

MARCH 2019

Monday	Tuesday	Wednesday	Thursday	Friday
Menu Subject to Change				1 Braised Beef Gemelli Pasta Broccoli Pears Italian Bread
4 Chicken Pesto Red Bliss Potatoes Scandinavian Vegetables Vanilla Mousse Pumpnickel Bread	5 Jambalaya Rice Pilaf Green Peas Pineapple Italian Bread	6 Vegetable Cheese Bake Seasoned Potatoes Tuscany Blend Vegetables Mandarin Oranges Italian Bread	7 Roast Pork Loin w/ Gravy Cranberry Herb Stuffing Country Blend Vegetables Baked Apples Marble Rye Bread Chicken Rice Soup	8 Macaroni & Cheese Stewed Tomatoes Green Beans Cookie French Bread
11 Shepherd's Pie Carrots Peas Strawberry Cup Marble Rye Bread	12 Greek Chicken Bowtie Pasra Broccoli w/Red Peppers Pear Crisp Diet = Pears Pumpnickel Bread	13 Meatloaf Gravy Garlic Mashed Potatoes Chuckwagon Corn Peaches French Bread	14 Corned Beef Boiled Potato Cabbage & Carrots Streusel Cake Diet = Half Piece	15 Lemon Pepper Haddock Vegetable Rice Pilaf Peas and Onions Vanilla Pudding Diet = SF Vanilla Pudding Whole Wheat Bread
18 American Chop Suey California Blend Vegetables Bread Pudding French Bread	19 Beef Stir Fry Steamed Rice Broccoli Pineapple Fortune Cookie Whole Wheat Bread	20 NY Pastrami SOUP Apple Crisp Diet = Applesauce Pumpnickel Bread	21 Salisbury Steak w/Gravy Garlic Mashed Potatoes Herbed Carrots Strawberry Cup Italian Bread Minestrone Soup	22 Potato Crunch Fish Potatoes Au Gratin Mixed Vegetables Brownie Diet = Half Piece Tartar Sauce Marble Rye Bread
25 Burger Chili Cheese Sweet Potato Fries Green Beans Strawberries Sandwich Roll	26 Tuna Sandwich Soup Peaches Marble Rye Bread	27 Marinated Pork Loin Wild Rice Roasted Brussels Sprouts Gingerbread Whole Wheat Bread	28 Meatballs Onion Gravy Gemelli Pasta Broccoli w/Red Peppers Birthday Cake Diet=Small Piece Italian Bread	29 Fish w/Crumb Topping Lemon Herb Rice Pilaf Tuscany Style Vegetables Fruited Ambrosia Whole Wheat Bread