

# BLUE SKIES WEST DINING SERVICES SEPTEMBER 2019 BON APPETIT – UPDATED



**Friday, Sep 6 - Tuesday, Sep 30, 2019**

**Regular Dinner Reservations – 210-568-3238**

**Sunday Brunch Reservations, Holiday and Special Events – 210-568-3232**

***bstwfoodreservations@blueskiestx.org***

## September 2019

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<p><b>Soups:</b> Cream of Chicken or New England Clam Chowder</p> <p><b>Lunch:</b> Fish and Chips, BBQ Chicken Quarter</p> <p><b>Dinner:</b> Bratwurst with Sauerkraut, BBQ Chicken Quarter, Catch of the Day</p>	<p><b>Soups:</b> Fire Roasted Corn or Lentil and Spinach</p> <p><b>Lunch:</b> Corned Beef and Cabbage, Chicken and Sausage Jambalaya</p> <p><b>Dinner:</b> <b>Prix Fixe</b></p>
<p><b>8</b> <b>Sunday Brunch:</b> Beef Barley Soup, Honey Apple Pork Roast, Baked Ziti with Meat Sauce, Regular Eggs, Eggs Benedict, Omelets, Sausage Patties, Bacon Strips, Belgian Waffles, Cheese Blintzes, Assorted Desserts and Salads</p>	<p><b>9</b> <b>Soups:</b> Cream of Mushroom or Chicken Noodle</p> <p><b>Lunch:</b> Lemon Pepper Roasted Chicken Quarter, Mushroom and Leek Penne Pasta</p> <p><b>Dinner:</b> Maple Mustard Pork with Peaches, Lemon Pepper Roasted Chicken Quarter</p>	<p><b>10</b> <b>Soups:</b> Turkey Rice or French Onion</p> <p><b>Lunch:</b> Cajun Shrimp Cakes, Mesquite Flank Steak</p> <p><b>Dinner:</b> Cali Chicken Tacos, Mesquite Flank Steak</p>	<p><b>11</b> <b>Soups:</b> Cream of Cauliflower or Minestrone</p> <p><b>Lunch:</b> Salisbury Steak with Onion Gravy, Lemon Herb Mahi Mahi</p> <p><b>Lunch Grill Special:</b> Rueben Sandwich</p> <p><b>Dinner:</b> <b>B&amp;A @ Dinner</b></p>	<p><b>12</b> <b>Soups:</b> Black Bean or Tomato Bisque</p> <p><b>Lunch:</b> Braised Pork, Shrimp Scampi</p> <p><b>Lunch Grill Special:</b> Omelet Station</p> <p><b>Dinner:</b> Garlic Herb Baked Chicken, Shrimp Scampi, Catch of the Day</p>	<p><b>13</b> <b>Soups:</b> Chicken Barley or New England Clam Chowder</p> <p><b>Lunch:</b> Classic Chicken Cacciatore, Grilled Skirt Steak with Chimichurri</p> <p><b>Dinner:</b> Turkey, Tomato and Spinach Alfredo, Skirt Steak w/ Chimichurri, Catch of the Day</p>	<p><b>14</b> <b>Soup:</b> Italian Wedding or Vegetable</p> <p><b>Lunch:</b> Vegetable Lasagna, Roast Turkey with Gravy</p> <p><b>Dinner:</b> <b>Prix Fixe</b></p>

## September 2019

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<b>15</b> <b>Sunday Brunch:</b> Cream of Turkey Soup  Braised Beef Pot Roast, Grilled Trout with Mango Salsa, Potato Hash Cake with Poached Egg, Regular Eggs, Eggs Benedict, Omelets, Sausage Patties, Bacon Strips, Belgian Waffles, Cheese Blintzes, Assorted Desserts and Salads	<b>16</b> <b>Soup:</b> Pepper Cabbage or Split Pea  <b>Lunch:</b> Pork Dijonnaise, Chicken Marsala  <b>Dinner:</b> Braised Beef Spanish Style, Chicken Marsala	<b>17</b> <b>Soup:</b> Egg Drop or Vegetable  <b>Lunch:</b> Asian Beef Stir Fry in Orange Sauce, Jasmine Rice, Eggplant Parmesan <b>Lunch Grill Special:</b> BBQ Station  <b>Dinner:</b> Seafood Stuffed Chicken Jennifer, Asian Beef Stir Fry in Orange Sauce	<b>18</b> <b>Soup:</b> Cream of Broccoli or Chicken Orzo  <b>Lunch:</b> Root Beer Glazed Ham, Liver and Onions <b>Lunch Grill Special:</b> Dawg Houze  <b>Dinner:</b> Blackened Shrimp with Black Beans and Rice, Root Beer Glazed Ham	<b>19</b> <b>Soup:</b> Ham and Vegetable or Potato Leek  <b>Lunch:</b> Smoked Peruvian Whole Chicken, Lasagna <b>Lunch Grill Special:</b> Mix It Up Salad Station  <b>Dinner:</b> Cod New Brunswick, Smoked Peruvian Whole Chicken, Catch of the Day	<b>20</b> <b>Soup:</b> Cream of Chicken or New England Clam Chowder  <b>Lunch:</b> Portobello and White Bean Ragout, Grilled Beef Fajitas  <b>Dinner:</b> <b>Chef's Choice</b>	<b>21</b> <b>Soup:</b> Hearty Vegetable or Minestrone  <b>Lunch:</b> BBQ Herb Roasted Pork, Chicken Fried Steak  <b>Dinner:</b> <b>Prix Fixe</b>
<b>22</b> <b>Sunday Brunch:</b> Greek Chicken Soup Flat Iron Steak, Roast Turkey with Gravy, Regular Eggs, Eggs Benedict, Omelets, Sausage Patties, Bacon Strips, Belgian Waffles, Cheese Blintzes, Assorted Desserts and Salads	<b>23</b> <b>Soup:</b> Corn Chowder or Vegetable  <b>Lunch:</b> Lemon Dill Cod, Bowtie Chicken Alfredo  <b>Dinner:</b> Italian Beef, Lemon Dill Cod	<b>24</b> <b>Soup:</b> Mushroom Barley or Baked Potato  <b>Lunch:</b> Pork Loin with Gravy, Half Cornish Hen  <b>Dinner :</b> Kielbasa with Peppers and Onion, Pork Loin with Gravy	<b>25</b> <b>Soup:</b> Cream of Celery or White Bean  <b>Lunch:</b> Whole Grain Spaghetti with Meatballs, Ham w/ Pineapple  <b>Lunch Grill Special:</b> Taco Bar w/ Beef or Chicken  <b>Dinner:</b> Cilantro Soy Airline Chicken Breast, Ham w/ Pineapple	<b>26</b> <b>Soup:</b> Chicken Tortilla or Turkey Noodle  <b>Lunch:</b> General Tso Chicken, Skirt Steak <b>Lunch Grill Special:</b> Taco Bar with Fish or Shrimp  <b>Dinner:</b> <b>Buffet in the RR Lounge due to private party in the Main Dining room.</b>	<b>27</b> <b>Soup:</b> Chicken Noodle or Manhattan Style Clam Chowder  <b>Lunch:</b> Grilled Trout with Mango, Chicken Breast Marsala  <b>Dinner:</b> Rosemary Grilled Shrimp, Chicken Breast Marsala, Catch of the Day	<b>28</b> <b>Soup:</b> Consommé Julienne or Vegetable Rice  <b>Lunch:</b> Braised Beef Pot Roast, Cheese Ravioli with Marinara  <b>Dinner:</b> <b>Seafood Buffet</b>

## September 2019

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<b>29</b> <b>Sunday Brunch:</b> Beef Vegetable Soup Salisbury Steak with Onion Gravy, Osso Bucco, Regular Eggs, Eggs Benedict, Omelets, Sausage Patties, Bacon Strips, Belgian Waffles, Cheese Blintzes, Assorted Desserts and Salads	<b>30</b> <b>Soup:</b> Cream of Spinach or Pepper Potato  <b>Lunch:</b> Herb Roasted Pork, Chicken Mushroom Cacciatore  <b>Dinner:</b> Filipino Adobo Chicken Bowl, Herb Roasted Pork	<b>Casserole of the Week:</b> <b>Sep 3-7:</b> Mac & Cheese with Ham <b>Sep 9-13:</b> Chicken Tetrazzini <b>Sep 16-20:</b> Tuna Noodle <b>Sep 23-27:</b> French Onion with Chicken <b>Sep 30 – Oct 4:</b> Mac & Cheese with Ham  <b>Bean of the Week:</b> <b>Sep 3-7:</b> Pinto Bean <b>Sep 9-13:</b> Black-Eyed Bean <b>Sep 16-20:</b> Lima Bean <b>Sep 23-27:</b> Baked Bean <b>Sep 30:</b> Pinto Bean				

### ~ Important Changes in Regular Dining Services ~

**Wednesday, Sep 11** – No Regular Dinner Service in the Main Dining Room due to B&A Dinner. There will be Regular Service available in the Village Café.

**Friday, Sep 20** – No Regular Dinner Service in the Main Dining Room due to Chef's Choice Dinner. Regular Service available in the Village Café.

**Thursday, Sep 26** – There will be a Buffet Service in the Roadrunner Lounge due to a Private Event being held in the Main Dining Room. Regular Service available in the Village Café.

### ~ Updates to Regular Dining Services ~

- Lunch Combo of 1 Entrée and 2 Sides - \$10
- Dinner Dine In Combo of 1 Entrée and 2 Sides with Soup or Salad - \$12
- Dinner TO GO (4:15-5pm; 6:30-7pm) Combo of 1 Entrée and 2 Sides with Soup or Salad - \$10
- Green To Go Containers or personal containers will no longer be allowed in the Main Dining Room. Bear w/ us as we continue to find the best option for to go meals.
- Some items have been removed (NY Strip, Bolognese, Pot Stickers, Trout) due to the low volume of sales in these items.

### ~ Notes from Coffee w/ Rusty & Brad ~

Rusty took notes on the meeting **Thursday, Sep 5**, but a special thanks to Bill Ball for synopsizing the conversation:

- The daily "Today's Menu" will offer two entree choices for dinner, will also show the Casserole of the Week choice, and any other unique items available that evening
- The monthly menu published with the *Roadrunner* is being adjusted. We've updated this edition. We'll try a different format for October and choose based on resident input

- Soft rolls available at lunch can also be ordered at dinner; just ask your server for them
- You can order a filet from the grill at lunchtime
- Onion rings are no longer available at dinner but are still available at lunch
- “Today’s Menu” entrée choices for evening meal takeout are \$10; evening meal dine-in is \$12; the difference covers the cost of linens (\$4,000+ per month) and evening table service
- Chef Brad is happy to add salmon burgers as a burger choice to the evening “Always Available” menu
- Two people have been hired for the Bistro; we need to hire three people altogether in order to return to our former hours
- Blue Skies has not yet made a decision about reusable containers for takeout; the county requires reusable containers be sanitized by Blue Skies before they are reused for takeout (hence the “no more green/personal containers” until resolved)
- The lunchtime self-serve deli line now has a human server; salad is still self-serve at the salad cart. We’ve heard pros and cons to both
- If your personal favorite is no longer on the new “Always Available” menu, please submit a comment card asking for it to be reinstated. Rusty explained that decisions on what to include on the menu were made based on resident orders - items that were ordered 3% or less of the time were removed and new items tried
- Rusty has offered to review the resident evening meal ordering data on a regular basis, drop the least ordered items, and replace them with an entree they hope will be ordered more frequently
- A chalk board showing evening meal choices has been set up at the hostess stand in the Dining Room
- Dining Services is still waiting for the Fire Marshall to approve reconfiguring the Ansul fire extinguishing system so we can reorganize the kitchen
- The TurboChef has arrived. Dining Staff is currently programming all of the items/temps.

## **SAVE THE DATE**

### **B & A Dinner – Wednesday, Sep 11:**

**Salad:** Caprese Salad

**Entrée:** Chicken Parmesan served with Rice and Broccoli

**Dessert:** Panna Cotta with Berry Sauce

### **Chef’s Choice Dinner – Main Dining Room, Friday, Sep 20, from 5-7pm**

Reservations Required, table reservations will be taken at 210-568-3232. Cut-off time for reservations is noon on Sunday, Sept 15. Please call beforehand if you need to cancel your reservation.

#### **Chef’s Choice Menu \$40.00:**

BBQ Meats of Texas

(Served Brazilian Steak House Style)

#### **Items to Include:**

Beef, Pork, Lamb, Turkey Breast, & Wild Boar Sausage

Borracho Beans

Mexican Street Corn  
Mascarpone Grit Cake  
Salad Bar

**Saturday, Sep 28 Buffet Dinner Menu:**

Baked Salmon, Fried Shrimp, Clam Strips, Shrimp Scampi, French Fries, Mashed Potatoes, Sautéed Spinach, Rice and Vegetable Medley **\$19.95**

**PLEASE NOTE**

**Friendship Table** – This table is available during Dinner service and Brunch on Sunday's. If you would like to be seated with singles, newcomers or would just like a chance to chat with others, please let Dining Services know when you make your reservations. It's a great way to meet new people.

**While You Wait** – During Dinner Service, you may order a beer or wine at the hostess stand before you're seated. You're welcome to take your drinks to the RR Lounge or the Helen LeMay Room while you're waiting to be seated. Enjoy!

**Prix Fixe** – Dinner Menus will be announced on the In-House Channel and in the Main Dining Room the week before each Saturday.

**~Village Café Weekly Specials for September~**

Hours of Operation: **11am-2pm; 2:30-6:30pm**

**Bistro Specials:**

**Sep 2 - 6:** Turkey BLT with Avocado Spread on Ciabatta

**Sep 9 - 13:** Taco Salad w/ Shredded Chicken

**Sep 16 - 20:** Club Sandwich with Chips

**Sep 23 - 27:** Roadrunner Salad w/ Salmon & Balsamic Vinaigrette

**Sep 30 - Oct 4:** Turkey BLT with Avocado Spread on Ciabatta

**~ Dining Services Reservations Closing Times ~**

Please call the appropriate reservations number for making your dining reservation, *do not* make verbal reservations with the staff, as these may be forgotten or lost. Please, adhere to the reservation closing times listed below.

**Reservation Closing Times are:**

Evening Meal	Before <b>2pm</b>
Sunday	By <b>6pm</b> the <i>Saturday before</i>
Holidays	By <b>Noon</b> the <i>Wednesday before</i>
Special Event	By <b>Noon</b> the <i>Wednesday before</i>

The Dining Room does not maintain standing reservations for particular tables for any meal period. Breakfast and lunch are general seating and are on a first-come, first-served basis.

~ Dining Services Hours of Operation ~

**Breakfast:** Daily 7-9am

**Delivery 210-568-3235:** Monday-Saturday:

Breakfast-8:30am; Lunch-12pm; Dinner-5pm; 7pm

Sunday: Breakfast - 8:30am; Brunch -12pm

**Lunch & Dinner:** Monday-Saturday: Lunch, 11am-1pm; Dinner, 5-7pm

**Take Out:** 11am-1pm; 4:15-4:45pm; & 6:30-7pm

**Take Out:** 10:30-11am & 1-1:15pm; Dine In 11am-1pm

**Sunday: No a la carte available**