November 2026 Dinner Specials

SUNDAY	MEATLESS MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Bento Beef Salad Soba Noodles Peas & Carrots	2 Shrimp Scampi Bread Stick Asparagus	3 BBQ Chicken Pasta Salad Corn on the Cobb	4 Meatloaf Mashed Potatoes Roasted Carrots	5 Sausage & Kale Alfredo Sweet Potato House Salad	6 Gyro Couscous Hummus & Veggies	7 Tacos Al Pastor Refried Beans Chips and Guac
8 Chicken Fried Steak Mashed Potatoes Roasted Carrots	9 Greek Turkey Burger Orzo Salad Greek Salad	10 Chicken Cordon Bleu Macaroni & Cheese Roasted Broccoli	11 French Dip Potato Wedges Coleslaw	12 BBQ Ribs Baked Beans Corn on the Cobb	13 Chicken Alfredo Focaccia Bread Roasted Brussel Sprouts	14 Chicken Tikka Masala Naan Flatbread Carrot-Cumin Slaw
15 Pork Tenderloin Roasted Red Potatoes Roasted Cauliflower	16 Beer Battered Cod Macaroni Salad Creamy Coleslaw	17 Chicken Mole Tacos Black Beans Pico de Gallo & Chips	18 Burger Bar Onion Rings Greek Salad	19 Turkey Picatta Mushroom Barley Grilled Asparagus	20 Chicken Parmesan Garlic Bread Green Beans	21 Carnitas Burrito Bowl Rice and Beans Chips & Guacamole
22 Crispy Chicken Sandwich Macaroni & Cheese Creamed Spinach	23 Cobb Salad Couscous Cucumber Salad	24 Lemon Pepper Tilapia Wild Rice Steamed Carrots	25 Lasagna Garlic Bread Sauteed Zucchini	26 Thanksgiving Special All Day! 	27 Enchilada Casserole Spanish Rice Chili Lime Corn	28 Turkey Pot Pie Cheddar Biscuit Garden Salad
29 Flank Steak Scalloped Potatoes Kale Salad	30 Salmon Caesar Salad Dinner Roll Minestrone Soup	**A La Carte** **Entrée.....$8.00** **Starch.....$2.00** **Vegetable.....$2.00**	**Did you know?** • Everything is priced a la carte • Breakfast is served 7:30-10am • Lunch is served 11:30-2pm • Dinner is served 5-7pm			

Reinventing Thanksgiving

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Published November 24, 2021



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Nothing tastes better than Turkey with all the trimmings! But what to do with leftovers? Reheating is one option. Refrigerated leftover turkey and stuffing is only good for three or four days. And, for safety's sake, reheat to an internal temperature of 165°F .

Another option: Reinvent your Thanksgiving feast a day or two later.

- *Make a hearty harvest stew*. Start with leftover gravy (fat skimmed away) as the base. Make it hearty with leftover turkey and veggies. Thicken with mashed potatoes or sweet potatoes. Cook to 165°F.
- *Stack a turkey-berry wrap*. Wrap sliced turkey, spread with cranberry sauce and shredded greens in whole-wheat tortillas. Add toasted pecans if you have some.
- *Blend cranberry smoothies*. Blend cranberries with frozen yogurt and orange juice.
- *Freeze turkey stock in small amounts*. Later, thaw in the refrigerator and cook couscous, pasta, rice or soup with the stock instead of water.
- *Toss a crunchy turkey salad*. Toss cubed turkey with celery, apples and light mayo with shredded baby spinach.
- *Make a stuffing frittata*. Mix stuffing with eggs and cook through, pancake-style.