Saturday Breakfast	Saturday Lunch	Saturday Dinner
French Toast with Berries and Maple Syrup.	Luscious Lentil Soup.	Oven-poached Salmon Fillet; Jalapeno Cranberry Sauce.
Hard boiled Eggs.	Multi-grain Rolls and Non-Gluten Rolls,	Brown Jasmine Rice Pilaf.
Non-Gluten Power O's Cold Cereal,	Cheeses: Brie, Pepper Jack, Cheddar,	
Bananas, Yogurt, Almond Butter, Raspberry Jam, Nutritional Yeast w. Sunnies and Sesame Seeds.	Goat Cheese, Smoked Gouda. Assorted Crackers.	Steamed Kale with Caramelized Onion, and Mushrooms.
Coffee and Tea Service.	Deli Turkey Slices.	Spinach Salad with Cucumbers;
	Mixed Greens Salad with Red Cabbage;	Lemon Dijon Mustard Dressing.
	Sherry Vinaigrette.	Crème Puffs laced with Chocolate.
	Shortbread & Non-Gluten Cookies.	Coffee and Tea Service.
	Coffee and Tea Service.	
Sunday Breakfast	Sunday Lunch	Sunday Dinner
Hot Multi-Grain Cereal.	Mediterranean Buffet:	Penne Pasta in a Sherry/Shallot Sauce, with or without Chicken Sausage.
Hard-Boiled Eggs.	Pita Bread, Crackers, and Hummus.	Sugar Snap Peas, Sun-dried Tomatoes,
Cinnamon Raisin Toast.	Dolmas, Marinated Artichokes, Greek Olives, Deli Chicken Slices.	Mushrooms, Capers, Greek Olives, Pesto, Feta Cheese, and Parmesan Cheese.
Cold Cereal, Bananas, Yogurt, Toasted Almonds.		Town choose, when I will could choose.
Pears, Peanut Butter, Raspberry Jam.	Green Salad with Pistachios and Tahini Dressing.	Cleopatra Salad: Mixed Greens, Tangerine Segments, Dried
	Green Salad with Pistachios and Tahini Dressing. Dates stuffed with toasted pecans; Dried Figs.	Cleopatra Salad: Mixed Greens, Tangerine Segments, Dried Cranberries, Toasted Walnuts, with Balsamic Vinaigrette
Pears, Peanut Butter, Raspberry Jam.	Dates stuffed with toasted pecans;	Mixed Greens, Tangerine Segments, Dried Cranberries, Toasted Walnuts,
Pears, Peanut Butter, Raspberry Jam.	Dates stuffed with toasted pecans; Dried Figs.	Mixed Greens, Tangerine Segments, Dried Cranberries, Toasted Walnuts, with Balsamic Vinaigrette