

Level 3

Entrées

Substitutions and half portions are available.

Chef's Feature of the Week – served with couscous and broccoli flowerets

Garlic-Herb Chicken Breast – lightly seasoned and flame broiled, served with mashed sweet potatoes and spinach

Cornmeal Crusted Trout – farm raised trout lightly dusted and sautéed to perfection, served with white rice and California blend vegetables

Home Style Meatloaf – topped with savory mushroom gravy, served with mashed potatoes and sweet whole baby carrots

Pot Roast – naturally juicy and slowly roasted until tender, served with white rice and California blend vegetables

Baked Macaroni & Cheese – topped with cheddar cheese and baked until golden, served with green beans

Baked Chicken Parmesan – penne pasta or spaghetti with marinara sauce, topped with a flamed broiled chicken breast and mozzarella cheese

Condiments: butter, margarine, salt, pepper, Mrs. Dash®, ketchup, BBQ sauce, steak sauce, tartar sauce, hot sauce, parmesan cheese

Desserts

Chocolate Fudge Brownie

Apple Pie

Magic Cup – vanilla, chocolate, mixed berry, orange

Pudding

Yogurt

if thin liquids are allowed

Ice Cream – regular, fat-free

Sherbet

Italian Fruit Ice

Popsicle

Gelatin

Dysphagia Menu

Dial 6363 to place your food request.

Your order will arrive within 30 minutes.

Hours of service: 7 a.m. to 8 p.m.

Guest trays are available.

Guest trays may be paid for by credit card over the phone at the time of ordering or with cash at any Bronson café. Limit one guest tray per meal.

Please let your staff know if you have any dietary requirements, allergies or special requests. Purchase your guest tray card in the cafe or gift shop, or with the registration department.

We will make every effort to work with your needs. Your satisfaction is very important to us. We take pride in the fact that we prepare your meal fresh when you order it. We will work hard to make sure your food not only meets, but goes beyond your expectations. Thank you and enjoy your meal.

— Food and Nutrition Services

Beverages

Thickened

honey or nectar consistency

Milk – 2%, vanilla

Juice – orange, cranberry, apple

Coffee – regular, decaf

Milk

if thin liquids are allowed

Milk – skim, 2%, whole, chocolate

Rice Milk – original, vanilla

Soy Milk – original, vanilla, chocolate

Lactose-Free Milk

Juice

if thin liquids are allowed

Juice – apple, orange, cranberry,

grape, prune, vegetable,

low-sodium vegetable

Cold Drinks

if thin liquids are allowed

Crystal Light® – orange sunrise,

raspberry ice

Sugar-Free Lemonade

Iced Tea

Hot Drinks

if thin liquids are allowed

Coffee – regular, decaf

French Vanilla Cappuccino

Hot Chocolate – regular,

no sugar added

Hot Tea – regular, decaf

Herbal Tea – lemon, green,

orange & spice, cranberry apple,

mint medley

Condiments: sugar, Equal®,

Splenda®, creamer, non-dairy

creamer, lemon, honey

Frozen Beverages

if thin liquids are allowed

Nonfat Frozen Yogurt Shake

Fruit Smoothie

Level 1

Breakfast

all items served pureed consistency

French Toast

Breakfast Omelet

Sausage

Cream of Wheat

Vanilla Yogurt

Applesauce

Pureed Fruit – peaches, pears,

pineapple

Pureed Bread – with your

choice of toppings

Condiments: syrup, butter,

margarine, honey, jelly

Lunch & Dinner

all items served pureed consistency

White Fish – served with white rice

and carrots or green peas

Roasted Turkey – served with

mashed potatoes with gravy

and broccoli

Roasted Chicken – served with

mashed sweet potatoes and

green beans

Roast Beef – served with mashed

potatoes with gravy and corn

Pasta – topped with marinara sauce

Personal Cheese Pizza

Applesauce

Pureed Fruit – peaches, pears,

pineapple

Pureed Bread – with your

choice of toppings

Condiments: gravy, butter, margarine,

salt, pepper, Mrs. Dash®, BBQ sauce,

tartar sauce

Soups

if thin liquids are allowed

Tomato, Cream of Mushroom,

Cream of Chicken

Broth – beef, chicken, vegetable

Desserts

pudding, yogurt, magic cup

if thin liquids are allowed

ice cream, sherbet, Italian fruit ice,

popsicle, gelatin

Level 2

Breakfast

Morning Specialties

Buttermilk Pancakes

Waffles

Scrambled Eggs – regular,

cholesterol-free

Cottage Cheese & Fruit Plate

Diced Fruit – peaches, pears

Fresh Banana

Applesauce

Yogurt

Pureed Bread – with your

choice of toppings

Condiments: butter, margarine, syrup,

diet syrup, salt, pepper, Mrs. Dash®,

ketchup, hot sauce, honey, jelly, diet jelly

Hot Cereal

Oatmeal, Cream of Wheat®

Condiments: brown sugar, sugar,

Equal®, Splenda®, syrup, honey)

Cold Cereal

if thin liquids are allowed

Corn Flakes®, Rice Krispies®

Milk – whole, 2%, skim

Lunch & Dinner

Entrées

Home Style Meatloaf – topped with

gravy, served with mashed potatoes

with gravy and carrots

Ground Chicken Breast – topped with

gravy, served with mashed sweet

potatoes and spinach

Ground Hamburger – topped with

gravy, served with mashed potatoes

with gravy and carrots

Baked Macaroni & Cheese – topped

with cheddar cheese, served with

steamed spinach

Home Style Spaghetti – topped with

marinara, meat or garlic herb sauce

Rainbow Trout – farm raised trout

sautéed to perfection, served with

mashed potatoes with gravy and

carrots

Condiments: butter, margarine, salt,

pepper, Mrs. Dash®, gravy, ketchup,

Parmesan cheese, guacamole,

hummus

Soups

if thin liquids are allowed

Tomato, Cream of Mushroom,

Cream of Chicken

Broth – beef, chicken, vegetable

Sides

Fresh Banana

Fruit – applesauce, diced peaches,

diced pears

Cottage Cheese

Tuna Salad or Egg Salad

Pureed Bread – with your

choice of toppings

Desserts

Pudding

Yogurt

Magic Cup – vanilla, chocolate,

mixed berry, orange

If thin liquids are allowed

ice cream, sherbet, Italian fruit ice,

popsicle, gelatin

Level 3

Breakfast

A la Carte

Cottage Cheese & Fruit Plate

Diced Fruit – peaches, pears

Applesauce

Banana

Yogurt

Muffins – blueberry, apple

cinnamon

Hot Cereal

Cream of Wheat®, Oatmeal

Condiments: brown sugar, sugar,

Equal®, Splenda®, syrup, honey)

Cold Cereal

if thin liquids are allowed

Corn Flakes®, Rice Krispies®,

Cheerios®, Frosted Flakes®,

Froot Loops®

Milk – whole, 2%, skim

Morning Specialties

French Toast

Buttermilk Pancakes

Waffles

Omelet Bar – cheese, ham,

turkey sausage, onion,

mushrooms, spinach

Scrambled Eggs

Turkey Sausage

Hash Brown Potatoes

Condiments: butter, margarine, syrup,

diet syrup, salt, pepper, Mrs. Dash®,

ketchup, hot sauce)

Lunch & Dinner

Custom Sandwiches

Build your own deli style sandwich!

Choice of Toppings:

Bread – white, whole wheat,

Kaiser roll, wheat wrap

Meat – turkey, grilled chicken, ham,

tuna salad, chicken salad, egg salad

Cheese – American, Cheddar,

Mozzarella, Swiss

Toppings – shredded lettuce,

hummus, guacamole

Condiments: ketchup, mustard,

mayonnaise, fat-free Miracle Whip®,

honey mustard, oil & vinegar

Soups

if thin liquids are allowed

Tomato, Chicken Noodle, Cream of

Mushroom, Cream of Chicken

Broth – beef, chicken, vegetable

From the Grill

Flame Broiled Burger or Ope's™

Veggie Burger

Chicken Tenders

Grilled Chicken Sandwich

Grilled Cheese Sandwich

Toppings: shredded lettuce, hummus,

guacamole

Condiments: ketchup, mustard,

mayonnaise, fat-free Miracle Whip®,

honey mustard, BBQ sauce

Taco Bar

Build your own soft shell taco!

Choice of filling: seasoned beef,

shredded chicken, refried beans

Choice of Toppings: shredded cheese,

shredded lettuce, sour cream, salsa,

taco sauce, guacamole

Sides: refried beans, white rice

Pasta Bar

Pasta: Spaghetti, Penne Pasta

Sauce: Marinara, Meat, Garlic Herb