

Our dining venues...



In the High Learning & Wellness Center

Monday – Saturday • 11am – 1:30pm

Wednesday – Friday • 4:30pm – 6:30pm

~ THE BISTRO IS CLOSED ON THANKSGIVING DAY ~

We welcome residents, employees, and outside guests. Special features that promote health and wellness include hand-stretched and gluten free pizza, rotisserie meats, fresh made smoothies, sandwiches, salads and more.

For pick-up and delivery call ext. 3574

Garden Room Café

Azalea Room available for additional seating

There's always something great in the Garden Room!

Soups, salad, hot entrees, Lancaster County favorites, sandwiches, desserts, and more

7 days a week

Breakfast 7am-9:30am

Lunch 11am-1:30pm

Supper 4pm-6:30pm

For pick-up and delivery call ext. 3048



Dogwood Café

The Dogwood Café is currently only open for Team Members. Thank you for understanding!

Highlights for staff include...

Wednesday, Nov. 3 – Grilled Cheese Station

Tuesday, Nov. 9 – Jerk Chicken Sandwich

Friday, Nov. 12 – National Pizza Day

Wednesday, Nov. 17 – Loaded Chili Station

Tuesday, Nov. 23 – Philly Cheesesteak

Thursday, Nov. 25 – Thanksgiving Day Dinner

Friday, Nov. 26 – Quiche Day

Monday, Nov. 29 – Beef Stew w/ Fall Glazed Veggies

Azalea Dining Room – West Campus

The Azalea Room is currently available as overflow seating for the Garden Room and for outside guest seating.



Omega 3's – Essential Fats

Omega 3's promote healthy brain cells and slow down deterioration of the brain. They also aid in fighting cardiovascular diseases. Our body cannot produce Omega 3's – they must be sourced from foods.

Healthy sources of Omega 3's include:

Fish – salmon, tuna, herring, mackerel

Vegetable oils – olive, canola

Nuts & seeds – walnuts, flax, chia

Eggs

Avocado

Green veggies – Brussels sprouts, broccoli, leafy greens



Contact Us

Daniel McClain

Director of Dining Services

DMcClain@landis.org

(717) 381-3587

Kelly Gormley

Senior Executive Chef

KGormley@landis.org

(717) 569-3271 ext. 3165

For reservations or special requests:

Shirley Dietz

(717) 569-3271 ext. 3223

Dining Services at



November 2021

Dining Highlights



~ **FEATURED DISHES** ~

November 1-6

- Lunch** Jamaican Chicken Curry & Salsa Taco
Supper Moroccan Cinnamon Braised Lamb
Sandwich Curry Chicken Salad

November 8-13

- Lunch** Lime Mint Shrimp on Rice
Supper Coconut Basil Chicken Curry
Sandwich Chicken Pesto Panini

November 15-20

- Lunch** Pork with Apricot Chutney
Supper Panang Beef with Curry
Sandwich Turkey Cranberry and Brie

November 22-27

- Lunch** Salmon with Coconut Sauce
Supper Vegetable Curry
Sandwich Buffalo Chicken Wrap

~~ Full Menu available on Resident Apps, Facebook, and in the Bistro ~~

!! RESIDENT DOUBLE BONUS DAYS !!

November 8 & 9

Deposit funds into your dining account on these dates to receive double the usual bonus! (Cash or check only.)

We will be conducting double bonus days drop-off style again this year. Please put your cash or check in an envelope labeled with your name, address, and phone number. Drop off your envelope in the Azalea Room or Owl Hill Bistro either day between 9am and 2pm. You can also send your envelope through campus mail to Attn: Beth Peazzoni in Dining Services (must be received by Tuesday 11/9). We will mail you your receipt as confirmation.

Garden Room Café

LUNCH HIGHLIGHTS

(11am – 1:30pm)

Tuesday, Nov. 2 ~ Stir Fry Action Station
 Saturday, Nov. 6 ~ Tortellini Marinara
 Tuesday, Nov. 9 ~ Apple Cider Pork
 Friday, Nov. 19 ~ Salmon Curry w/ Lemon Aioli
 Tuesday, Nov. 23 ~ Beef Tips w/ Mushroom Sauce
 Friday, Nov. 26 ~ Ham Croquettes
 Sunday, Nov. 28 ~ Seafood Newberg

SUPPER HIGHLIGHTS

(4pm – 6:30pm)

Wednesday, Nov. 3 ~ Carved Top Round of Beef
 Friday, Nov. 5 ~ Breakfast @ Dinner: MTO Omelets
 Wednesday, Nov. 10 ~ Fish & Chips
 Saturday, Nov. 13 ~ Pasta Action Station
 Wednesday, Nov. 17 ~ Mac & Cheese Bar
 Wednesday, Nov. 24 ~ Honey Glazed Ham
 Saturday, Nov. 27 ~ Grilled Brats



Createry personalized flatbreads will be featured all month in our Dining venues. Check out the menu listings for dates!



Thanksgiving Day at Landis Homes

11am – 1:30pm ~ Azalea Room & Garden Room
\$19.95 per person, all you can eat

Featuring pumpkin bisque, tossed salad, roast turkey, baked ham, broiled orange roughy, mashed potatoes, stuffing, sweet potatoes, green beans, pumpkin pie, apple pie, bread pudding.

See LH News for full menu.

Reservations required, call ext. 3223. Unfortunately, **no guests are permitted this year**. Maximum four people per table. Pre-order for take-out or delivery available.

Team Member Spotlight

Meet Teddy Smith



Teddy Smith became our East Dining Services Manager in September. He supervises Health Care and Personal Care dining – overseeing meals for all residents, ensuring that Dept. of Health standards are being followed, training staff, and working in the various houses.

Before coming to Landis Homes, Teddy was the dining services manager at Ware Presbyterian Home, and prior to that he was a restaurant general manager.

Teddy is close with his family and shares a birthday with both his mom and dad. He and the entire family on his mother's side live on a 140-acre property.

Teddy loves football (he played college football and is an LA Raiders fan) and lives an active lifestyle: hiking, biking, running and working out.

FLAVORS 365

Spices have been celebrated for their medicinal properties throughout history, well before culinary use. Modern science has shown that many of them do indeed carry remarkable health benefits. Cinnamon helps lower blood sugar levels, ginger reduces nausea, turmeric is a powerful antioxidant and cayenne may have anti-cancer properties. Reap the benefits of eating our

Spices