reduce the amount of non-biodegradable waste that goes into our landfills.

We encourage you to bring your own reusable containers to be used to take home those delicious leftovers.

**Monday  
November 7**

**Homemade Italian Sampler**



**SPECIAL  
PRICE FOR  
VETERANS**

Homemade Three Cheese Lasagna topped with Marinara Sauce; Baked Sweet Italian Sausage and Homemade Meatballs; Hearty Fettuccini Alfredo, served with Warm, Fresh Baked Garlic Bread.

For Dessert: White Chocolate & Raspberry Cream Cake.



**Monday  
November 14**

Baked Stuffed Loin of Scrod, filled with New England Herb Dressing, topped with our popular Lobster Sauce. Served with Baked Russet Potato with "all the fixins", fresh Crisp Cole Slaw and Warm, Fresh Baked Garlic Bread.



For Dessert: Baked Pumpkin Custard Bread Pudding topped with Whipped Cream.



**Monday  
November 21**

**OUR THANKSGIVING DAY FEAST**

New England Roast Turkey Dinner, with Country Herb Dressing, Mashed Russet Potato, Gravy, Cranberry Sauce, Butternut Squash and Fresh Baked Buttermilk Biscuits and Butter.

For Dessert: Harvest Pumpkin Pie topped with Pumpkin Mallow Cream.

**DOOR PRIZES!!!! So HOLD Your TICKET**



**Monday  
November 28**

**BY REQUEST**

Baked Jumbo Bone-in Center Cut Pork Chop with Mushroom & Onion Gravy, Mildly Spiced Oven Roasted Russet Potato, Steamed Peas and Warm, Fresh Baked Garlic Bread.

For Dessert: Harvest Apple Cake with Carmel Sauce and Whipped Cream



*WE RECOGNIZE THE NEEDS AND TASTES OF OUR SENIORS. OUR MEALS ARE AS NON-SPICY AS POSSIBLE.  
No msg or additional salt added during cooking.*

## **ALLERGY ALERT**

**IF YOU HAVE A FOOD ALLERGY PLEASE ADVISE CHEF JOYCE DIRECTLY IN THE DINING ROOM.  
ALSO, ADVISE THE OFFICE WHEN MAKING YOUR RESERVATION.**