

Winter & Spring Menu 2020

Week 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Assorted Juice Milk/Coffee/Tea Banana Cream of Wheat Cold Cereal Hard Boiled Eggs Mini Apple Danish Whole Wheat Toast Jam/Peanut Butter	Assorted Juice Milk/Coffee/Tea Banana Oatmeal Cold Cereal Poached Eggs Pancakes & Syrup Yogurt Whole Wheat Toast Jam/Peanut Butter	Assorted Juice Milk/Coffee/Tea Banana Cream of Wheat Cold Cereal Egg Custard Cheddar Cheese Carrot Muffin Whole Wheat Toast Jam/Peanut Butter	Assorted Juice Milk/Coffee/Tea Banana Oatmeal Cold Cereal Hard Boiled Eggs French Toast & Syrup Yogurt Whole Wheat Toast Jam/Peanut Butter	Assorted Juice Milk/Coffee/Tea Banana Cream of Wheat Cold Cereal Poached Egg on an English Muffin Yogurt Whole Wheat Toast Jam/Peanut Butter	Assorted Juice Milk/Coffee/Tea Banana Oatmeal Cold Cereal Egg Custard Plain Challah Whole Wheat Toast Jam/Peanut Butter	Assorted Juice Milk/Coffee/Tea Banana Cream of Wheat Cold Cereal Hard Boiled Eggs Blueberry Muffin Whole Wheat Toast Jam/Peanut Butter
Cream of Broccoli Soup Baked Haddock Fillet Roasted Potatoes, Carrot Stampot Sweet Cheesy Noodles, Green Beans & Diced Onions Apricot Triple Berry Crumble	Chunky Mushroom Soup Garden Vegetable Frittata Parsley Potatoes Parsnip Bagel, Lox and Cream Cheese Sliced Tomatoes & Cucumbers Caramel Vanilla Swirl Cake Sliced Peaches	Carrot and Ginger Soup Cheesy Lasagna in a Rose Sauce, Cocktail Vegetables Mediterranean Salad Plate (Hummus, Pickled Beets, Falafel's, Israeli Salad and Warmed Pita) Rice Pudding Warm Cinnamon Apple Sauce	Cabbage Borscht Macaroni and Cheese Green Peas Fish Sticks with Lemon Wedge, French Fries, Mixed Green Salad with Ranch Dressing Peach & Blueberry Compote Butterscotch Pudding	Cream of Tomato Soup Three Cheese Strata California Vegetables Sole Almondine Savory Potatoes, Creamy Coleslaw Sliced Pears Marble Brownie	Beef & Barley Soup Roast Turkey Breast with Sage Gravy & Cranberry Sauce, Lyonnaise Potatoes, Green Beans Gefilte Fish Plate (Beet Horseradish, Carrot Salad, Challah Knot, Lemon Wedge) Tropical Applesauce Marble Cake	Minestrone Soup Cheese Blintzes with Sour Cream, Mini Potato Pancakes, Honey Glazed Beets Deli Egg Salad on a Croissant, Pickle Spear, Tomato Salad Orange Sherbet Fresh Apple Slices
Hot Dog on a Bun Baked Beans Chicken Chili Served with a Dinner Roll, Diced Turnip Tiramisu Stewed Strawberries	Shell Pasta with Meat Sauce Green Peas Breaded Tilapia with Tartar Sauce and Lemon Wedge, Mashed Potatoes, Braised Red Cabbage Fresh Fruit Salad Bread Pudding	Home Made Salisbury Steak with Gravy, Baked Potato with Sour Cream, Green & Yellow Zucchini Lemon Thyme Chicken with a Baked Potato and Sour Cream and Bistro Vegetables Mandarin Oranges Apricot Cake	Souvlaki Chicken Roasted Potatoes Diced Beets Salami and Eggs Roasted Potatoes, Roasted Tomato Halves Cherry Turnover Fruit Cocktail	Chicken Vegetable Noodle Soup Sweet and Sour Chicken Leg, Potato Kugel, Carrot Stampot Corned Beef with a Pickle Spear, Potato Kugel, Waxed Beans & Smoked Paprika Apple & Cranberry Crisp Mandarin & Pineapple Tidbits	Split Pea and Potato Soup Orange Glazed Atlantic Salmon with Lemon Wedge, Mushroom & Onion Farfel Pilaf, Butternut Squash Zucchini Cheese Frittata with Savory Potato and Diced Carrots Lemon Buttermilk Cake Diced Peaches	Zesty BBQ Chicken Legs, Mashed Potatoes, Braised Cabbage Baked Crusted Cod Tail with Lemon Wedge, Mashed Potatoes, Ratatouille Fruit Cocktail Coffee Cake

May 4 – 10, May 25 – 31, June 15 – 21, July 6 – 12, July 27 – Aug 2