



MENU - WEEK 4

SPRING/SUMMER 2021

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST
A SLICE OF HOMEMADE FRENCH TOAST WITH WARM APPLE TOPPING 2 SLICES OF CRISPY BACON GF BABY ORANGE SLICES CHOICE OF JUICE GF	2 FRIED EGGS OVER OVER MEDIUM - GF BUTTERED WHEAT TOAST FRESH FRUIT CUP CHOICE OF JUICE GF	2 FLUFFY SCRAMBLED EGGS GF WITH OVEN FRIED HASHBROWNS -1/2 CUP GF BUTTERED WHEAT TOAST FRESH BANANA - 1 GF CHOICE OF JUICE GF	2 FLUFFY PANCAKES WITH A DELICIOUS BERRY TOPPING GF 2 SLICES OF CRISPY BACON GF CHOICE OF JUICE GF	PAULA'S FAMOUS CHEESE STUFFED OMELET GF 2 SLICES BUTTERED TOAST LOW-FAT YOGURT CHOICE OF JUICE GF	CHOICE OF HOT OR COLD CERERAL WARM CINNAMON ROLL FRESH BANANA CHOICE OF JUICE GF	TERRACE FAMOUS FRIED EGG & CHEESE SANDWICH ON A WARM ENGLISH MUFFIN FRESH FRUIT CUP CHOICE OF JUICE GF
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
TENDER CHICKEN CUTLET STUFFED WITH BROCCOLI AND CHEDDAR CHEESE DELICIOUS BAKED POTATO TOPPED WITH SOUR CREAM RICH PEACH COBBLER	JUICY TURKEY WRAPPED IN A WHEAT TORTILLA WITH LETTUCE, TOMATO, AND CHEESE GARDEN FRESH CUCUMBER AND TOMATO SALAD POTATO CHIPS RICH RICE PUDDING	GREEN LEAFY BABY SPINACH TOSSED WITH BLACK OLIVES, ROASTED RED PEPPERS, BACON, HARD BOILED EGGS SERVED WITH A GOLDEN BREADSTICK ALT: OPEN FACE ROAST BEEF SANDWICH BANANA CREAM PIE	SLOW ROASTED PORK ROAST WITH MASHED POTATOES PAULA'S BROWN GRAVY ROASTED BRUSSEL SPROUTS WARM DINNER ROLL JUICY WATERMELON	CHICKEN CUTLETS SMOTHERED IN A RICH MARSALA WINE SAUCE WITH MUSHROOMS TENDER ROASTED POTATOES SWEET PEAS AND CARROTS SOFT WHEAT DINNER ROLL DEVINE SWEET PEARS	BAKED CHEDDAR CHEESE AND MACARONI TOPPED WITH SEASONED BREAD CRUMBS SQUASH MEDLEY FRESH BAKED DINNER ROLL ICE CREAM NOVELTY	SEASONED SALISBURY STEAKS IN A RICH MUSHROOM GRAVY JAN'S MASHED POTATOES DELECTABLE CALIFORNIA BLENDED VEGETABLES WARM DINNER ROLL SAVORY PEACHES
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
PERFECTLY TOASTED GRILLED CHEESE SANDWICH TOMATO AND RICE SOUP SALTINE CRACKERS ZESTY DILL PICKLES FRESH BAKED BROWNIE	FAMOUT TERRACE BLT WITH HOMEMADE CHICKEN NOODLE SOUP SALTINE CRACKERS FLAVORFUL CANTALOUPE	100% ALL BEEF PATTY GF ON A BUN WITH CHEESE, LETTUCE AND FRESHLY SLICED TOMATOES CREAMY MACARONI AND CHEESE JELLO TOPPED WITH CREAM	ROBUST GRILLED CHICKEN GF ON A TOASTED BUN WITH SAVORY BBQ SAUCE LAURIE'S FAMOUS COLE SLAW GOLDEN FRENCH FRIES JUICY BLUEBERRIES	FRESHLY MADE TURKEY SALAD ON A BED OF LETTUCE WITH A TOMATO, SERVED WITH A SIDE OF PASTA SALAD AND SWEET PEACHES AND COTTAGE CHEESE ALT: GRILLED HOTDOG ON A BUN PUDDING PARFAIT	TERRACE MADE EGG SALAD SANDWICH NEW ENGLAND CLAM CHOWDER SALTINE CRACKERS ZESTY DILL PICKLES FRESH GRAPES	HONEY BAKED HAM AND CHEESE ON SOFT WHEAT BREAD POTATO CHIPS COTTAGE CHEESE STRAWBERRY SHORTCAKE

SUBSTITUTION LIST: PLEASE REQUEST ALTERNATIVES 2 HOURS PRIOR TO MEAL

Grilled Cheese, hotdog, hamburger

Sandwiches: sliced ham, turkey, chicken salad, tuna, ham salad, egg salad

DRINKS BELOW ARE OFFERED AT ALL MEALS:

Milk, ice water, coffee, tea and juice.

*MENU SUBJECT TO CHANGE