

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

Spring Daily Menu Features

~ beginning March 6 ~

Spicy Chicken Club • Chicken Salad on Croissant
Aegean Salmon Wrap • Bistro Roast Beef Sandwich
Roasted Vegetable Flatbread • Buffalo Chicken
Flatbread • Grown-up Grilled Cheese

We welcome residents, employees and outside guests.

For pick-up and delivery call ext. 3574.



Garden Room Café

Breakfast 7:00-9:30 am

Lunch 11:00 am-1:30 pm

Supper 4:00-6:30 pm

The Community Table is Back

Every Thursday at lunchtime
in the Garden Room there is
a community table hosted by
residents. Come join the table
and meet someone new!

For pick-up and delivery call ext. 3048.

Dogwood Café

The new Dogwood Café
is open to all residents,
guests and staff.

Monday-Friday
11 am-1:30 pm

Soups, sandwiches,
salads, burgers & more!



Check Café signage and Resident Apps for daily menus.

Breakfast Sandwiches Are Here!

We are offering made-to-order breakfast
sandwiches and other breakfast items in
the Dogwood Café, weekdays 7:30-9:00 am.

Live Healthy

Fuel for Your Brain

The brain is a complex organ in charge of thinking, breathing, seeing and every other process that regulates our body. With such responsibility, the brain requires adequate fuel to keep up with all its functions.

There are three main macronutrients that keep the brain running: fats, carbohydrates and protein. Nourish your mind and energize your body with these brain healthy foods.

FATS: avocados, nuts, salmon & tuna fish, olive oil

CARBOHYDRATES: oatmeal, whole wheat bread & pasta, quinoa, brown rice

PROTEIN: turkey breast, chicken breast, pork tenderloin, beef, fish

In addition to fueling your brain with healthy food, stay mentally active. Adults who participate in mind-challenging activities are less likely to develop dementia.



Power Bowls

Featured all this month
in our dining venues.

Build a perfect bowl!

Choose your favorite whole grain,
select a lean protein, add veggies,
choose a flavorful sauce, and top it
with nuts, seeds, fruit and herbs.

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

Landis Homes 

March
2023





Owl Hill Bistro

Featured Dishes

March 1-4

Lunch	Seared Tuna Rice Bowl
Supper	Beef Negimaki
Sandwich	Shredded Chicken Banh Mi

March 6-11

Lunch	Curried Mahi Mahi
Supper	Lamb Tagine, Preserved Lemon
Sandwich	Shawarma Chicken Pita

March 13-18

Lunch	Shepherd's Pie
Supper	Galway Seafood Stew
Sandwich	Bangers on Potato Roll

March 20-25

Lunch	Salmon with Chive, Lemon Aioli
Supper	Chicken and Waffles
Sandwich	Smoked Salmon on Pretzel Bun

March 27-31

Lunch	Brisket Rice Bowl
Supper	Picanha Garlic Beef
Sandwich	Brisket Po-Boy

Another Encore!

Friday, March 3 ~ 4:30-6:30 pm

The Owl Hill Bistro will once again be serving an À La Carte Dinner with Fred Kiemle's piano music to follow in the High Foundation Auditorium. Prices à la carte.

See full menu in Landis Homes News. Reservations requested, call ext. 3223.



Lunch Highlights (11:00 am - 1:30 pm)

Tuesday, Mar. 7: Pork Cutlets
Friday, Mar. 10: Chicken Piccata
Tuesday, Mar. 14: Beef Goulash
Monday, Mar. 20: Sweet and Sour Chicken
Saturday, Mar. 25: New York Strip Steak
Tuesday, Mar. 28: Shepherd's Pie
Friday, Mar. 31: Teriyaki Glazed Swordfish

Supper Highlights (4:00 - 6:30 pm)

Monday, Mar. 6: Lemon Dill Baked Cod
Saturday, Mar. 11: Battered Fish & Chips
Tuesday, Mar. 14: French Dip Sandwich
Monday, Mar. 20: Ham & Cheese Calzone
Saturday, Mar. 25: Build Your Own Burger
Wednesday, Mar. 29: Pulled Pork BBQ
Friday, Mar. 31: Bacon Ranch Chicken Pizza



Irish Celebration Dinner

Thursday, March 16

Azalea Room ~ 4:30-6:30 pm

Irish Pub Salad

Butter Lettuce, Pickled Haricots Verts, Hardboiled Egg, Baby Beets, Irish Cheddar, Tarragon Vinaigrette

Colcannon

Whipped Yukon Gold Potatoes, Braised Kale, Crumbled Bacon, Caramelized Shallots, Brown Butter

Irish Beef Stew

Ale-Braised Short Rib, Red Ale Broth, Root Vegetables, Charred Leeks

Boxty

Potato Pancake, Corn Beef and Brussel Hash, Mustard Cream

Dessert

Triple Layer Chocolate Trifle

\$22.95 per person

Call ext. 3223 for reservations.



Meet Alexis Deck

Alexis Deck is a Dining Assistant in the Garden Room, where she does the salad bar prep work for lunch and supper and also serves residents.

She appreciates the opportunities she has to talk with the residents and get to know them better.

While she was in high school, Alexis worked part-time at a couple of other retirement communities, including Pleasant View. She came to Landis Homes for a full-time job a little over a year ago.

Outside of her work here, Alexis does a lot of photography. A class in high school sparked her interest, and she has enjoyed continuing to improve her skills. Her favorite photo subjects are animals, wildlife, flowers and landscapes.

