

At the June Dining Services Committee meeting, a recommendation was made to the Board of Directors to extend Sunday brunch hours and discontinue Sunday dinner. The Board approved a **13-week trial period** from **August 2nd through October 31st, 2026**.

This change has been suggested because Sunday evening dinner is lightly attended, with an average of **45 meals served on Sunday nights, as opposed to an average of 125 meals on other nights**. During the trial run, Dining Services will monitor resident participation, feedback, and cost savings to help determine whether the new schedule should continue.

Beginning August 9, 2026, Sunday brunch hours will be: 8:00 a.m. – 3:30 p.m.

- **Breakfast All Day: 8:00 a.m. – 3:30 p.m.**

A full selection of traditional breakfast and brunch favorites will be available. Many of our popular regular brunch offerings will remain on the menu, along with a rotating **Chef's Special** to provide variety and seasonal selections.

- **Lunch Menu Transition: 12:00 p.m. – 3:30 p.m.**

The menu will transition to include lunch selections while continuing to offer select brunch favorites.

- **Take Out and Room Service Orders:** Orders for takeout and room service will be accepted from 8:00 a.m. – 2:30 p.m.

Sample Breakfast Menu

- Assorted Muffins and Danish Basket
- Fresh Fruit Cups
- Eggs Benedict
- Fresh Egg Omelet or Eggs any Style
- Waffles with Fresh Strawberries and Whipped Cream/Pancakes
- Pork Sausage, Chicken Sausage Patty, Bacon, Corned Beef Hash
- Home Fried Potatoes
- Assorted Juices, Coffee, and Tea
- Lox and Bagels: Served with Sliced Tomato, Sliced Red Onion, Capers, & Cream Cheese

Sample Lunch Menu

Beginning at noon, residents will enjoy an expanded lunch experience featuring:

- Soup of the Day
- Salad Bar
- Roast Option (i.e., turkey, roast beef, pork, ham.)
- Daily poultry entrée
- Daily fish entrée
- Daily pasta selection
- Vegetarian entrée options
- A variety of freshly prepared desserts

Your participation and feedback will be greatly appreciated as we continue to evaluate ways to provide the best possible dining experience for the community.