## **JUNE 2024**

## Suggested Donation \$1.25 per meal

Donations are voluntary and confidential.

No one will be denied a meal if a donation is not given.

Meals provide 1/3 recommended Dietary Reference Intakes (DRIs) for older adults. The weekly average nutrient amount of each meal is: 10% or less Saturated Fat (<8g), 50-55% Carbohydrate, 15-20% Protein (>35g), 1000mg or less Sodium. Salt and sugar are not added to any recipe. *Menu subject to change without notice*.

Monday	Tuesday	Wednesday	Thursday	Friday
3 Spinach Salad Swedish Meatballs Noodles with Gravy Diced Carrots Multigrain Bread Fresh Seasonal Fruit	4 Tomato Soup Herbed Chicken Leg Wild Rice Pilaf Roasted Brussel Sprouts Whole Wheat Bread Fresh Seasonal Fruit	5 Marinated Tomato & Cucumber Salad Pork Loin with Gravy Diced Sweet Potatoes Braised Red Cabbage Rye Bread Fresh Seasonal Fruit	6 Minestrone with Kale Soup Tuna Platter with Spinach Vegetable Orzo Salad Broccoli Slaw Pumpernickel Bread Fresh Seasonal Fruit	7 Israeli Salad Homestyle Meatloaf with Gravy Mashed Potatoes Sweet Peas Multigrain Dinner Roll Fresh Seasonal Fruit
10 Broccoli Soup Chicken Parmesan Rigatoni with Marinara Sauce Italian Blend Vegetables Whole Grain Italian Bread Fresh Seasonal Fruit	11 Fresh Sweet Corn Salad BBQ Pulled Pork Sandwich Macaroni and Cheese Sauteed Spinach with Garlic Whole Wheat Kaiser Roll Fresh Seasonal Fruit	12 Chicken Noodle Soup Beer Battered Fish Diced Roasted Potatoes Broccoli Florets Whole Wheat Bread Fresh Seasonal Fruit	13 Garden Salad Roast Beef with Gravy Baked Potato Scandinavian Blend Vegetables Multigrain Bread Fresh Seasonal Fruit	14 Pasta Fagioli Soup Turkey and Swiss Cheese with Romaine on Rye Marinated Tomato Salad Macaroni Salad Fresh Seasonal Fruit
17 Israeli Salad Cheeseburger with Onion, Lettuce and Tomato Baked Beans Sweet Corn with Peppers Whole Wheat Hamburger Roll Fresh Seasonal Fruit	18 Split Pea Soup Egg Salad Platter with Spinach Vegetable Pasta Salad Carrot Slaw Rye Bread Fresh Seasonal Fruit	19 Marinated Chickpea Salad Stuffed Cabbage Mashed Potatoes Bahamas Blend Vegetables Whole Wheat Bread Fresh Seasonal Fruit	20 Carrot Soup Chicken Cordon Bleu Brown Rice Mediterranean Blend Vegetables Multigrain Roll Fresh Seasonal Fruit	JUNE TEENTH FREEDOM DAY
24 Marinated Chickpea Salad Eggplant Rollatini Rotini with Marinara Sauce Sauteed Escarole and Beans Whole Grain Bread Fresh Seasonal Fruit	25 Escarole and Bean Soup Cheese Omelet Diced Roasted Potatoes Peppers and Onions Whole Grain Apple Loaf Fresh Berries	26 Marinated Beet and Onion Salad Korean BBQ Chicken Leg Diced Sweet Potatoes Broccoli Florets Whole Wheat Bread Pineapple Tidbits	27 Pesto Bean Soup Salisbury Steak with Gravy Mashed Potatoes Key Largo Blend Vegetables Multigrain Roll Fresh Seasonal Fruit	28 Caesar Salad Balsamic Chicken with Roasted Red Peppers Wild Rice Pilaf Sauteed Zucchini and Squash Rye Bread Fresh Seasonal Fruit

Each meal is served with skim milk and your choice of coffee or hot tea.





