



CULINARY SERVICES

Each season, we partner with farmers to select the finest organic fruits and vegetables for our menu. Our meats, poultry and seafood are hand-selected and freshly prepared for each meal. Quality ingredients inspire my team of chefs and cooks to prepare foods with creative

American flavors and regional influences. Our commitment to natural ingredients is just one way that my culinary team is helping Mount Nittany Medical Center move LIFE FORWARD.

We sincerely hope you enjoy our quality and service during your stay.

"Inspiration and creativity come from using fresh, quality ingredients every day."

-Gary Glenn, CEC
Executive Chef & Team Leader

SUNDAY LUNCH & DINNER SIGNATURE HOUSE MENU

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Culinary Series

LUNCH & DINNER
SIGNATURE HOUSE MENU



SOUP OF THE DAY

Cream of Tomato Soup
Served with crackers

SALADS

House Salad

Assorted garden greens tossed
with vegetables and tomatoes

Spinach Salad

Tender leaf spinach topped with croutons
and parmesan cheese

Dressings: Olive Oil Vinaigrette, Fat-Free Honey Dijon,
Fat-Free Raspberry Vinaigrette, Fat-Free Ranch, Ranch,
French, Thousand Island, Bleu Cheese

THE CHEF'S CORNER

DAILY LUNCH SPECIAL

(available for lunch only)

Roast Turkey

Sliced roasted turkey breast
Served with green beans, mashed potatoes
and home-style bread filling

DAILY DINNER SPECIAL

(available for dinner only)

Grilled Steak with Pennsylvania White Mushrooms

Grilled beef sirloin steak topped with
sautéed Pennsylvania white button mushrooms
and natural beef glaze
Served with oven-roasted Yukon gold potatoes
and fresh steamed carrots

FAVORITES

Italian Panini

Salami, pepperoni, ham and provolone cheese
grilled on flat bread
Served with marinara dipping sauce

Turkey Grill

Smoked turkey, pepper slaw and swiss cheese
grilled on home-style sourdough bread

Grilled Chicken Salad

Grilled chicken breast
Served over assorted garden greens, topped with croutons,
shredded cheddar, and tomato; garnished with flat bread
and your choice of dressing

Grilled 2-Cheese Sandwich on Rye

Creamy American and provolone cheese
grilled on home-style swirl rye

Portobello Mushroom & Arugula Sandwich

A grilled Portobello mushroom topped with Monterey Jack
cheese and arugula greens
Served on our rustic ciabatta roll

The All-American Burger

8 oz. ground sirloin burger topped with white American cheese
Served with lettuce, tomato and pickle on our rustic ciabatta roll

Grilled Chicken Filet Sandwich

Sautéed chicken breast topped with Monterey Jack cheese
Served on a hearty multigrain roll with a side of lettuce and tomato

Mini Chicken Salad Sandwiches

Two baby brioche rolls stuffed with tender chicken salad

Tuna Salad Sandwich

White Albacore tuna salad
Served on natural EarthGrains® thin bread

Smoked Turkey & Swiss Sandwich

Served chilled with lettuce, tomato and pickle on natural 7-grain bread

Mini Ham & Cheese Sandwiches

Two mini pretzel rolls stuffed with sweet ham
and Monterey Jack cheese
Served chilled with lettuce, tomato and pickle

SIDES

White French Petit Pan Roll
Cracked Whole Wheat Roll
Chef's Vegetable
Potato Chips
Pretzels

FRUIT & DESSERT

Fresh Melon

Wildberry Charlotte

A ladyfinger sponge cake filled with berry mousse and
topped with raspberries, red currants and wild blueberries

CONDIMENTS

Salt, Pepper, Nu-Salt Substitute, Herb Seasoning,
Ketchup, Yellow Mustard, Dijon Mustard, Mayonnaise,
Frank's Hot Sauce, Butter, Margarine

BEVERAGES & MORE

Bottled Water

Coke, Diet Coke

Pepsi, Diet Pepsi

Ginger Ale, Diet Ginger Ale

Iced Tea, Diet Iced Tea

Freshly Ground Coffee: Regular, Decaffeinated

Harney & Sons Teas: Green Tea, Mild English Tea, Decaf Tea

Creamer

French Vanilla Creamer

Skim Milk, 2% Milk, Soy Milk, Lactose-Free Milk,
Chocolate Milk

Sugar, Splenda, Sweet 'n Low, Equal, Lemon Wedge, Honey