


May 2023 Menu

1	2	3	4	5
Cod w/ breadcrumb topping Vegetable Farro Squash Medley Mixed Fruit	Butternut squash Chili Broccoli Fresh Fruit	Meatloaf Baked potato Harvard Beets Oreo ice box cake	Kielbasa & Cabbage Brown Rice Vegetable blend Cookie	Greek Lemon chicken Sweet Mashed Potato Peas & Carrots Jello
8	9	10	11	12
Chicken Salad plate 3bean salad Parmesean Pasta Salad Peaches	Pineapple pork bowl Fried Rice Sauteed cabbage Fresh fruit	Salmon Pie w/pea sauce Broccoli Ambrosia	Russian Chicken Roasted Sweet potato Cauliflower Fruit crisp	Baked Ziti Vegetable Vanilla pudding
15	16	17	18	19
Soup Tuna Sandwich Bean & Corn Salad Pears	<i>Country Affair</i> <i>(cong- tickets needed)</i> BBQ Pulled pork Baked Beans Peas fresh fruit	Chicken w/braised vegetables Mashed potato Brussel sprouts Bread pudding	Hamburg Pot Pie Green Beans Ice Box Cake	Stuffed Shells Broccoli Mousse
22	23	24	25	26
Sweet N Sour Meatballs Brown rice Stir Fry Vegetable Fruit cocktail	Balsamic Chicken & Vegetable grain bowl Fresh Fruit	Vegetable Lasagna Broccoli Yogurt parfait	<u>Birthday Celebration</u> BBQ w/ Burgers & Dogs Potato Salad Wheatberry Salad Jello Pie	Chili Normandy Blend Veg Chocolate pudding
29	30	31		
CLOSED COOK's Choice 	Chicken Fingers Vegetable Lo Mein Grilled Brussel Sprouts Fresh Fruit	Ham Salad Plate w/ Lettuce, Tomato, broccoli salad, pickles Texas Caviar Honey carrot bars	Please call for your reservation to Dine In or Take Out by 10AM 752-2545	Your donation of \$3.00 per meal is greatly appreciated in support of the program Menu subject to change without notice