



Watch for Mindful Menu Selections

Look for the Well Balanced symbol to find your way to better nutrition.

Hours

Monday - Thursday

Breakfast: 7:00 am to 10:45 am

Lunch: 11:00 am to 2:30 pm

Closed 2:30 pm to 4:30 pm

Dinner: 4:30 pm to 8:00 pm

Friday

Breakfast: 7:00 am to 10:45 am

Lunch: 11:00 am to 2:30 pm

Closed 2:30 pm to 4:30 pm

Dinner: 4:30 pm to 6:30 pm

Saturday & Sunday

Brunch: 11:00 am to 2:30 pm

Dinner: 4:30 pm to 6:30 pm

Managers

Manager: Vance Howe x4344

Chef: Kerry Burzelleri x4420



Vegan



Vegetarian



Mindful

IBERVILLE DINING

Breakfast Week of Monday January 14

MONDAY

Entrée: Oatmeal with Toppings
Grits
Scrambled Eggs with Margarine
Hard Cooked Cage Free Egg
Gravy & Biscuit
Pancake
Breakfast Potatoes & Breakfast Meat

TUESDAY

Entrée: Oatmeal with Toppings
Classic Grits
Scrambled Eggs with Margarine
Hard Cooked Cage Free Egg
Gravy & Biscuit
Texas French Toast
Breakfast Potatoes & Breakfast Meat

WEDNESDAY

Entrée: Oatmeal with Toppings
Classic Grits
Scrambled Eggs with Margarine
Hard Cooked Cage Free Egg
Chocolate Chip Pancake
Gravy & Biscuit
Breakfast Potatoes & Breakfast Meat

THURSDAY

Entrée: Oatmeal with Toppings
Grits
Scrambled Eggs with Margarine
Hard Cooked Cage Free Egg
Gravy & Biscuit
Whole Wheat French Toast
Breakfast Potatoes & Breakfast Meat

FRIDAY

Entrée: Oatmeal with Toppings
Grits
Scrambled Eggs with Margarine
Hard Cooked Cage Free Egg
Blueberry Pancake
Gravy & Biscuit
Breakfast Potatoes & Breakfast Meat

SATURDAY

SUNDAY



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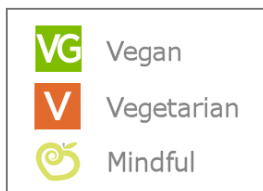
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IBERVILLE DINING

Lunch Week of Monday January 14

MONDAY

Entrée: Bayou Red Beans and Rice
French Fried Breaded Okra
Corn Muffin

TUESDAY

Entrée: Penne Pasta, Spinach & Chicken Bowl
Mixed Vegetable
Green Bean Salad
Garlic Bread

WEDNESDAY

Entrée: Chicken Breast Parmesan
Spaghetti
Spaghetti Sauce
Zucchini Saute
Shredded Parmesan Cheese

THURSDAY

Entrée: Seared Beef Fajitas
Spinach & Jack Cheese Enchiladas
Cilantro Lime Vegetarian Rice
Sofrito Black Beans

FRIDAY

Entrée: Golden Fried Catfish
Crispy Baked Catfish
Macaroni & Cheese
Hush Puppies
Cole Slaw

SATURDAY

Entrée: Oatmeal with Toppings
Grits
Scrambled Eggs with Margarine
Hard Cooked Cage Free Egg
Gravy & Biscuit
Salt Caramel Banana Fosters French Toast
Breakfast Potatoes & Breakfast Meat
Beef Ravioli with Marinara Sauce
Garlic Bread

SUNDAY

Entrée: Oatmeal with Toppings
Grits
Scrambled Eggs with Margarine
Hard Cooked Cage Free Egg
Gravy & Biscuit
Maple Bacon Pancake
Breakfast Potatoes & Breakfast Meat
Pineapple Glazed Ham
Skillet Potatoes
Steamed Broccoli



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IBERVILLE DINING

Dinner Week of Monday January 14

MONDAY

Entrée: Traditional Rotisserie Chicken
White Seasoned Rice
Whole Green Beans Almondine
Maple Glazed Carrots

TUESDAY

Entrée: Kansas City BBQ Pork Loin
Macaroni & Cheese
Smokey Greens
Buttermilk Cornbread

WEDNESDAY

Entrée: Rosemary Chicken Breast
Oven Roast Herbed Red Potatoes
Roasted Plum Tomatoes
Zucchini Saute

THURSDAY

Entrée: Classic Roasted Turkey Breast
Natural Mashed Potatoes
Turkey Gravy
Green Peas
Cranberry Sauce

FRIDAY

Entrée: Italian Beef Top Round
Basil Orzo
Green Beans with Oregano
Spicy Slow Roasted Peppers & Onions

SATURDAY

Entrée: Fusili
Simple Bolognese
Zucchini Saute
Garlic Bread

SUNDAY

Entrée: Buffalo Chicken Breast
Spicy Potatoes
Spicy Slow Roasted Peppers & Onions