Senior Resource Association - OCTOBER 2024 - Meals Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Senior Resource	1 Chicken Alfredo (3 oz chicken strips, 2 oz sauce) ½ cup broccoli ½ cup cauliflower ½ cup WG penne 2 oz WG bread ½ cup mixed fruit salad	Mediterranean Salad w/ Chicken (2 oz diced chicken, 0.5 oz cheese) 2 cup salad greens 1 cup cream of broccoll soup 2 oz WG bread Banana	French Onion Chopped Steak (3oz beef patty, 1 oz onion gravy) 4 cup brussels sprouts 4 cup carrots 2 oz WG bread 2 cup vanilla pudding	4 Raspberry BBQ Chicken (3 oz chicken strips, 1 oz BBQ sauce) ½ cup diced potatoes ½ cup chuckwagon corn 2 oz WG bread ½ cup peaches
7 Chicken Scampi (3 oz chicken strips, 2 oz sauce) ¾ cup Italian vegetable blend ½ cup WG penne, 2 oz WG bread ½ cup apple juice	8 Beef Sloppy Joe (3 oz ground beef, 1 oz sauce) ½ cup roasted potato wedges ½ cup broccoli 1 WG sandwich roll ½ cup applesauce	9 Turkey & Swiss Sandwich (2 oz turkey, 0.75 oz cheese) Lettuce, tomato 1 cup chicken tortilla soup 1 WG sandwich roll banana	10 Cheese Omelette, Turkey Sausage (2.10 oz omelette, 1 link sausage) ¾ cup diced potatoes ¾ cup peppers & onions 2 oz WG bread ½ cup jello	11 Sweet & sour Chicken (3 oz diced chicken, 1 oz sauce) 34 cup stir fry vegetable blend 1/2 cup brown rice 2 oz WG bread 1/2 cup mandarin oranges
14 Chicken Florentine (3 oz chicken strips, 2 oz spinach sauce) 34 cup capri vegetable blend 12 cup WG rotini 2 oz WG bread 14 cup fruit punch	Meatballs Marinara (3 oz meatballs, 2 oz sauce) 4 cup calif. Normandy vegetable blend 5 cup WG penne 2 oz WG bread 5 cup mixed fruit salad	16 Italian Chicken Salad (3 oz diced chicken) 2 cup salad greens 1 cup minestrone soup 2 oz WG bread banana	Cheeseburger (2.67 oz beef patty, 0.75 oz cheese) 4 cup roasted potatoes 4 cup broccoli 1 WG sandwich roll 2 cup vanilla pudding	18 Chicken w/County Pepper Gravy (3 oz chicken strips, 1 oz gravy) ½ cup mashed potatoes ½ cup carrots 2 oz WG bread ½ cup pears
Meatloaf with Gravy (3 oz meatloaf, 2 oz gravy) ½ cup mashed potatoes ½ cup corn 2 oz WG bread ½ cup orange juice	22 Hawaiian Chicken (3 oz chicken, 2 oz sauce) ¾ cup broccoli ⅓ cup brown rice 2 oz WG bread ⅓ cup tropical fruit	23 Turkey Ham & Cheddar Sandwich (2 oz turkey ham, 0.75 oz cheese) Lettuce, tomato 1 cup corn chowder 1 WG sandwich roll banana	24 Hamsteak w/Pineapple Glaze (3 oz hamsteak, 1 oz pineapple glaze) ¾ cup sweet potatoes ¾ cup brussels sprouts 2 oz WG bread ½ cup jello	25 Salisbury Pepper Steak (3 oz beef patty, 2 oz pepper gravy) 34 cup cauliflower & peas 1/2 cup brown rice 2 oz WG bread 1/2 cup pineapple
Pork Riblet (3 oz pork "rib" patty) ½ cup mashed potatoes ½ cup green beans 2 oz WG bread ½ cup grape juice	29 Chicken Alfredo (3 oz chicken strips, 2 oz sauce) ½ cup broccoli ½ cup cauliflower ½ cup WG penne 2 oz WG bread ½ cup mixed fruit salad	30 Mediterranean Salad w/ Chicken (2 oz diced chicken, 0.5 oz cheese) 2 cup salad greens, 2 oz WG bread 1 cup cream of broccoli soup Banana	31 French Onion Chopped Steak (3oz beef patty, 1 oz onion gravy) ¾ cup brussels sprouts ¾ cup carrots 2 oz WG bread ½ cup vanilla pudding	

THIS MENU MEETS THE OLDER AMERICANS NUTRITIONAL ACT REQUIREMENTS, WITH DAILY SOURCES OF EITHER VITAMIN A OR C
(DENOTED WITH AN ASTERISK) *MEALSARE PREPARED BY METZ CULINARY MANAGEMENT & APPROVED BY ACERTIFIED NUTRITIONIST.

CERTIFIED BY COMY FULLER, RD, LDN.

DATE 8/26/2024

MEALS PROVIDE A MINIMUM OF 1/3 RECOMMENDED DAILY ALLOWANCËALL MEALS ARE SERVED With AN 8 OZ 1% MILK, VEGETABLES & FRUIT = 2 (1/2) PORTIONS, 1 TSP OF Margarine SURVED WITH EVERY MEAL BREAD OR EQUIVALENT = 1 SERVING, MEAT OR ALTERNATIVE = 2 OZ COOKED EDITABLE PORTION, FAT = 1 TEASPOON