



MENU - WEEK 5

SPRING/SUMMER 2021

SUNDAY BREAKFAST	MONDAY BREAKFAST	TUESDAY BREAKFAST	WEDNESDAY BREAKFAST	THURSDAY BREAKFAST	FRIDAY BREAKFAST	SATURDAY BREAKFAST
A SLICE OF HOMEMADE FRENCH TOAST 2 SLICES OF CRISPY BACON GF NEW YORK MAPLE SYRUP FRESH CUT MELON 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 GF BUTTERED WHEAT TOAST FRESH BANANA GF CHOICE OF JUICE GF	2 FLUFFY PANCAKES WITH A DELICIOUS BERRY TOPPING - 2 OZ 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 - 1/2 CUP GF WARM CINNAMON ROLL FRESH BANANA CHOICE OF JUICE GF	TERRACE FAMOUS FRIED EGG & CHEESE SANDWICH - 4 OZ GF ON A WARM ENGLISH MUFFIN FRESH FRUIT CUP-1/2 C GF CHOICE OF JUICE GF
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
JUICY BAKED HAM WITH GOLDEN FRIED SWEET POTATO SUPERBLY SAUTEED ASPARAGUS WARM DINNER ROLL SWEET TAPIOCA PUDDING	FRESH OVEN ROASTED TURKEY SANDWICH WITH LETTUCE AND FRESHLY SLICED TOMATOES CHILLED BEETS PAULA'S AMAZING LOADED POTATO SALAD JUICY WATERMELON	CREAMY ALFREDO SAUCE WITH PASTA TOPPED WITH TENDER SLICED GRILLED CHICKEN TENDER WAX BEANS FRESH ITALIAN SLICED BREAD FRESH GRAPES	JAN'S FAMOUS HOMEMADE MEATLOAF WITH A PERFECTLY BAKED POTATO TOPPED WITH SOUR CREAM BUTTERY GREEN BEANS GOLDEN BUTTERED ROLL GRANDMA'S CHERRY PIE	GRILLED HOT DOG OR HAMBURGER ON A BUN TOPPED WITH YOUR CHOICE OF CONDIMENTS LOADED POTATO SALAD TANGY BAKED BEANS WHIPPED CREAM TOPPED JELLO	FRESH FISH SANDWICH ON A BUN WITH LAURI'S FAMOUS COLESLAW CRISPY ONION RINGS TARTER SAUCE FRESH LEMON WEDGE OLD FASHIONED SHERBERT	TUNA NOODLE CASSEROLE JUST LIKE MOM USED TO MAKE SAVORY SWEET PEAS FRESH SLICED WHEAT BREAD MIXED MELON CUP
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
LAURI'S FAMOUS PIEROGI'S WITH ONIONS WARM DINNER ROLL ALT: GRILLED HOTDOG ON A BUN SMOOTH CHOCOLATE MOUSSE	DELECTABLE CREAM OF CHICKEN CASSEROLE STEAMED BROCCOLI CLASSIC LEMON MERINGUE PIE	FAMOUT TERRACE BLT BABY SPINACH AND MANDARIN ORANGE SALAD WITH A CITRUS VINEGRETTE VEGETABLE SUN CHIPS OATMEAL RAISIN COOKIES	HOMEMADE SPANISH RICE WITH BEEF, PEPPERS, RICE AND DICED TOMATOES SEASONED GREEN BEANS FRESH SLICED WHEAT BREAD FRESH MIXED BERRIES	DELUXE GOULASH SMOTHERED IN CHEESES GLAZED CARROTS WARM DINNER ROLL ANGEL FOOD CAKE WITH FRUIT	GOURMENT OVEN BAKED VEGETABLE LASAGNA BUTTERED FRENCH GREEN BEANS FRESHLY SLICED ITALIAN BREAD FRESH BAKED BROWNIE	CALIFORNIA CHICKEN SALAD WITH GRAPES AND CELERY ON A FLAKY CROISSANT GOLDEN FRIED SWEET POTATO FRENCH FRIES CHEF'S CHOICE CAKE

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