

BLUE SKIES WEST DINING SERVICES
BON APPÉTIT – SUN. SEP 27 - SAT. OCT 3

Instructions for Meal Delivery:

Our entire staff is committed to preparing and delivering only the best meals to our Blue Skies family during this uncertain time. Our team is working around the clock to keep each of you healthy and safe. This difficult time is temporary; we too are looking forward to getting through this and returning to normal...we are *Blue Skies Strong!*

Please make selections on the menu provided for the entire week; meals will be delivered daily to correspond with the day on the order form.

Clip the order form at your residence entry by **11am** every Friday.

New menus will be delivered to your door every Wednesday.

Unfortunately, meal substitutions are not allowed.

Delivery Time: **11am-12:30pm** daily.

Entrées will be delivered precooked and chilled.

If an item becomes unavailable for that day, Dining Services will substitute with a similar item.

Food will need to be transferred to an appropriate container and reheated in the oven or microwave to your liking (165-degree internal temperature recommended).

Instructions & menus are always available at <http://blueskiespb.weebly.com>

Our team is working hard to deliver first-class service. If you have questions or concerns, please do not hesitate to call Caitlin or Daniel at 210-568-3235.

Again, thank you for your patience!

NAME: _____

HOUSE: _____

PHONE: _____

Sunday 27 September	# ___ Chicken Saltimbocca w/ Sage Butter	\$14.00	Quart of Soup: # ___ \$12.00	Beer
	# ___ Garlic Herb Crusted Roast Beef, Horseradish Sauce	\$20.00		# _____
	# ___ (6 oz) Blackened Salmon w/ Tomato Butter	\$18.00	Italian Wedding	Bottled Wine & Type
	Served w/Italian Wedding Soup, Iceberg salad w/ Tomato & Ranch, Sautéed Asparagus w/ Lemon Oil, Bacon & Cheddar Smashed Potato, Wheat Roll			# _____
	Crème Brûlée	\$2.00		

NAME: _____

HOUSE: _____

PHONE: _____

Monday 28 September	# ___ Roast Beef French Dip Sandwich, Au Jus (No Side Starch)	\$12.00	No Soup Today	Beer
	# ___ Pork Medallions w/ Wine Sauce	\$10.00		# _____
	# ___ Chicken Cacciatore	\$10.00		Bottled Wine & Type
	Served w/ Cream of Spinach Soup, Roasted Mushrooms, Squash Casserole, Garlic Scented Bowtie Pasta & Hoagie Roll			# _____

NAME: _____

HOUSE: _____

PHONE: _____

Tuesday 29 September	# ___ Honey Mustard Breast of Chicken	\$10.00	Quart of Soup: # ___ \$12.00	Beer
	# ___ Vegetable Frittata w/ Tomato Sauce	\$10.00		# _____
	# ___ Lemon Pepper Mahi Mahi	\$10.00	Vegetable Beef	Bottled Wine & Type
	Served w/Vegetable Beef Soup, Corn on the Cob, Green Peas, Cheesy Creamed Polenta, Wheat Roll			# _____
	Cherry Cheesecake	\$2.00		

NAME: _____

HOUSE: _____

PHONE: _____

Wednesday 30 September	# ___ Swedish Meatballs w/ Sour Cream	\$10.00	No Soup Today	Beer
	# ___ Vegan Swedish Meatballs w/ Sour Cream	\$12.00		# _____
	# ___ Southern Fried Catfish	\$10.00		Bottled Wine & Type
	Served w/ 3 Bean & Swiss Chard Soup, Honeydew and Cantaloupe, Vegetarian Navy Beans, Buttered Egg Noodles, Wheat Roll			# _____
	Tapioca Pudding w/ Ginger Snaps (2)	\$2.00		

NAME: _____

HOUSE: _____

PHONE: _____

Thursday 1 October	# ___ Orange Breast of Chicken	\$10.00	Quart of Soup: # ___ \$12.00	Beer
	# ___ 5-Spice Wok Tofu	\$10.00		# _____
	# ___ Ginger Garlic Shrimp	\$10.00	Coconut Curry Chicken	Bottled Wine & Type
	Served w/Coconut Curry Chicken Soup, Cold Sesame Noodles, Hoisin Bok Choy, Veggie Stir Fry, Egg Roll			# _____

NAME: _____

HOUSE: _____

PHONE: _____

Friday 2 October	# ___ Taco Casserole	\$10.00	Quart of Soup: # ___ \$12.00	Beer
	# ___ Turkey Club, Potato Chips (No Side Starch)	\$10.00		# _____
	# ___ Baked Fish w/ Garlic-Lemon Butter	\$10.00	Tortilla	Bottled Wine & Type
	Served w/ Garden Salad, Street Corn, Steamed Carrots, Green Onion Rice Pilaf & Wheat Roll			# _____
	Cookies	\$2.00		

NAME: _____

HOUSE: _____

PHONE: _____

Saturday 3 October	# ___ King Ranch Chicken Casserole, Corn Tortilla Strips, (No Side Starch)	\$10.00	Quart of Soup: # ___ \$12.00	Beer
	# ___ Pastrami & Swiss on Rye, Potato Chips (No Side Starch)	\$10.00		# _____
	# ___ Grilled Fish, Garlic-Lemon Butter, Couscous	\$10.00	Baked Potato	Bottled Wine & Type
	Served w/ Garden Salad, Cauliflower, Steamed Green Beans, & Wheat Roll			# _____
	Cookies	\$2.00		