

BLUE SKIES OF TEXAS EAST DINING SERVICES

Bon Appétit

Sunday, 26 September – Saturday, 9 October

Dining Services General Manager: JMack

Executive Chef: Brad Sanford

Hospitality Manager: Yolanda King

Team Lead: Victoria Ulrich

Dining Services Advisory Council (DRAC) Chair: Doris Megonigal; **Vice Chair:** TBD
Secretary: Leslie McMillion; **Members:** Gerlinde Lindsey, Carol Gates, Carol Hernandez, Bob Lamb, Barbara Whorton-Farley, Mai Horn, Joe Wychunas

Cochran's

Monday-Thursday

Breakfast 8:00-9:00am

Lunch & Dinner 11:30am-6:00pm

Friday & Saturday

Breakfast 8:00-9:00am

Lunch 11:30am-2:00pm

Sunday Closed

Delivery

210-568-5173

If you have been approved by resident services for delivery, you must call dining services by **10:30am each day** to place your order. Deliveries will be sent out at noon.

Sky Lounge

Thirsty Thursday

4:00-6:00pm

Friday & Saturday

Dinner 5:00-7:00pm

TO-GO 4:30-5:00pm

Reservations are required

Sunday Brunch

10:30am-1:30pm

TO-GO 10:30-11am & 1-1:30pm

Reservations are required

Anytime menu will not be available

Reservation Options

Table Agent

Reservation Line: 210-568-5045

E-mail:

bstefoodreservations@blueskiestx.org

Reminder

Guests will only be permitted in the dining room with a VIP band. Please have your guest visit the front desk with their *original* vaccination card.

Culinary Events

Superfood for September: **Mushrooms**

Look out for our Mushroom driven Specials in Sky Lounge & Cochran's!

Keep an eye out for "Take a Bao"



Special of the Week: Shrimp Louie Wrap


Available starting Monday, 27 September thru Saturday, 2 October

Sunday, 26 September	Monday, 27 September
 <p data-bbox="313 1150 686 1182">Please See Brunch Menu</p>	<p data-bbox="850 831 1451 894">Balsamic Honey Pork Tenderloin w/ Sauce (193.7Cal) (155.1Na)</p> <p data-bbox="940 898 1362 961">Chicken Fried Steak w/ Gravy (370Cal) (115Na)</p> <p data-bbox="943 987 1359 1119">Baked Potato Mashed Yukon Gold Potatoes Glazed Carrots Fresh Steamed Broccoli</p> <p data-bbox="1008 1144 1294 1207">Corn Chowder (190.7Cal) (717.1Na)</p>
Tuesday, 28 September	Wednesday, 29 September
<p data-bbox="261 1341 737 1404">Salmon w/ Roasted Tomato Salsa (121Cal) (37.4Na)</p> <p data-bbox="282 1430 719 1493">Chicken Cordon Bleu w/ Sauce (496.9Cal) (1061.7Na)</p> <p data-bbox="303 1518 698 1650">Mashed Potatoes Garlic Orzo Zucchini & Summer Squash Roasted Cauliflower</p> <p data-bbox="235 1675 764 1738">Beef Barley, Shiitake Mushroom Soup (110Cal) (150Na)</p>	<p data-bbox="984 1341 1320 1404">Ground Beef Stroganoff (387.4Cal) (397.8Na)</p> <p data-bbox="1013 1430 1289 1493">Honey Glazed Ham (170Cal) (690Na)</p> <p data-bbox="943 1518 1360 1650">Mashed Sweet Potatoes Mashed Potatoes Blanched Green Beans Brussels Sprouts w/ Pancetta</p> <p data-bbox="881 1675 1419 1738">Collard Greens & Black-Eyed Pea Soup (210Cal) (530Na)</p>

<p>Thursday, 30 September</p>	<p>Friday, 1 October Cochran's 11:30am-2pm See Sky Lounge Menu for 5-7pm</p>
<p>Honey Apple Pork Roast w/ Sauce (260Cal) (330Na)</p> <p>Grilled Skirt Steak w/ Chimichurri (279.7Cal) (178.4Na)</p> <p>Baked Potato Steamed Aztec Blend Vegetable Medley Roasted Tomatoes</p> <p>Chicken Noodle Soup (124Cal) (1731Na)</p>	<p>Bratwurst w/ Barbecue Onion (190Cal) (680Na)</p> <p>Lightly Dusted Fried Catfish w/ Hushpuppies (317.1Cal) (477.2Na)</p> <p>Long Grain & Wild Rice Garden Blend Dijon Roasted Potatoes Green Beans Chopped Country Coleslaw</p> <p>Manhattan-Style Clam Chowder (100Cal) (180Na)</p>

<p>Saturday, 2 October Cochran's 11:30am-2pm See Sky Lounge Menu for 5-7pm</p>	
<p>Chicken Enchiladas w/ Verde Sauce (285Cal) (400.3Na)</p> <p>Texas BBQ Brisket w/ BBQ Sauce (413.9Cal) (502Na)</p> <p>Mexican Pinto Beans Spanish Rice Sauteed Vegetable Medley Mexican Street Corn</p> <p>Aztec Chicken Tortilla Soup (360Cal) (700Na)</p>	

Special of the Week: Waldorf Chicken Salad on Croissant
Available starting Monday, 4 October thru Sunday, 9 October

<p>Sunday, 3 October</p>	<p>Monday, 4 October</p>
<p></p> <p>Please See Brunch Menu</p>	<p>Bourbon Glazed Pork Tenderloin (209Cal) (452Na)</p> <p>Chicken Fried Steak w/Gravy (370Cal) (115Na)</p> <p>Long Grain & Wild Rice Garden Blend Mashed Yukon Gold Potatoes Grilled Asparagus Roasted Carrots</p> <p>Cream of Spinach Soup (189.6Cal) (243.1Na)</p>

<p align="center">Tuesday, 5 October</p>	<p align="center">Wednesday, 6 October</p>
<p>Baked Tortilla Crusted Tilapia (264.9Cal) (322.8Na)</p> <p>Chicken Cordon Bleu w/ Sauce (496.9Cal) (1061.7Na)</p> <p>Seasoned Oven Fried Potatoes Wild Rice Medley Green Peas w/Onions Fresh Broccoli & Cauliflower</p> <p>Turkey Rice Soup (56.6Cal) (206Na)</p>	<p>Sweet & Sour Chicken (53Cal) (435Na)</p> <p>Honey Glazed Ham (170Cal) (690Na)</p> <p>Vegetable Fried Rice Sweet Potato Tater Tots Sauteed Vegetables Stir Fry Vegetables</p> <p>Cauliflower Parmesan Soup (220Cal) (370Na)</p>
<p align="center">Thursday, 7 October</p>	<p align="center">Friday, 8 October Cochran's 11:30am-2pm See Sky Lounge Menu for 5-7pm</p>
<p>Chicken Mushroom Cacciatore (221Cal) (668Na)</p> <p>Grilled Skirt Steak w/ Chimichurri (279.7Cal) (178.4Na)</p> <p>Cilantro Lime Rice Black Pearl Medley Braised Kale Roasted Mushrooms</p> <p>Italian Wedding Soup (80Cal) (560Na)</p>	<p>BBQ Chicken Quarter w/Smoked Pork Sausage (285Cal) (400.3Na)</p> <p>Lightly Dusted Fried Catfish w/ Hushpuppies (317.1Cal) (477.2Na)</p> <p>Seasoned Pinto Beans Tater Tots Roasted Zucchini Wedges Corn on the Cob</p> <p>New England Clam Chowder (134.5Cal) (170.6Na)</p>
<p align="center">Saturday, 9 October Cochran's 11:30am-2pm See Sky Lounge Menu for 5-7pm</p>	
<p align="center">Corned Beef & Cabbage (60Cal) (320Na)</p> <p align="center">Texas BBQ Brisket w/ BBQ Sauce (413.9Cal) (502Na)</p> <p align="center">Mashed Yukon Gold Potatoes Southern Style Baked Beans Boiled Cabbage Grilled Peppers & Onions</p> <p align="center">Fire Roasted Corn Chowder (190.7Cal) (717.1Na)</p>	