



## MENU - JULY 2024

Mon	Tue	Wed	Thu	Fri
<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>
Hawaiian Style Huli Huli, Steamed Jasmine Rice, Baked Pineapple, Sesame Green Beans, Dinner Roll, Fresh Fruit, Ice Cream	Gazpacho Soup, Half Turkey Salad Sandwich on Whole Wheat Bread, Fresh Fruit, Cookie	Chicken Parmesan with Marinara Sauce and Mozzarella Cheese, Pasta Casserole, Steamed Broccoli, Caesar Salad, Yogurt Parfait with Fresh Fruit and Granola	<b>CLOSED for Independence Day</b>	Grilled Cheeseburger with Cheddar Cheese on a Wheat Bun, Lettuce, Tomato, Onion and Pickles, Baked Potato Wedges, Cole Slaw, Blueberry Crisp with Whipped Cream
<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>
Ham and Cheese Sandwich on Whole Wheat Bread with Lettuce, Tomato and Pickles, Potato Salad with Hard Egg, Celery Sweet Peppers and Peas, Fruit Salad, Cookie	Meat Loaf Made with Cloudland Farm Beef, Roasted Red Potatoes, Gravy, Steamed Broccoli, Fresh Fruit, Brownie	Chefs Choice Fish of the Day with Lemon Herb Sauce, Mashed Potato, Sautéed Green Beans, Dinner Roll, Garden Salad, Fresh Fruit	Slow Cooked Pork Chop with Root Vegetables, Soft Polenta, Garden Salad with Fresh Vegetables, Roasted Garlic and Herb Dressing, Fresh Fruit, Roll, Cookie	Baked Chicken Breast with Lemon & Herbs, Couscous Local Garden Vegetables, Garden Salad and Blue Cheese Dressing, Fresh Fruit
<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>
Cobb Salad w/ Chicken Breast, Blue Cheese, Tomato Croutons, Bacon Bits, Avocado, Red Onion and Hard Egg, Country Herb Dressing, Brownie, Fresh Fruit	Beef Enchilada Casserole w/ Peppers, Onions and Cheese, Garden Salad with Oranges and Beets, Corn Chips and Salsa, Key Lime Pie	<b>Bastille Day Lunch</b> Nicoise Salad with Tuna and Garden Vegetables, Lemon Herb Vinaigrette, Dinner Roll, Almond Pound Cake, Fruit	Banh mi Vietnamese BBQ Pork Sandwich with Quick Pickled Vegetables, Cilantro and Garlic Aioli on a Roll, Rice Noodle Salad with Fresh Lime and Mint, Ice Cream Sundae	Spaghetti with Meat Sauce using Cloudland Farms Ground Beef, Garlic Bread, Caesar Salad, Apple Pie
<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>
Grilled Chicken Breast, Roasted Red Potatoes, Local summer Vegetables, Garden Salad with Vegetables and Green Goddess Dressing, Dinner Roll, Fresh Fruit	Steak and Cheese Lasagna with Sweet Peppers, Mushrooms, and Kale, Caesar Style Salad With Croutons, Carrots, Cucumber and Parmesan Cheese, Fruit Cobbler	Stuffed Peppers with Ground Turkey, Spinach, Mushrooms and Squash, Saffron Rice Pilaf, Fresh Fruit Brownie	<b>Birthday Day</b> Pork Spareribs with Homemade BBQ Sauce, Baked Beans, Cole Slaw, Corn Bread Cake and Ice Cream	Baked Chicken Piccata with Lemon, Capers and Fresh Herbs, Rice Pilaf, Broccoli, Carrots and Cauliflower, Fresh Fruit, Peach Cobbler
<b>29</b>	<b>30</b>	<b>31</b>		
New England Clam Chowder, Garden Salad with Fresh Vegetables, Dinner Roll, Yogurt Parfait with Maple Syrup, Fresh Fruit and Granola	Turkey Club Sandwich on Whole Wheat Bread with Cheddar Cheese, Bacon, Lettuce and Tomato, Potato Salad, Fresh Fruit, Cookie	Braised Pork Cho, Soft Polenta, Roasted Squash, Tossed Mixed Green Salad with Ranch Dressing, Apple Pie	<b>*menu subject to change based upon product availability*</b> <b>*Please make requests for substitutions 24 hours in advance.</b>	<b>Suggested donation for guests ages 60 and over is \$7</b> <b>For guests under age 60, the meal price is \$12</b> <b>2% milk, juice, coffee, tea with all meals</b>