



June 2017 Menu

Monday	Tuesday	Wednesday	Thursday	Friday
2% Milk, Bread and Margarine Provided Daily 			1 Spanish Rice Wax Beans Warm Roll Cantaloupe	2 Cold Plate: Sliced Turkey Red Potato Salad Three Bean Salad Sweet Plums
5 Vegetable Lasagna Green Beans Warm Garlic Roll Chilled Fruit	6 Pork & Cheese Strata Cap Cod Blend Warm Rosey Applesauce	7 Spaghetti w/ Homemade Meatballs Peas Fresh Fruit	8 Cold Plate: Ham Salad Sunshine Pasta Salad Cucumber Tomato Salad Pumpkin Cookie	9 BBQ Pulled Chicken Wild Rice Blend Brussel Sprouts Fresh Fruit
12 Veal Steak w/ Onion Glaze Roasted Potatoes Butternut Squash Pineapple Tidbits	13 Tuna Noodle Casserole Steamed Zucchini Warm Muffin Chilled Peaches	14 Cold Plate: Marinated Roast Beef Macaroni Salad Broccoli Salad Brownie	15 Spinach & Cheddar Quiche Capri Blend Vegetable Warm Corn Bread Chilled Fruit	16 Turkey Meatloaf w/Gravy Mashed Potatoes Glazed Carrots Mandarin Oranges
19 Parmesan Crusted Fish Parsley Bow Tie Pasta Italian Beans Chilled Apricots	20 Chicken w/ Stuffing Steamed Beets Fresh Fruit	21 Cold Plate: Garden Cottage Cheese Tri-Color Pasta Salad Mountain Greens w/ Italian Strawberry Rhubarb Pie	22 Lemon Garlic Pork Scalloped Potatoes Asparagus Fruited Gelatin	23 Goulash Prince Edward Blend Warm Roll Banana
26 Salisbury Steak w/ Mushroom Gravy Mashed Potatoes California Mixed Vegetables Ice Cream	27 Sweet & Sour Chicken Steamed Rice Oregon Blend Fruit Cup	28 Roast Turkey Roasted Sweet Potatoes Seasonal Vegetables Chunky Applesauce	29 JULY 4TH MEAL Sweet Sausage on a Bun Baked Beans Peppers & Onions Watermelon	30 Fish Patty w/ Cheese on a Bun Spinach Stewed Tomatoes Chilled Pears

Menu is subject to change

If you need a large print menu please call Dee at 585-396-4196