



August 2019 Menu



Monday	Tuesday	Wednesday	Thursday	Friday
2% Milk, Bread and Margarine Provided Daily 			1 Roast Turkey w/ Gravy Mashed Potatoes Peas Mandarin Oranges	2 Tuna Patty Melt on a Bun Hubbard Squash Prince Edward Vegetable Fresh Fruit
5 Pepper Steak Red Potatoes Wax Beans Fresh Fruit	6 Roast Pork w/ Pan Gravy Potatoes Au Gratin Spinach Chunky Applesauce	7 Keilbasa & Saurekraut on a Bun Summer Squash Sweet Cherries	8 Cold Plate: Garden Cottage Cheese Macaroni Salad Tomato & Cucumber Salad B-Day Cake	9 Chicken & Biscuits Glazed Carrots Pineapple Tid Bits
12 Cheese Ravioli Alfredo Brussel Sprouts Warm Garlic Roll Raisins	13 Turkey & Cheddar Quiche Warm Bran Muffin Vegetable Du Jour Pumpkin Cookie	14 Baked Chicken Tortilla Steamed Rice Chuck Wagon Corn Fruit Cocktail	15 Pork Stroganoff w/ Egg Noodles Mixed Vegetables Warm Roll Sweet Plums	16 Cold Plate: Marinated Beef Sweet Potato Salad Cole Slaw Fresh Fruit
19 BBQ Boneless Pork Rib Calico Beans Normandy Vegetables Fruited Yogurt	20 Cold Plate: Chicken Salad Pasta Salad Three Bean Salad Chilled Fruit	21 Turkey Patty Baked Potato Beets Cantaloupe	22 Macaroni & Cheese Green Beans Stewed Tomatoes Cookie	23 Sloppy Joe on a Bun Steamed Broccoli Wax Beans Chilled Peaches
26 Chicken Breast w/Cheese on a Bun Carrots Warm Peach Crisp	27 Stuffed Pepper Rice Blend Vegetable Du Jour Pineapple Tid Bits	28 Cold Plate: Turkey Salad Mustard Potato Salad Mountain Green Salad Fresh Fruit	29 Baked Fish w/ Lemon Garlic Scalloped Potatoes Capri Vegetable Blend Chilled Apricots	30 Chopped Veal w/Gravy Roasted Potato Fresh Seasonal Vegetable Chilled Rosy Pears

Menu is subject to change

If you need a large print menu

please call 585-919-2773