Fall Menu Week 1 (2)

October - 21st - October 27th, 2024

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MONDAY 21	TUESDAY 22	WEDNESDAY 23	THURSDAY 24	FRIDAY 25	SATURDAY 26	SUNDAY 27
Toast	Toast	Toast	Toast	Toast	Toast	Toast
Milk, Coffee, Juice	Milk, Coffee, Juice	Milk, Coffee, Juice	Milk, Coffee, Juice	Milk, Coffee, Juice	Milk, Coffee, Juice	Milk, Coffee, Juice
Oatmeal, Cream Of Wheat	Oatmeal	Oatmeal, Sunny Boy Cereal	Oatmeal	Oatmeal, Cream Of Wheat	Oatmeal	Oatmeal, Sunny Boy Cerea
Dry Cereal	Dry Cereal	Dry Cereal	Dry Cereal	Dry Cereal	Dry Cereal	Dry Cereal
Yogurt Parfait	Yogurt Parfait	Yogurt Parfait	Yogurt Parfait	Yogurt Parfait	Yogurt Parfait	Yogurt Parfait
Poached Eggs	Fried Eggs	Scrambled	French Toast - Apple Cinnamon	Poached Eggs	Scrambled Eggs	Hard Boiled Eggs
Prunes	Bacon	Prunes	Prunes	Sausage	Prunes	Prunes
	Prunes			Prunes		
Chicken Vegetable (GF-DF)	Tomato Leek (GF-DF)	Creamy Potato (GF)	Chicken Jambalaya (GF- DF)	Dill Pickle Soup (GF)	Cauliflower & Cheese (GF)	Clam Chowder (GF)
Beef Mozza Burger	Egg Salad on Rye	Chicken Wings!	Western Skillet	Roast Beef Stuffed Yorkshire	Turkey & Swiss on Rye	Veggie Quesadilla
Mozza Cheese, Thousand Island	Pickled Beets	BBQ or Salt & Pepper	Ham, Green Onions, Peppers, Chees	Pudding	Turkey, Swiss Cheese, Lettuce	Peppers, Cheese, Green Onio
Lettuce, Tomato	Roasted Carrot Salad	Veggies & Dip	Scrambled Egg	Onion & Mushroom Gravy	Cranberry Mayo	Sour Cream, Salsa
Sweet Potato Fries		Gluten Free Wings Available	Shredded Hashbrowns	French Fries	Cucumber Salad	Tossed Salad
			Choice of Toast			
or	or	or	or	or	or	or
MKC Cold Plate	Salmon Salad Sandwich	Ham Salad Sandwich	Chicken Salad Sandwich	MKC Cold Plate	Egg Salad Sandwich	MKC Cold Plate
Ice Cream	Cookies	Tiramisu Mousse	Rice Krispie Square	Almond Raspberry Tart	Jell-O	Pumpkin Raisin Loaf
Prawn Pasta Puttanesca	Chicken Souvlaki	Teriyaki Pork Chop	Ukrainian Night!	Lemon Dill Salmon	Braised Chicken Cacciatore	•
omato Sauce, Capers, Olives, Lemoi	Green Beans	Pickled Daikon & Carrot	3	Steamed Broccoli	Tomato & Pepper Sauce	
Garlic Sauteed Prawns	Potato Pancakes	Steamed Carrot, Celery, Onion		Long Grain Rice	Peas & Carrots	
Garlic Toast	Tzatziki Sauce	Roasted Red Skin Potato	Cheddar & Potato Perogies		Buttered Egg Noodles	Oven Baked Ham
Side Salad			Cabbage Rolls & Tomato Sauce		33	Creamed Corn
Gluten Free Pasta Available			Farmers Sausage			Scalloped Potato
or	or	or	Fried Onions	or	or	Applesauce
			Sour Cream			, ippiocauco
Autumn Salad (GF-DF)	Cinnamon Sugar Waffles	Tuna Niçoise Salad (GF-DF)	Jour Grouni	Taco Salad (GF-DF)	BLT Baked Potato	
Lettuce, Apples, Mandarins, Pear	Warm Sauteed Apples	Albacore Tuna, Olives, Egg, Potato		Lettuce, Ground Beef, Tomato, Carrot	Bacon, Cheese, Tomato, Lettuce	
Candied Walnut, Roasted Squash	Apple Cider Sauce	Tomato, Green Bean,		Cheese, Green Onion, Tortilla Strips	Sour Cream	
Poppy Seed Dressing	Bacon	Red Wine Dijon Vinaigrette		Salsa & Sour Cream		
Roll, Tomato Juice	Roll, Tomato Juice	Roll, Tomato Juice	Roll, Tomato Juice	Roll, Tomato Juice	Roll, Tomato Juice	Roll, Tomato Juice
Chef's Choice	Coconut Rice Pudding	Pumpkin Spice Jelly Roll	Honey Cake	Apple Crisp	Mixed Berry Cheesecake Trifle	Pumpkin Pie

GF = Gluten Free

DF = Dairy Free

[•] All Sandwiches Can Be Made GLUTEN FREE. Bring your bread in!!!

[•] Apples, oranges, and Bananas are available at each meal only as a dessert substitute.

[•] Menus may be changed due to product availability and shortages which are out of our control.