

**BLUE SKIES WEST DINING SERVICES
MARCH 2020 BON APPÉTIT**



Sunday, Mar 1 – Saturday, Apr 4

~ Dining Services Hours of Operation ~

Breakfast: Daily 7-9am

Delivery 210-568-3235: Monday-Saturday:

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

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

Brunch: Sunday 11am-1pm

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

Sunday: No à la carte available

~ Dining Services Reservations Closing Times ~

Please, do not make verbal reservations with the staff, as these may be forgotten or lost. Please adhere to the reservation closing times listed below.

Evening Meal	Before 2pm
Sunday	By 6pm the Saturday before
Holidays	By Noon the Wednesday before
Special Event	By Noon the Wednesday before

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.

Any resident wanting to make a reservation for a party of 10 or more must contact the Dining Services 48 hours in advance and **MUST** fill out an Advance Meal Form prior to reservation time.

Residents may request reservations by going to
<https://tableagent.com>

Table Agent - If you have any questions or concerns, please feel free to contact Elizabeth at 210-568-3232. Do not call the Customer Service # listed on the TableAgent website.

Notice: If you're making phone reservations, please note that reservations will **only** be accepted at **210-568-3238**. For any questions or concerns please contact the Main Dining Room at 210-568-3235.

Note: To cancel or modify a reservation that has already been made through Table Agent, please refer back to the confirmation that was sent to your email address. There will be a link to either modify or cancel your reservation. After you have clicked on the link, please make sure to "submit" your change. Once you have submitted your change, Table Agent will send you another email to confirm either that you have modified or canceled your reservation.

Notice: We ran the numbers for the Legume/Beans and Casseroles of the Week.

- We sold an average of 5 casseroles per day; 3.7% of the orders were casseroles.
- We sold an average of 9 servings of beans per day; 3.5% of the sides ordered were beans.

For the time being we will not be serving the Legume/Bean or Casserole of the Week. However, we hope to see them in the near future!

The Dining Room Advisory Council (DRAC) will distribute a food/dining survey to all Independent Living and Liberty House residents on Sunday, Mar 1.

The survey asks every Blue Skies of Texas West (BSTW) resident to rate the variety, food temperature, appearance, taste, and degree to which the food meets their individual dietary needs here at BSTW. It also provides space on the back of the survey for a resident to indicate what they like most about the food at BSTW, what they like least, and what suggestions they have for improving our food, dining, and service.

DRAC representatives will deliver the surveys, one for each individual, to each apartment/cottage/home by **Sunday, Mar 1**. Please answer each question honestly based on your own individual experience and submit your survey by **Saturday, Mar 14**. Residents who need vision assistance will be given individual assistance by a DRAC representative upon request.

Completed surveys may be deposited in the collection box at the Front Desk at any time between **Sunday, Mar 1** and **Saturday, Mar 14**. Residents with mobility issues may arrange to give the completed survey to their DRAC representative.

After Saturday, Mar 14, DRAC representatives will compile and review the information generated by the survey. Reports from the survey findings will be reviewed with Morrison and BSTW management, and then made available for residents.

We are interested in hearing what you think is going well, and what in your opinion needs attention and improvement. We expect a lot of good information to be generated from the survey, so we encourage you to fill it out and submit it. We need your input so that we can identify major issues, determine their causes, and take corrective action.

Sunday Brunch – Mar 1

Butternut Squash Apple Soup, Roast Turkey, Skirt Steak,
 Steamed Carrots, Charred Brussels Sprouts, Cilantro Lime Rice
 Regular Eggs, Eggs Benedict, Omelets, Sausage Patties, Bacon Strips
 Belgian Waffles, Assorted Desserts and Salads

Monday, Mar 2 – Saturday, Mar 7

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Soups	Cream of Celery	Pasta Fagioli	Black Bean	Potato Leek	Manhattan Clam Chowder	Cream of Broccoli
	Carrot Ginger Bisque	Chicken Orzo	Chicken Rice	Tomato Bisque	Navy Bean	Vegetable Rice
Sides	Braised Greens	Sautéed Zucchini	Country Green Beans	Cauliflower Au Gratin	Green Peas	Harvard Beets
	Fresh Cauliflower	Fresh Green Beans	Collard Greens	Fried Green Tomatoes	Spaghetti Squash, Mushrooms, & Tomato	Braised Collard Greens
	Acorn Squash	Carrots & Broccoli	Carrots Vichy	Ratatouille	Creamed Spinach	Peas and Mushrooms
Lunch	Tortellini w/Alfredo Sauce	Pork Stew w/Beans	Honey Glazed Ham	Pasta Primavera	Braised Beef Tips	Tomato Braised Chicken Thighs
Entrées	Sloppy Joe	Baked Fish w/Crumb Topping	BBQ Chicken Quarters	Sausage w/Sauerkraut	Bal's No Butter Curry Chicken	Bratwurst
Lunch Grill	Chophouse Grill	Chophouse Grill	Mac & Cheese Station	Potato Bar	Chophouse Grill	---
Dinner	Tortellini w/Alfredo Sauce	Baked Fish w/Crumb Topping	Honey Glazed Ham	South Western Frittata	Bal's No Butter Curry Chicken	Lamb Kofta w/Pickled Carrot Fennel Salad
Entrées	Roast Beef	Beef Chili	Oven Roasted Chicken	Smoked Sausage w/Sauerkraut	Southern Smothered Pork Chops	Tomato-Braised Chicken Thighs

Sunday Brunch – Mar 8

Winter Vegetable Soup, Roast Beef, Pasta w/Red Clam Sauce,
 Roasted Rutabagas, Pickled Carrots and Fennel, Cauliflower with Crumbs
 Regular Eggs, Eggs Benedict, Omelets, Sausage Patties, Bacon Strips
 Belgian Waffles, Assorted Desserts and Salads

Monday, Mar 9 – Saturday, Mar 14

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Soups	Chicken Tortilla	Beef Orzo	Baked Potato	Wisconsin Cheese	New England Clam Chowder	Pepper Cabbage
	Turkey Noodle	Cream of Broccoli	Vegetable	Minestrone	Chicken Noodle	Cream of Mushroom
Sides	Parmesan Carrots	Braised Red Cabbage	Seasoned Spinach	Butternut Squash	Braised Greens	Roasted Zucchini
	Baby Bok Choy	Baby Lima Beans	Grilled Eggplant	Green Beans	Glazed Carrots	Roasted Beets
	Steamed Broccoli	Fresh Steamed Carrots	Green Peas	Whole Kernel Corn	Steamed Broccoli & Cauliflower	Pot-fried Cabbage
Lunch	Vegetarian Lasagna	Fried Shrimp	Chicken Breast Tampico	BBQ Pork Spareribs	Broiled Salmon	Honey Glazed Ham
Entrées	Chicken Enchiladas	Liver and Onions	Pork Loin w/Mango Chutney	Chicken Parmigiana	Kielbasa, Sauerkraut & Potatoes	Chicken & Dumplings
Lunch Grill	Chophouse Grill	Chophouse Grill	Mix It Up Salad Station	Fish 'N Chips	Chophouse Grill	---
Dinner	Mesquite Flank Steak	Penne with Mushrooms, Tomato & Pesto	B & A Dinner	BBQ Pork Spareribs	Shepherd's Pie	Buffet
Entrées	Vegetable Lasagna	Liver & Onions	See Page 7	Chimichurri Skirt Steak	Kielbasa, Sauerkraut & Potatoes	See Page 7

Sunday Brunch – Mar 15

Navy Bean Soup, Roast Turkey w/Cornbread Stuffing, Tilapia Veracruz,
 Chopped Spinach, Roasted Turnips, Asparagus Soufflé
 Regular Eggs, Eggs Benedict, Omelets, Sausage Patties, Bacon Strips
 Belgian Waffles, Assorted Desserts and Salads

Monday, Mar 16 – Saturday, Mar 21

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Soups	Apple & Fennel	Albondigas	Five Bean	Onion & Mushroom	New England Clam Chowder	Mushroom & Barley
	Chicken Noodle	Lentil & Spinach	Vegetable	Tuscan Tomato Bisque	Turkey Noodle	Split Pea
Sides	Steamed Carrots	Broccoli Florets	Roasted Vegetables	Garlic Green Beans	Corn with Pimento	Glazed Beets
	Brussels Sprouts	Green Beans	Green Peas	Seasoned Spinach	Fresh Braised Greens	Fresh Green Beans
	Stewed Tomatoes	Roasted Mushrooms	Corn on the Cob	Roasted Asparagus	Roasted Acorn Squash	Glazed Carrots
Lunch	Skirt Steak	Autumn Stuffed Cabbage	Baked Fish w/Crumb Topping	Coq Au Vin	Beef Stroganoff	Country Beef Steak
Entrées	Meatloaf & Brown Gravy	Chicken Florentine	Pork Loin w/Gravy	Beef Lasagna	Fish Florentine	Smoked Sausage w/Sauerkraut
Lunch Grill	Chophouse Grill	Chophouse Grill	Pasta Bar	Hot Dog Bar	Chophouse Grill	---
Dinner	Meatloaf & Brown Gravy	Baked Fish w/Cherry Tomatoes	Pork Loin w/ Gravy	Ham w/ Brown Sugar Glaze	17-Blend Pork Tenderloin	Baked Chicken Tenders
Entrées	Artichoke & Mushroom Chicken	Autumn Stuffed Cabbage	Salisbury Steak w/ Onion Gravy	Beef Lasagna	Fish Florentine	Smoked Sausage w/ Sauerkraut

Sunday Brunch – Mar 22

Italian Wedding Soup, Flat Iron Steak, Smoked Peruvian Whole Chicken, Baked Potatoes, Southwest Grit Cake, Roasted Carrots, Roasted Zucchini Regular Eggs, Eggs Benedict, Omelets, Sausage Patties, Bacon Strips Belgian Waffles, Assorted Desserts and Salads

Monday, Mar 23 – Saturday, Mar 28

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Soups	Potato Leek	Five-Onion	Kosher Chicken Corn Chowder	Winter Vegetable	New England Clam Chowder	Baked Potato
	Chicken, Sausage & Okra Gumbo	Minestrone	Pepper Potato	Turkey Noodle	Black Bean	Lentil & Spinach
Sides	Red Pepper & Snow Peas	Fresh Green Beans	Sautéed Spinach	Lemon Glaze Carrots	Sautéed Mixed Vegetables	Green Peas
	Vegetable Stir Fry	Steamed Broccoli	Whole Kernel Corn	Seasoned Cabbage	Butternut Squash	Steamed Carrots
	Glazed Carrots & Parsnips	Broccoli Rabe & Sun-Dried Tomatoes	Steamed Carrots w/Parsley	Sautéed Spinach	Cauliflower	Corn on the Cob
Lunch	Tempura Chicken	Italian Style Meatloaf	Chicken Marsala	Maple Mustard Pork	Chicken Cordon Bleu	Herbed Arctic Char
Entrées	Braised Pork	Country Pork Chops	Spaghetti w/ Meatballs	Brown Ale Chicken Thighs	Roasted Salmon Filet	Root Beer Glazed Ham
Lunch Grill	Chophouse Grill	Chophouse Grill	Taco Salad Bar	Nacho Bar	Chophouse Grill	- - -
Dinner	Asian Stir Fry Chicken w/ Rice	Manicotti w/Marinara Sauce	Spaghetti w/ Meatballs	Brown Ale Chicken Thighs	Chicken Cordon Bleu	Chipotle BBQ Turkey Meatloaf
Entrées	Braised Pork	Country Pork Chops	Fish 'n Chips	Skirt Steak	Gnocchi w/Vodka Sauce	Glazed Ham

Sunday Brunch – Mar 29

Butternut Squash Apple Soup, Roast Turkey, Skirt Steak,
 Steamed Carrots, Charred Brussels Sprouts, Cilantro Lime Rice
 Regular Eggs, Eggs Benedict, Omelets, Sausage Patties, Bacon Strips
 Belgian Waffles, Assorted Desserts and Salads

Monday, Mar 30 – Saturday, April 4

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Soups	Cream of Celery	Pasta Fagioli	Black Bean	Potato Leek	Manhattan Clam Chowder	Cream of Broccoli
	Carrot Ginger Bisque	Chicken Orzo	Chicken Rice	Tomato Bisque	Navy Bean	Vegetable Rice
Sides	Braised Greens	Sautéed Zucchini	Country Green Beans	Cauliflower Au Gratin	Green Peas	Harvard Beets
	Fresh Cauliflower	Fresh Green Beans	Collard Greens	Fried Green Tomatoes	Spaghetti Squash, Mushrooms, & Tomato	Braised Collard Greens
	Acorn Squash	Carrots & Broccoli	Carrots Vichy	Ratatouille	Creamed Spinach	Peas and Mushrooms
Lunch	Tortellini w/Alfredo Sauce	Pork Stew w/Beans	Honey Glazed Ham	Pasta Primavera	Braised Beef Tips	Tomato Braised Chicken Thighs
Entrées	Sloppy Joes	Baked Fish w/Crumb Topping	BBQ Chicken Quarters	Sausage w/Sauerkraut	Bal's No Butter Curry Chicken	Bratwurst
Lunch Grill	Chophouse Grill	Chophouse Grill	Tostada Bar	Omelet Station	Chophouse Grill	---
Dinner	Tortellini w/Alfredo Sauce	Baked Fish w/Crumb Topping	Honey Glazed Ham	South Western Frittata	Bal's No Butter Curry Chicken	Lamb Kofta w/ Pickled Carrot Fennel Salad
Entrées	Roast Beef	Beef Chili	Roasted Chicken	Smoked Sausage w/Sauerkraut	Southern Smothered Pork Chops	Tomato-Braised Chicken Thighs

~ Important Changes in Regular Dining Services ~

Wednesday, Mar 11 – No Regular Dinner Service in the Main Dining Room due to B&A Dinner. Regular Service available in the Bistro (see note below).

B & A Dinner – Wednesday, Mar 11:

Salad: Irish Flag: Spinach, Pears, Oranges, Feta Cheese w/ Green Goddess Dressing

Entrée: Corned Beef Served w/ Carrots, Onions, Red & White Potatoes, Green Cabbage, Green Peppers & Turnips

Dessert: Irish Cream Chocolate Cake

\$22.95 Per Person

Please Note: During the B&A, there will be a Spaghetti Dinner w/ Garlic Bread & a Side Garden Salad in the Bistro from 5pm to close.

~Saturday Dinner Menu for March~

Mar 14 – Buffet: Chicken Fried Steak, Chicken Cordon Bleu, Vegetable Lasagna, Mashed Potatoes, Green Beans, Steamed Carrots, Roasted Mushrooms, Orzo Primavera, Sundae Bar **\$19.95**

~Bistro Weekly Specials for March~

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

Mar 2 – 6: Caesar Salad w/ Salmon

Mar 9 – 13: Shredded Chicken Taco Salad

Mar 16 – 20: Chicken Salad on a Croissant

Mar 23 – 27: Curried Tuna Salad Wrap

Mar 30 – Apr 3: Caesar Salad w/ Salmon

PLEASE NOTE

Friendship Table – This table is available during Dinner service and Brunch on Sundays. If you would like to be seated with singles or 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 beer or wine at the hostess stand before you're seated. You're welcome to take your drinks to the RR Lounge or the LeMay Room while you're waiting to be seated. Enjoy!

Advance Sales – BST residents may preorder items in "bulk" within established limits. Outside the lunch entrance to the Dining Room, we have order forms and a box to drop them in, once filled out. How does it work? Certain items have been identified for advance orders; those items are listed on the form. Simply place requests in the box at the lunch entrance to the Main Dining Room by 2pm, 48 hours prior to pick-up.

- Pick up times: **1:30-4pm** at the lunch register. Pick up days are Tuesday, Thursday & Saturday.
- No requests for raw items. Items will be precooked and delivered (to the register) cold.
- Resident meal plan WILL be charged the day of scheduled pick up (even if items are not picked up).

The intent of this program is to allow residents an opportunity to use up their meal plan throughout the month.

DRAC –

- The DRAC Committee meets the second Thursday of each Month from **1:30-2:30pm** in the Roadrunner Lounge. All residents are welcome to attend to ask any questions they may have for Dining Services.
- The DRAC website can be reached at: blueskiespb.weebly.com

2020 Dining Room Advisory Council

Diane Marx & Valerie Rieke (Tower 1), Martha Wesson & Tom McKenzie (Tower 2), Robert Ferre & Richard DeVillez (Tower 3), Mary Sue Blansett & Mac MacAllister (Tower 4), Karen Reid & Karen MacIntrye (800s), Bill Ball & Lee Wells (110-1500), Bill Butkovich & Susan Stuckert (1600-2000), Mike Lacy & Jim Kellogg (2100-2400), Kyle Hood & Kathy Odle (2500-2800), Jerry Bullock & Lucille Bullock (Liberty House).

10 – BST West Bon Appétit - Next Publication Date: Monday, March 30