

October Menu 2020

Monday	Tuesday	Wednesday	Thursday	Friday
2% Milk Bread & Margarine Provided Daily  			1 Chicken Mashed Potatoes Capri Mix Vegetable Fruited Gelatin	2 Creamed White Fish Baked Potato Peas Cookie
5 BBQ Pulled Pork on a W.W. Bun Glazed Carrots Warm Chunky Applesauce	6 Chicken Cacciatore Yellow Rice Steamed Zucchini Birthday Cake	7 Salisbury Steak w/ Mushroom Sauce Roasted Potato Mixed Vegetables Fresh Fruit	8 Turkey Tetrazzini W.W. Pasta Whole Kernel Corn Fruit Cup	9 Salmon Filet Scalloped Potatoes Steamed Spinach Mandarin Oranges
12 	13 Kielbasa on a W.W. Bun w/ Sauerkraut Green Beans Octoberfest Dessert	14 Turkey Meatloaf & Gravy Mashed Potatoes Hubbard Squash Chilled Fruit	15 Pork Loin w/ Apple Glaze Steamed Rice Blend Cape Cod Blend Chilled Peaches	16 Chopped Steak & Gravy Parsley Potatoes Brussel Sprouts Sweet Plums
19 Cold Plate: Turkey & Cheese Red Potato Salad Three Bean Salad Croissant Cookie	20 Baked Dill Fish Tri Colored Pasta Malibu Vegetables Fresh Fruit	21 Chicken & Biscuits Capri Vegetables Fresh Fruit Cup	22 Beef Vegetable Stew Red Potatoes Warm W.W. Roll Sweet Cherries	23 Ham w/ Pineapple Raisin Sauce Au Gratin Potatoes Winter Blend Vegetable Chilled Apricots
26 Pork Rib on Whole Wheat Bun Sliced Beets Vegetable Du Jour Fruit Cocktail	27 Chicken w/ Garlic Sauce Sweet Potatoes Cauliflower Crushed Pineapple	28 Broccoli & Cheese Quiche Italian Vegetables Summer Squash Raisins	29 Spanish Rice Wax Beans Warm Muffin Bread Fresh Cantaloupe	30 Ghostly Macaroni & Cheese Goblin Peas Bloody Tomatoes Jackolantern Mousse

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