



748-5467

SEPTEMBER MENU 2019

Director Diane Coburn

MONDAY

2Closed
Labor Day

TUESDAY

3Sloppy Joe
Rice Pilaf
Cauliflower
Apricots

WEDNESDAY

4BQ Chicken Legs
Sweet Potato
Brussels Sprout
Pineapple

THURSDAY

5Fish Sandwich
AuGratin Potato
Carrots
Jello/Fruit

FRIDAY

6Chicken Alfredo
Noodle
Beets
Cantaloupe

9Chipped Beef/ Egg
Mashed Potatoes
Mixed Veg.
Vanilla Pudding

10Spinach Quiches
Squash
Rolls
Fresh Oranges

11BirthDay Party
Roasted Pork
Potato & Carrots
Cake

12Seafood Newburg
on Rice
Spinach
Tropical Fruit

13Hamburg Stroganoff
Noodles
Broccoli & Cauliflower
Apricot

16Salisbury Steak
Butter Noodle
Peas & Carrots
Mandarin Oranges

17Tuna Salad Sand
Tomato & Veg Soup
Tossed Salad
Carrot Cake

18Ham/Scallop Potatoes
Green Beans
Garlic Bread
Topical Fruit

19Baked Beans
Hot Dogs, Squash
Brown Bread
Oranges

20Mac Cheese
Brussels Sprout
Cole Slaw
Pineapple Chunks

23Sweet & Sour Pork
Rice, Oriental Veg
Pumpkin Pie

24Amr. Chop Suey
Beets
Garlic Bread
Honeydew Melon

25Chicken Breast
Mashed Potato
Broccoli
Apricots Crisp

26Manicotti
Mixed Veggies
Garlic Bread
Cantaloupe

27Chicken Burger
Lettuce & Tomato
Carrots
Tropical Fruit

30Chicken & Broccoli

Casserole
Beets
Honeydew melon

Menu Subject
To Change

Salad Bar Daily
Fresh Local
Foods

A Suggested Donation of \$3.50 per meal would be Greatly Appreciated