

BON APPÉTIT

WEST

APRIL 2025

Blue Skies
of Texas
AT AIR FORCE VILLAGE

LAKEVIEW HOURS

Lunch Dine-In or Carryout, Mon-Sat, 11am-1pm (Open Seating)

Dinner Carryout, Mon-Sat, 4-4:45pm

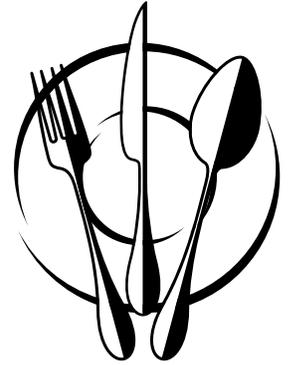
Dinner Dine-In, Mon-Sat, 5-6:30pm (Reservations required;

Check in at Host/Hostess Stand)

Sunday Brunch Carryout, 10:30-11am & 1:15-1:30pm

Sunday Brunch Dine-In, 11am-1pm (Reservations required;

Check in at Host/Hostess Stand)



BISTRO HOURS

Breakfast Saturday & Sundays, 7:30am - 12:30pm

Breakfast Mon - Fri, 7:30-11am

Lunch/Dinner Sun - Sat, 11am - 6:30pm

Bistro Specials Available Mon-Fri

If you need any assistance, please reach out to Nikki, Judith, or Moniesha at 210-568-3235

APRIL BISTRO SPECIALS

Brown Sugar Cinnamon Latte
Sm. \$4 / Lg. \$5

Club Salad, \$8.
Add Grilled Chicken, \$6

Turkey Wrap with Bag of Chips, \$12



April Weekly Bistro Specials

March 31 - April 4: Chicken Wings, \$12

April 7 - April 11: Potstickers (5) with Fried Rice & Teriyaki Sauce, \$8

April 14 - April 18: Crispy Chicken Mac & Cheese Bowl, \$8

April 21 - April 25: Chili Cheese Dog with Bag of Chips, \$6

April 28 - May 2: Pork Eggrolls with Sweet Chili Sauce \$6

SAVE THE DATE:

Tuesday, April 1. Reservations open for Easter Sunday Buffet at 11am. Please refer to the attached flyer for more details.

Thursday, April 3 - Coffee with Chef - 9:30 - 10:30am - Roadrunner Lounge

Wednesday, April 9 - B&A Dinner - Lunch service will be take-out only and dinner service will not be available due to the B&A event. Bistro dinner special: Carne Guisada plate, Tex-Mex style Braised Beef topped with Shredded Cheese & Served with Spanish Rice, Refried Beans, Side Salad, & Tortilla, \$12.10. Available 4 - 6:30pm.

Saturday, April 19 - Due to Easter Holiday, The Lakeview lunch service 11am - 1pm will be TAKE OUT only. Dinner will be TAKE OUT only and served from 3:30 - 5pm. For dinner service, the cycle menu and limited grill menu will be available.

Saturday, April 19 - Bistro Dinner Special - BBQ Ribs & Sausage Link, Potato Salad, Creamed Corn & Side Salad, \$12.10. Available 4 - 6:30pm.

Wednesday, April 16 - Theme Day - This date will be Fiesta themed cycle entrees & sides for \$12.10. Includes Entree & Choice of 2 Sides, Soup or Salad.

Monday, April 21 - Reservations open for Mother's Day at 11am. Please refer to the attached flyer for more details.

National Food Days

Wednesday, **April 2** - National PB&J Day - The Elvis, available at The Lakeview, 11am - 1pm, \$10. Includes Choice of 1 Side. Order with Server.

Tuesday, **April 8** - National Empanada Day, Birria Empanadas available at The Lakeview, 11am - 1pm, \$13. Served with Rice & Beans. Order with Server.

Wednesday, **April 9** - National Grilled Cheese Day - Four Horseman Grilled Cheese available at The Lakeview, 11am - 1pm, \$12. Includes Choice of 1 Side. Order with Server.

Tuesday, **April 22** - National Cherry Cheesecake Day - Cherry Cheesecake available at The Lakeview 11am - 1pm & 4pm - 6:30pm. \$5/Slice.

Monday, **April 28** - National Blueberry Pie Day - Blueberry Pie available at The Lakeview, 11am - 1pm & 4 - 6:30pm. \$3.75 / Slice.

Wednesday, **April 30** - National Oatmeal Day - Oatmeal Cookies available at The Lakeview, while supplies lasts. \$2.85.

NOTES FROM THE DIRECTOR OF DINING SERVICES

Advanced Sales will be cancelled, Saturday April 19th, due to Easter Holiday. Advanced sales will resume Saturday, April 26th.

For Easter & Mother's Day Buffets, Take-out will be from 10:30-11am. Take-out menu will be posted on Uniguest & BSTWResidentsportal.com. Take-out price \$16, and will not include the charcuterie or action station.

The Quarterly sides for the dinner A La Carte menu have been updated. Please see menu on bstwresidentsportal.com or Uniguest under "Dining Services" - Menus.

Salad Station Congestion - To help alleviate congested lines at the salad station, please remain in one single filed line. There are times that those who are wanting only soup will start a second line in front of the soup area, this creates confusion for the employee on who was first in line.

Every Wednesday at 4pm, there will be rotisserie chicken available for purchase at The Lakeview, while supplies lasts. *Will not be offered on B&A Wednesday.*

Friday Pop Up dinner specials & Sunday Brunch Chef Specials are posted on Uniguest or bstwresidentsportal.com by the Monday before that Friday special (5 days in advance). Flyers are also posted at both dining room cash stands. Keep an eye out for end of month pop ups, flyers get posted on Uniguest and portal site.

Reservations ~ For assistance with ResEasy, please contact Nikki, Judith or Moniesha at 210-568-3235.



Menu: Sunday, March, 30 - Saturday, April 5

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	Mar 30	Mar 31	Apr 1	Apr 2	Apr 3	Apr 4	Apr 5
Entrée 1	Beef Pot Roast	Provencal Tilapia	Garlic Herb Meatloaf with Gravy	Teriyaki Chicken Thigh	Baked Vegetable Ziti & Mozzarella	Fried Catfish	Mojo Marinated Skirt Steak
Entrée 2	11 Herb Salmon	Goulash	Kansas Chicken Casserole	Honey Hoisin Pork Loin	Balsamic Honey Marinated Chicken Thighs	Beef Stew	Chicken Marsala
Entrée 3 (lunch only) & Dinner Take-out	X	Apple Dijon Pork (lunch only)	Grilled Bratwurst with BBQ Onions (lunch only)	Tofu Stir Fry (lunch only)	Lemon Herb Salmon (lunch only)	Turkey Picadillo (lunch only)	Seafood Casserole (lunch only)
Vegetable	Sauteed Spinach	Braised Collard Greens	Creamed Spinach	Vegetable Stir Fry	Fresh Steamed Broccoli	Green Beans	Onions & Peppers
Vegetable	Fresh Steamed Broccoli	Steamed Carrots	Roasted Parsnips	Garlic Sweet Chili Edamame	Red Wine Braised Mushrooms	Cream Style Corn	Peas & Carrots
Vegetable	Baked Acorn Squash	Whole Kernal Corn	Grilled Asparagus	Fresh Green Beans	Steamed Beets	Braised Red Cabbage with Raisins	Sauteed Zucchini
Starch	Mashed Potatoes with Gravy	Creamy Polenta	Caramelized Onion Risotto with Peas	Jasmine Rice	Creamy Polenta	Baked Beans	Spanish Rice
Starch	Lemon Couscous	Buttered Bow Tie Pasta	Garlic Mashed Potatoes with Gravy	Scallion Oil Noodles	Roasted Herb Potatoes	Loaded Mashed Potatoes	Pinto Beans
Soup	Cream of Mushroom Soup	Loaded Baked Potato Soup	Cream of Cauliflower	Coconut Chicken Soup	Vegetarian Minestrone Soup	New England Clam Chowder	Chicken Tortilla Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Southwest Chicken Salad	Southwest Chicken Salad	Southwest Chicken Salad	Chicken Power Bowl	Chicken Power Bowl	Chicken Power Bowl
Lunch Grill Special #1	X	Lamb Burger on Ciabatta	Lamb Burger on Ciabatta	Lamb Burger on Ciabatta	Taco Bowl	Taco Bowl	Taco Bowl
Lunch Grill Special #2	X	Italian Beef Sandwich	Italian Beef Sandwich	The Elvis (National PB&J Day)	Chicken Fried Rice	Chicken Fried Rice	Chicken Fried Rice

Bistro special March 31 - April 4: Chicken Wings, \$12

Menu: Sunday, April 6 - Saturday, April 12

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2	Apr 6	Apr 7	Apr 8	Apr 9 LUNCH TAKE OUT ONLY	Apr 10	Apr 11	Apr 12
Entrée 1	Spaghetti & Meatballs	Coq Au Vin (Chx Quarters Cooked in Red Wine)	Chicken Enchilada Casserole	Chicken Cordon Bleu (lunch only)	Italian Parmesan Pork Cutlet	Salisbury Steak with Gravy	Crispy Fried Catfish
Entrée 2	Lemon Pepper Trout	Teriyaki Beef	Balsamic Braised Pork	Kielbasa with Peppers & Onions (lunch only)	Southwestern Braised Beef	Grilled Ham Steaks with Pineapple Glaze	Beef Burgundy Ragout with Noodles
Entrée 3 (lunch only) & Dinner Take-out	X	Vegetarian Mushroom Ravioli (lunch only)	Baked Swai (lunch only)	Pasta Bake Cheese Ravioli Bolognese (lunch only)	Garlic Herb Roasted Chicken Quarter (lunch only)	Tuna Noodle Casserole (lunch only)	Citrus Marinated Pork Loin (lunch only)
Vegetable	Sauteed Spinach	Braised Cabbage	Whole Kernal Corn	Fresh Roasted Asparagus	Roasted Brussels Sprouts	Steamed Cauliflower	Balsamic Root Vegetables
Vegetable	Roasted Broccoli	Steamed Cauliflower	Braised Kale	Roasted Brussel Sprouts	Buttered Parsnips	Broccoli Au Gratin	Steamed Green Beans
Vegetable	Green Beans	Peas & Bacon	Stewed Tomatoes	Braised Red Cabbage	Steamed Peas	Boiled Cabbage	Mushroom Ragout
Starch	Roasted Potato Wedges	Sour Cream & Chive Mashed Potatoes	Rice Pilaf	Baked Beans	Almond Orzo Pilaf	Yukon Gold Mashed Potatoes	Roasted Potato Wedges
Starch	Chard & Spring Farro Risotto	Steamed Rice	Sweet Pea Orzo	Brown Butter & Scallion Mashed Potatoes	Sweet Potato Wedges	Garlic Rice	Red Beans & Rice
Soup	Butternut Squash Bisque	Roasted Onion & Mushroom	Broccoli & Cheddar	Chicken & Farro Soup	Lentil Soup	New England Clam Chowder	Cream of Chicken
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Chef Salad	Chef Salad	Chef Salad
Lunch Grill Special #1	X	Birria Empanadas	Birria Empanadas	Birria Empanadas (National Empanada Day)	Taco Bowl	Taco Bowl	Taco Bowl
Lunch Grill Special #2	X	Chicken Finger Basket	Chicken Finger Basket	Chicken Finger Basket	Chicken Fried Steak Melt	Chicken Fried Steak Melt	Chicken Fried Steak Melt

Bistro special April 7-11: Potstickers (5) with Fried Rice & Teriyaki Sauce, \$8

Menu: Sunday, April 13 - Saturday, April 19

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3	Apr 13	Apr 14	Apr 15	Apr 16 Fiesta Theme Day	Apr 17	Apr 18	Apr 19 LUNCH TAKE OUT ONLY & EARLY DINNER TAKE OUT ONLY
Entrée 1	Roast Turkey Breast with Gravy	San Antonio Chicken Casserole	BBQ Pulled Pork	Beef Fajitas	Honey Pepper Garlic Chicken	Meatloaf with Gravy	Cheese Manicotti w/ Pesto Cream Sauce
Entrée 2	Shrimp in Lobster Sauce	Country Fried Steak with Country Gravy	Spaghetti & Meatballs	Chicken Fajitas	Pork Stew with Parsnips	Chicken & Broccoli Casserole	Beef Liver & Onions
Entrée 3 (lunch only) & Dinner Take-out	X	Italian Herb Roasted Pork Loin (lunch only)	Mandarin Fried Shrimp (lunch only)	Shrimp Fajitas (lunch only)	Vegetable Lasagna (lunch only)	Tilapia Vera Cruz (lunch only)	Lemon Herb Flounder
Vegetable	Roasted Bell Peppers	Collard Greens	Seasoned Green Beans	Calabacitas	Cauliflower	Steamed Carrots	Braised Cabbage
Vegetable	Sauteed Green Beans	Roasted Cauliflower	Sauteed Spinach	Pepper & Onions (Rolling over for dinner)	Steamed Peas	Roasted Brussel Sprouts	Lima Beans
Vegetable	Fresh Steamed Broccoli	Glazed Beets	Glazed Parsnips & Carrots	Buttered Corn Kernels	Acorn Squash	Kernal Corn	Butternut Squash
Starch	Brown Rice	Mashed Potato & Gravy	Rice Pilaf	Spanish Rice (Rolling over for dinner)	Steamed Rice	Steamed Rice	Buttermilk Chive Mashed Potatoes
Starch	Cornbread Stuffing	Black Eyed Peas	Red Roasted Potatoes	Borracho Beans	Roasted Sweet Potatoes	Yukon Gold Mashed Potatoes	Lemon Rice Pilaf
Soup	Vegan Split Pea	Cream of Broccoli & Cheese	Bean Soup	Pozole Verde	Coconut Chicken Soup	Clam Chowder	Cream of Carrot Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Crispy Chicken Salad	Crispy Chicken Salad	Crispy Chicken Salad	The Fanelli Melt	The Fanelli Melt	The Fanelli Melt
Lunch Grill Special #1	X	Crispy Beef Tacos	Crispy Beef Tacos	Crispy Beef Tacos	Pimento Honey Chicken Sandwich	Pimento Honey Chicken Sandwich	Pimento Honey Chicken Sandwich
Lunch Grill Special #2	X	Pulled Pork Sandwich	Pulled Pork Sandwich	Pulled Pork Sandwich	Ruben	Ruben	Ruben

Bistro Special April 14-18: Crispy Chicken Mac & Cheese Bowl, \$8

Menu: Sunday, April 20 - Saturday, April 26

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
4	Apr 20 EASTER BUFFET	Apr 21	Apr 22	Apr 23	Apr 24	Apr 25	Apr 26
Entrée 1	Please see attached menu	Garlic Herb Roasted Chicken Quarter	Steakhouse Marinated Skirt Steak	Macaroni & Beef Casserole	Pesto Marinated Chicken Thigh	Braised Beef Tips	Salisbury Steak with Demi Glace
Entrée 2	Please see attached menu	Vegetarian Stuffed Bell Pepper	Citrus Marinated Pork Loin	Italian Herb Roasted Chicken Quarter	Rosemary Parmesan Breaded Pork Chop	King Ranch Chicken Casserole	Chicken Schnitzel
Entrée 3 (lunch only) & Dinner Take-out	X	Shrimp Scampi (lunch only)	Turkey Tortilla Casserole (lunch only)	Dijon Crusted Salmon (lunch only)	Pasta Bake Bolognese (lunch only)	Lemon Herb Trout (lunch only)	Beer Battered Cod (lunch only)
Vegetable	Please see attached menu	Steamed Corn Kernels	Creamed Spinach	Lima Beans	Glazed Beets	Fresh Steamed Broccoli	Seasoned Carrots
Vegetable	Please see attached menu	Butternut Squash Gratin	Roasted Brussels Sprouts	Roasted Broccoli	Roasted Kabocha Squash	Roasted Cauliflower	Roasted Root Vegetables
Vegetable	Please see attached menu	Sauteed Kale	Steamed Cauliflower	Sauteed Carrots	Steamed Asparagus	Green Bean Casserole	Roasted Summer Squash
Starch	Please see attached menu	Mushroom & Wild Rice Pilaf	Mashed Sweet Potato	Egg Noodles	Fried Potato Wedges	Baked Beans	Mashed Red Potatoes
Starch	Please see attached menu	Yukon Gold Mashed Potatoes	Dijon Roasted Potatoes	Roasted Sweet Potatoes	Black Eyed Peas	Homestyle Mashed Potatoes & Gravy	Lemon Rice Pilaf
Soup	Please see attached menu	Creamy White Bean Soup	Beef Vegetable Soup	Tomato Bisque	Pumpkin Soup	New England Clam Chowder	Lentil Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	Please see attached menu	Sweet Chili Shrimp & Noodle Salad	Sweet Chili Shrimp & Noodle Salad	Sweet Chili Shrimp & Noodle Salad	Waldorf Chicken Salad	Waldorf Chicken Salad	Waldorf Chicken Salad
Lunch Grill Special #1		Cubano	Cubano	Cubano	Sliced Beef Brisket Tacos	Sliced Beef Brisket Tacos	Sliced Beef Brisket Tacos
Lunch Grill Special #2		Baja Fish Tacos	Baja Fish Tacos	Baja Fish Tacos	Bacon Grilled Cheese	Bacon Grilled Cheese	Bacon Grilled Cheese

Bistro special April 21-25: Chili Cheese Dog with Bag of Chips, \$6

Menu: Sunday, April 27 - Saturday, May 3

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	Apr 27	Apr 28	Apr 29	Apr 30	May 1	May 2	May 3
Entrée 1	Beef Pot Roast	Provencal Tilapia	Garlic Herb Meatloaf with Gravy	Teriyaki Chicken Thigh	Baked Vegetable Ziti & Mozzarella	Fried Catfish	Mojo Marinated Skirt Steak
Entrée 2	11 Herb Salmon	Goulash	Kansas Chicken Casserole	Honey Hoisin Pork Loin	Balsamic Honey Marinated Chicken Thighs	Beef Stew	Chicken Marsala
Entrée 3 (lunch only) & Dinner Take-out	X	Apple Dijon Pork (lunch only)	Grilled Bratwurst with BBQ Onions (lunch only)	Tofu Stir Fry (lunch only)	Lemon Herb Salmon (lunch only)	Turkey Picadillo (lunch only)	Seafood Casserole (lunch only)
Vegetable	Sauteed Spinach	Braised Collard Greens	Creamed Spinach	Vegetable Stir Fry	Fresh Steamed Broccoli	Green Beans	Onions & Peppers
Vegetable	Fresh Steamed Broccoli	Steamed Carrots	Roasted Parsnips	Garlic Sweet Chili Edamame	Red Wine Braised Mushrooms	Cream Style Corn	Peas & Carrots
Vegetable	Baked Acorn Squash	Whole Kernal Corn	Grilled Asparagus	Fresh Green Beans	Steamed Beets	Braised Red Cabbage with Raisins	Sauteed Zucchini
Starch	Mashed Potatoes with Gravy	Creamy Polenta	Caramelized Onion Risotto with Peas	Jasmine Rice	Creamy Polenta	Baked Beans	Spanish Rice
Starch	Lemon Couscous	Buttered Bow Tie Pasta	Garlic Mashed Potatoes with Gravy	Scallion Oil Noodles	Roasted Herb Potatoes	Loaded Mashed Potatoes	Pinto Beans
Soup	Cream of Mushroom Soup	Loaded Baked Potato Soup	Cream of Cauliflower	Coconut Chicken Soup	Vegetarian Minestrone Soup	New England Clam Chowder	Chicken Tortilla Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Southwest Chicken Salad	Southwest Chicken Salad	Southwest Chicken Salad	Chicken Power Bowl	Chicken Power Bowl	Chicken Power Bowl
Lunch Grill Special #1	X	Lamb Burger on Ciabatta	Lamb Burger on Ciabatta	Lamb Burger on Ciabatta	Braised Beef Loaded Baked Potato	Braised Beef Loaded Baked Potato	Braised Beef Loaded Baked Potato
Lunch Grill Special #2	X	Italian Beef Sandwich	Italian Beef Sandwich	Italian Beef Sandwich	Chicken Fried Rice	Chicken Fried Rice	Chicken Fried Rice

Bistro special April 28 - May 2: Pork Eggrolls with Sweet Chili Sauce, \$6

Superfood of the Month: Carrots

Carrots health benefits includes supporting healthy eyes, a good source of antioxidants, supporting healthy heart, supporting healthy teeth and gums, treating wounds, improving brain health and cognitive functions, fighting cancer, supporting better digestion, maintaining youthful age, supporting healthy hair and skin and lowering the risk of developing diabetes.

Carrot Cake & Walnut Oatmeal

(Servings: 6)

INGREDIENTS

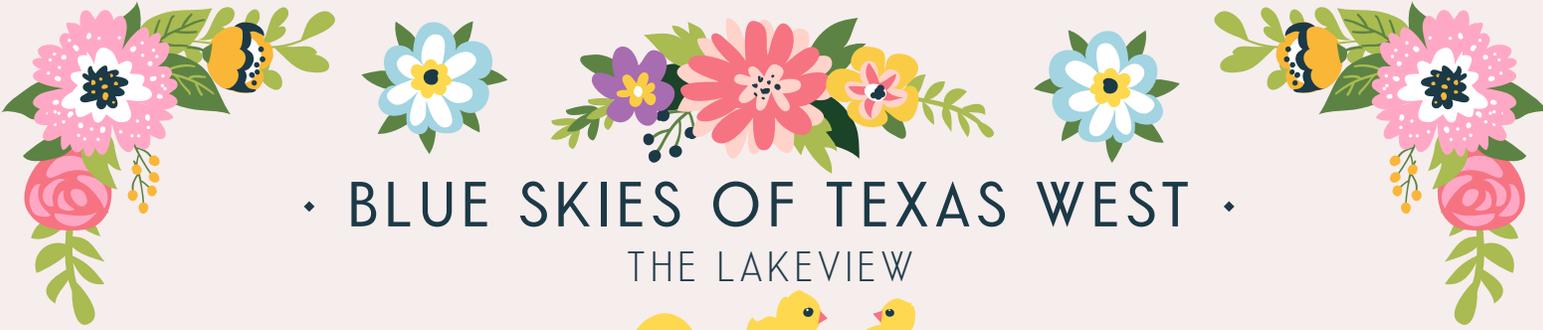
- 3 cups fresh carrot, grated
- 4 ½ cup water
- 2 cups of old fashioned oats, dry
- 6 tbsp. raisins
- 1 tbsp. ground cinnamon
- 1 tsp. ground ginger
- ½ tsp ground nutmeg
- 2 tbsp pure maple syrup
- 1 tsp vanilla extract
- 6 tbsp. walnuts, halves & pieces, chopped & toasted



INSTRUCTIONS

1. Place grated carrots and water into a pot and simmer covered for 10 minutes.
2. Add the remaining ingredients (except the walnut) and cook another 5 minutes until oats are tender.
3. Serve topped with toasted walnuts.





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THE LAKEVIEW



Easter Buffet

SUNDAY, APRIL 20, 2025

CHOICE OF 2 PROTEINS & UNLIMITED SAVORY SIDES

ENTREES

BROWN SUGAR & HONEY GLAZED HAM,
HERB CRUSTED SALMON & GREMOLATA,
OR RED WINE BRAISED BEEF BRISKET

SIDE CHOICES

BOURSIN MASHED POTATOES, ROASTED BROWN BUTTER SWEET
POTATO, ORZO PASTA WITH TOMATO CREAM SAUCE, BROCCOLI &
CHEESE CASSEROLE,
FARM FRESH GREEN BEANS & ORANGE GLAZED CARROTS, STEAMED
CAULIFLOWER

CHICKEN GNOCCHI SOUP

OMELET STATION, CHARCUTERIE, SHRIMP COCKTAIL, COMPOSED SALADS,
BYO SALADS

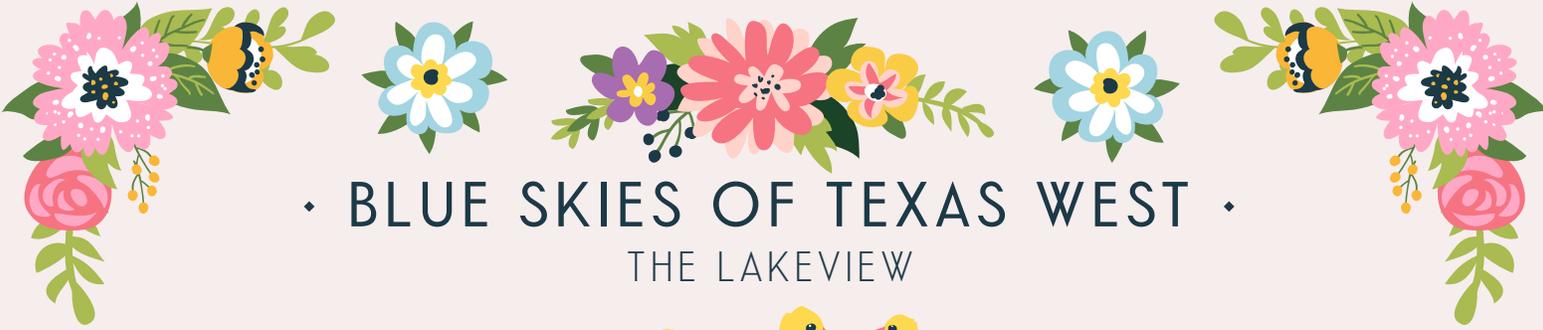
& DESSERT DISPLAY AVAILABLE

RESERVATION INSTRUCTIONS ON BACK

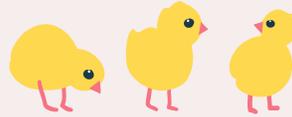


CONSUMER ADVISORY: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS





· BLUE SKIES OF TEXAS WEST ·
THE LAKEVIEW



RESERVATIONS OPEN ON TUESDAY, APRIL 1 AT 11AM

PLEASE MAKE YOUR RESERVATIONS BY TUESDAY, APRIL 15 AT 11AM.
YOU MAY MAKE YOUR RESERVATIONS THROUGH RESEASY (LINK ON
TOUCHTOWN OR BSTWRESIDENTSPORTAL.COM) OR THROUGH OUR
RESERVATION LINE 210-568-3238.

(THE SOONER YOU MAKE YOUR RESERVATION, THE MORE LIKELY YOU
ARE TO SECURE YOUR PREFERRED TIME SLOT. RESEASY WILL LET YOU
KNOW IF A TIME SLOT IS FULL AND ALLOW YOU TO PICK AN
AVAILABLE TIME).

FOR ANY QUESTIONS, PLEASE CONTACT NIKKI, JUDITH OR MONIESHA
AT 210-568-3248

TAKE OUT ONLY: 10:30AM - 11AM (NO RESERVATIONS REQUIRED)
DINE IN ONLY: 11:30AM - 1:30PM (RESERVATIONS REQUIRED)
BUFFET LINE CLOSSES AT 2:30PM

\$37 PER PERSON





The Lakeview
Mother's Buffet
Dine In

Sunday, May 11, 2025

Choice of 2 Entrees & Unlimited Savory Sides

Entrees

Smoked Turkey Breast

Turkey Gravy

Garlic & Herb Baseball Cut Strip

Loin

Rosemary Au Jus

Pecan Crusted Trout

Franciscan Chardonnay Buerre Blanc

Sides

**Sourdough Bread Stuffing, Creamy Boursin
Mashed Potatoes, Spring Pea & Chive Risotto,
Summer Vegetable Medley, Green Bean Almandine,
Grilled Asparagus with Fire Roasted Tomatoes**

*Chilled Gulf Shrimp, Chef's Soup of the Day,
Charcuterie & Cheese Selection, Caprese Salad
Station, Assorted Salad Station,
Dessert Display Table*

Reservation Instructions





The Lakeview
Mother's Buffet
Dine In

Sunday, May 11, 2025

Reservation Instructions

Reservations open on Monday, April 21 at 11am

*Please make your reservations
by Monday, May 5 at 11am.*

*You may make your reservations through
ResEasy (link on Uniguest or
bstwresidentsportal.com) or through our
reservation line 210-568-3238.*

*(The sooner you make your reservation, the
more likely you are to secure your preferred
time slot. ResEasy will let you know if a time
slot is full and allow you to pick an available
time).*

*For any questions, please contact Nikki, Judith
or Moniesha at 210-568-3248*

*Take Out only: 10:30am - 11am (No Reservations
required)*

*Dine In only: 11:30am - 1:30pm
(Reservations required)*

Buffet line closes at 2:30pm

\$37 Per Person