Our Dining Venues



Owl Hill Bistro

High Learning & Wellness Center, Crossings Monday-Saturday 11:00 am - 1:30 pm Wednesday-Friday 4:30 - 6:30 pm

Summer Daily Menu Features

Salmon Cake Meal • Turkey Sandwich on Pretzel Roll
Chicken Salad on Croissant • Salmon Caesar Wrap
Bistro Steak Sandwich • Roasted Vegetable Flat
Bread • Smokey Chicken Bacon Panini
We welcome residents, employees and outside guests.
For pick-up and delivery call ext. 3574.



Garden Room Cafe

Azalea Room Available for Additional Seating

Breakfast 7:00-9:00 am Lunch 11:00 am-1:30 pm Supper 4:00-6:30 pm

Soups • Salads • Hot Entrees Lancaster County Favorites Sandwiches • Desserts

For pick-up and delivery call ext. 3048.

Dogwood Cafe

The Dogwood Café is currently only open to team members. Thank you for understanding!



Live Healthy

Diet Diversity and Your Health

Nutrition is a key determinant of health and well-being over your lifespan. Eating a diverse diet can help provide a sufficient and balanced supply of nutrients in the body which can contribute to the reduction of chronic conditions such as hypertension and diabetes.

What is diet diversity? It's the number of different food groups or foods consumed over a given period. These food groups include proteins, fruits, vegetables, whole grains and dairy.

Three of the top reasons to diversify your diet are:

- · improved overall health
- improved psychological resilience
- improved cognitive health

Take a step to diversify your diet today!

Thursday, August 4 in the Garden Room and Azalea Room, 11:00 am-1:30 pm \$14.95 per person or à la carte



Barbecued Baby Back Ribs, House Made Burgers Off the Grill, Barbecued Chicken, Corn on the Cob, Baked Beans, Potato Salad, Cole Slaw, Local Tomato Salad, Watermelon Berry Cake

Contact Us

Daniel McClain, Director of Dining Services DMcClain@landis.org | 717.381.3587

Special Event Reservations Brenda Lefever | ext. 3223

Catering Requests Willie Arnold | ext. 3069



Dining Services at



August 2022



Dining Highlights

Garden Room Cafe

Team Member Spotlight



Owl Hill Bistro Featured Dishes

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August 1-6

Lunch Supper **Burger Bar**

Sandwich

London Broil Flank Steak

Turkey Rachel on Pumpernickel

August 8-13

Lunch Supper Lemon and Dill Salmon

Supper BBQ Dry Rub Ribs Sandwich Farmer's Market V

Farmer's Market Vegetable Wrap

August 15-20

Lunch Supper Sandwich Gyros

Greek Lamb Burger

Falafel Wrap

August 22-27

Lunch Supper Sandwich **Dijon Herb Crusted Pork Tenderloin**

Coq Au Vin

wich Lavender Chicken and Brie Flatbread



We're hosting a Market Dinner!

Tuesday, August 9 in the Azalea Room 4:30-6:30 pm, \$22.95 per person

Watermelon & Prosciutto Carpaccio Local Sweet Corn Lasagna Roll Heirloom Tomato Stack Pan Seared Beef Tenderloin Warm Peach Almond Crisp

Reservations requested, call ext. 3223.

Lunch Highlights

(11:00 am - 1:30 pm)

Monday, August 1: Barbecued Beef Brisket

Friday, August 5: Turkey London Broil

Tuesday, August 9: Asian Pork Ribs Sunday, August 14: Grilled Salmon

Wednesday, August 17: Chicken Parmesan

Sunday, August 21: Ham Croquettes Wednesday, August 24: Chef Salad

Saturday, August 27: Beef Stew

Supper Highlights

(4:00 - 6:30 pm)

Friday, August 5: Shrimp & Beef Tacos Thursday, August 11: Beef Lasagna

Sunday, August 14: Fried Chicken

Wednesday, August 17: Parmesan Baked Cod

Saturday, August 20: Italian Shrimp Skewers

Tuesday, August 23: Baked Pollock Thursday, August 25: Grilled Cheese Bar

Saturday, August 27: BBQ Chicken



Food Tour of New England

Tuesday, August 30 in the Azalea Room 4:30-6:30 pm, \$24.95 per person

Hors D'oeuvres

Amuse Bouche
Butter Poached Main Lobster,
Mini Brioche Roll

Soup

New England Clam Chowder

Salad

Cape Cod Chopped Salad

From the Sea

Traditional New England Style
Clam Bake

Dessert

Wild Blueberry Tart

Reservations requested, call ext. 3223.



Meet Kandace Maxwell

Kandace Maxwell has been the East Assistant Dining Manager since November 1. She handles scheduling and

payroll, ensures correct food protocols are being followed, and supports the team that provides meal service to the residents.

Previously, Kandace worked in food service at Quarryville Presbyterian Retirement Community for eight years, serving as a supervisor before coming to Landis Homes.

Kandace and her husband have a daughter who is turning six in August. And their family is expanding, with a baby boy due this month!

Something residents and team members might not know about Kandace is that she went to school for EMT/firefighting and was a firefighter before changing careers.

