



Serving Dates:

9/15, 10/13, 11/10	9/16, 10/14, 11/11*	9/17, 10/15, 11/12	9/18, 10/16, 11/13	9/19, 10/17, 11/14	9/20, 10/18, 11/15	9/21, 10/19, 11/16
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Orange Juice Oatmeal Apple Pancakes <small>with syrup & margarine</small> Bacon Strips	Apple Juice Ralston Scrambled Eggs Streusel Coffee Cake <small>with margarine</small>	Cranberry Juice Malt-O-Meal Potato Omelet Toast & Margarine	Pineapple Juice Farina Waffle <small>with syrup & margarine</small> Sausage Patty	Orange Juice Oatmeal Scrambled Egg Casserole Cinnamon Roll	Grape Juice Grits Farmer's Breakfast Toast & Margarine	Orange Juice Farina Fried Egg Bran Muffin Margarine
Tossed Green Salad <small>with Italian Dressing</small> Veal OR Eggplant Parmigiana Buttered Penne Pasta Vegetables Normandy Garlic Bread Chocolate Pudding <small>with whipped topping</small>	Savory Beef Pot Roast Mashed Potatoes Peas & Carrots Dinner Roll <small>with margarine</small> Spiced Pear Compote	Tropical Chicken <small>over</small> Brown Rice Seasoned Green Beans Almondine Dinner Roll <small>with margarine</small> Whipped Strawberry Gelatin	Cole Slaw Crispy Gourmet Fish Vegetable Couscous Baked Tomato Herbed French Bread Spice Square	Oven Fried Chicken Au Gratin Potatoes Fresh Vegetable Medley Dinner Roll <small>with margarine</small> Lemonade Cookie	Sliced Tomato Salad Salisbury Steak <small>with Mushroom Sauce</small> Parslied Noodles Creamed Spinach Mandarin Fruit Cup	Lemon Baked Pork Chop OR Liver & Onions Baked Potato <small>with Sour Cream & Chives</small> Seasoned Broccoli Dinner Roll <small>with margarine</small> Heavenly Hash
Cream of Tomato Soup Hot Tuna Bun Potato Chips Mixed Vegetables Baked Apple	Cucumber Souffle Chicken & Cheese Quesadilla <small>with Salsa</small> Baked Winter Squash Cherry Crunch <small>with whipped topping</small>	Red Beans & Ham Collard Greens or Spinach <small>with ham & bacon</small> Cornmeal Biscuit <small>with margarine</small> Seasonal Fresh Fruit	Cream of Celery Soup <small>with crackers</small> Stuffed Bell Pepper Seasoned Baby Carrots Ice Cream	Minestrone Soup Beefaroni Maple Roasted Brussels Sprouts Herbed French Bread Custard	Two Bean Salad Homemade Turkey Pot Pie Fresh Zucchini Tarragon Peach Pudding Cake <small>with whipped topping</small>	Tossed Green Salad <small>with Ranch Dressing</small> Soft Tacos <small>with salsa</small> Mexican Corn Refried Beans <small>with melted cheese</small> Oatmeal Cookie

Revised 2019

Beverages of choice, including milk are offered at every meal. Available upon request: vegan meals and cold cereal.

* Special Holiday Menu

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