

Sample Weekly Menu

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Breakfast							
	A on Orongo Ivigo	A on Oronno Tuino	A on Orongo Tuigo	A on Orongo Inigo	A or Orongo Ivigo	A or Ovenne Ivige	A on Orongo Inigo
Juice	4 oz. Orange Juice	4 oz. Orange Juice 6 oz. Cream of Wheat	4 oz. Orange Juice 6 oz. Oatmeal	4 oz. Orange Juice	4 oz. Orange Juice	4 oz. Orange Juice 6 oz. Cream of Wheat	4 oz. Orange Juice 6 oz. Cinnamon Oatmeal
Cereal Main	6 oz. Oatmeal 2 ea. Pancakes		2x2 Cheddar Cheese Omelet	6 oz. Buttery Grits 2 sl. French Toast	6 oz. Oatmeal		
Main	2 ea. Pancakes 2 sl. Bacon	1 ea. Hard Boiled Egg 1 ea. Iced Cinnamon Roll	2x2 Cheduar Cheese Omelet 1 sl. White Toast		1 ea. Boiled Egg	1 ea. Fried Egg Patty/1 sl. Cheese	3 oz. Scrambled Eggs
	2 SI. Bacon	i ea. iced cinnamon koii	i si. white loast	1 oz. Sausage Link	1 ea. Blueberry Muffin	on 1/2 ea. English Muffin	1 ea. Toasted Mini Bagel
	70			ng ' / g			1 ea Hashbrown Patty
Downware we	<i>Margarine / Syrup</i> Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	<i>Margarine / Syrup</i> Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	<i>Cream Cheese</i> Coffee/ Tea/ Milk
Beverage	Collee/ lea/ Milk	Cottee/ Leg/ Wilk	correel real milk	Cottee/ Leg/ Wilk	Collee/ Tea/ Milk	Collee/ Tea/ Milk	Cottee/ lea/ Milk
Lunch	0 7 (5)	0 20 11 11 11 11	0 m : 1: 01: 1 p .	0 41 25 : 1:	0 17 17 17 17 1	0 75 114 711 1	A MIC I
Main	3 oz. Roast Turkey Breast	3 oz. Polish Kielbasa	3 oz. Teriyaki Chicken Breast	6 oz. Cheese Ravioli	3 oz. Honey Mustard Pork Loin	3 oz. Mediterranean Fish Fillet	4 oz. Chicken Alfredo
Entree	1/2 c. Whipped Sweet Potatoes	1/2 c. Parslied Red Potatoes	1/2 c. Steamed White Rice	2 oz. Marinara Sauce	1/2 c. Scalloped Potatoes	1/2 c. Parmesan Rice Pilaf	1/2 c. Penne in cream Sauce
	1/2 c. Brussel Sprouts	1/2 c. Sweet & Sour Cabbage	1/2 c. Sugar Snap Peas	1/2 c. Italian Vegetables	1/2 c. Corn	1/2 c. Capri Vegetables	1/2 c. Broccoli
	Cranberry Sauce			1 sl. Garlic Bread			
				Dressing			m . a
	0 D-1-1 T'-1	0 D1-1-01-1-1 T'11-4	0 0-1-1 041	0 D-1-1 II	Lettuce/Tomato/Ketchup	1 G(-CC-1 D	Tartar Sauce
Alternate	3 oz. Baked Fish	3 oz. Breaded Chicken Fillet	3 oz. Salisbury Steak	3 oz. Baked Ham	3 oz. Cheddar Cheese Burger	1 ea. Stuffed Pepper	4 oz. Fried Clam Roll
	Tartar Sauce	1/2 c. Mashed Potatoes	1/2 c. Mashed Potatoes	1/2 c. Mashed Potatoes	1/2 c. Potato Chips	1/2 c. Mashed Potatoes	1/2 c. Cole Slaw
Dessert	1/10th Assorted Pie	1/2 c. Baked Apples/Peaches	2x2 Frosted Carrot Cake	2x2 Strawberry Shortcake	1/2 c. Orange Creamsicle Parfait	1/2 c. Peach Cobbler	2x2 Lemon Bar
Beverage	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk
Supper			0 7		0 7 11 0		
Soup	0 7 7 (1)	0 000 0 0	6 oz. Potato Chowder	4 (1): 1 17 1	6 oz. Noodle Soup		1 01:1: D D
Main	6 oz. Tuna Pasta Salad	3 oz. BBQ Roast Beef	3 oz. Fish Sandwich on a Bun	4 oz. Chicken Tenders	1/6 th. Vegetable Quiche	3 oz. Turkey Pastrami on Rye	1 ea. Chili Dog on a Bun
Entree	1/2 c. Pea and Mushroom Salad	1/2 c. Baked Beans	1/2 c. Creamy Cole Slaw	1/2 c. Sliced Carrots	1/2 c. Baby Spinach Salad	1/2 c. Three Bean Salad	1/2 c. Potato Wedges
		2x2 Cornbread	m . a . a .	1/2 c. Mashed Potatoes		75	35 . 1 /77 . 1
		Margarine	Tartar Sauce/Crackers	Dipping sauce	Crackers	Mustard	Mustard/Ketchup
Alternate	1/2 ea. Loaded Baked Potato w/	6 oz. Macaroni and Cheese	1/2 ea. Chicken Caesar Wrap	3 oz. Egg Salad on Rye	3 oz. Italian Sausage Grinder	1 ea. Cottage Cheeese	3 oz. Chicken Salad on a Roll
Miteringle	3 oz. Taco Meat/Cheese/Salsa	1/2 c. Mixed Vegetables	1/4 ca. onicken oacsar Midh	o oz. ryd saian ou vie	Penners/Onions	& Fruit Plate/ Dinner Roll	1/2 c. Carrot Raisin Salad
Dessert	1/2 c. Chilled Plums	1/2 c. Mixeu Vegetables 1/2 c. Fresh Fruit	1/2 c. Fruit Cocktail	1/2 c. Diced Pears	1/2 c. Fruited Gelatin	1/2 c. Strawberries and Bananas	1/2 c. Mandarin Oranges
Beverage	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk	Coffee/ Tea/ Milk
peverage	COLLECT LEGY MILK	COLLECT LEGT MINK	OULTEE/ LEG/ HILLK	GOILEE/ LEA/ MIIK	COLLECT TEAT MILK	COLLECT LEGT MILK	OULIEE/ LEA/ MILK

Resident Name:_____ Rm:#____ Dietitian Signature

Nourishments: 10:00am- Hydration offered to Residents 2:00pm- Hydration + Light Snack(Crackers/Cookies)

HS(7:00/8:00PM)- Hydration + Light Snack(Crackers/Cookies)

Note: Physician or Dietitian recommended supplemental snacks are provided at all three Nourishment times.