





June 2017 LUNCH MENU

Sun	Mon	Tue	Wed	Thu	Fri	Sat	
	Luncheon: Fried Chicken Mashed Potatoes & Gravy Biscuit Sweet Corn (On or Off Cob) Strawberry Shortcake		<u>SPECIALS OF THE MONTH:</u> <u>CEREAL</u> - Lucky Charms <u>ALWAYS AVAILABLE</u> - Mac & Cheese <u>DRINK</u> - Chocolate Milk		1 SPAGHETTI/ MEATSAUCE SEASONAL VEG BLEND GARLIC TOAST RASPBERRY CREAM CHEESE DESSERT	2 POTATO CRUSTED SALMON CREAMED POTATOES COLESLAW BREAD/MARG LEMON TRIFLE	3 HONEY BBQ CHICKEN DRUMSTICKS CREAMED CORN CUCUMBER PASTA SALAD BREAD/MARG FRUIT CUP
	4 OVEN FRIED CHICKEN MASHED POTATOES CHICKEN GRAVY CARROTS ROLL/MARG PIE	5 ROAST TURKEY STUFFING SEASONED PEAS PEACH KUCHEN BARS	6 BBQ POT ROAST FRIED POTATOES BROCCOLI BREAD/MARG GLAZED ORANGE SODA CAKE	7 CHICKEN BREAST PARMESAN SPAGHETTI W/ MARINARA SAUCE GARLIC MASHED CAULIFLOWER FRESH MELON CUP BREAD/MARG	8 MUSHROOM SALISBURY STEAK CRUNCHY ONION POTATOES ROASTED NORMANDY GRANDE CLASSIC VEGS BREAD/MARG MONSTER BARS	9 PLAIN MEATBALLS MASHED POTATOES BEEF GRAVY GREEN BEANS BREAD/MARG STRAWBERRY BANANA DESSERT	10 UNSTUFFED GREEN PEPPER CASSEROLE FRUIT BREAD/MARG ICE CREAM
11 BACON WRAPPED PORK LOIN SWEET POTATO MIXED VEGETABLES ROLL/MARG PIE	12 SWEET HAWAIIAN CHICKEN BREAST BROCCOLI & RICE BAKE CUCUMBER MELON SALAD BREAD/MARG LEMON BAR	13 ROAST TURKEY MASHED POTATOES TURKEY GRAVY GREEN BEANS BREAD/MARG STRAWBERRY SHORTCAKE	14 SMOKED SAUSAGE PASTA SKILLET PEAS & CARROTS GARLIC TOAST BANANA SPLIT FLUFF	15 FRIED PORK CHOP MASHED POTATOES PORK GRAVY ASPARAGUS SUPREME BREAD/MARG FRESH FRUIT	16 SCAMPI TILAPIA MINI BAKER POTATOES CAULIFLOWER PARMESAN SALAD BREAD/MARG WATERMELON CAKE	17 BEEF FAJITA BAKE CREAMED CORN SEASONAL FRESH FRUIT COOKIE	
18 ROAST BEEF MASHED POTATOES BEEF GRAVY ROLL/MARG SWEET GARLIC ROASTED CARROTS PIE	19 OVEN FRIED CHICKEN DEVEILED EGG POTATO SALAD GREEN BEANS BREAD/MARG FRESH MELON CUP	20 BAKED ZITI TOSSED SALAD W/ DRSG GARLIC TOAST ITALIAN CREAM CAKE	21 SMOKEHOUSE MAPLE PORK LOIN BBQ SAUCE SWEET POTATO BREAD/MARG PEA SALAD PEANUT BUTTER CHOC CHIP BLONDIE	22 GLAZED BROWN SUGAR MEATLOAF MASHED POTATOES BEEF GRAVY LEMON ROASTED ASPARAGUS BREAD/MARG SEASONAL FRESH FRUIT	23 SWISS STEAK WITH TOMATOES MACARONI AND CHEESE NORMANDY GRANDE CLASSIC VEGS BREAD/MARG SWEET STRAWBERRY CAKE	24 4 th of July BBQ – 202 Parking lot	
25 BAKED HAM PARSLIED POTATOES SCALLOPED PINEAPPLE GREEN BEANS ALMONDINE PIE	26 COUNTRY FRIED STEAK MASHED POTATOES COUNTRY GRAVY PARMESAN ROASTED BROCCOLI BREAD/MARG CHERRY SUNDAE	27 PAPRIKA PORK CHOP MINI BAKER POTATOES PARSLIED CAULIFLOWER BREAD/MARG GERMAN CHOCOLATE UPSIDE DOWN CAKE	28 CHICKEN FLORENTINE GARDEN BLEND RICE ITALIAN TOMATO SALAD BREAD/MARG FRESH MELON CUP	29 SPAGHETTI/ MEATSAUCE SEASONAL VEG BLEND GARLIC TOAST RASPBERRY CREAM CHEESE DESSERT	30 POTATO CRUSTED SALMON CREAMED POTATOES COLESLAW BREAD/MARG LEMON TRIFLE		

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SUPPER

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 STRAWBERRY FIELDS SALAD W/ CHICKEN W/ VINAIGRETTE CRACKERS ROLL/MARG CHILLED PEACHES CUSTARD PIE	2 BRAT BURGER ON BUN SWEET POTATO PUFFS BLT SALAD ICE CREAM	3 CHILI CRACKERS CORNDOG MUFFIN TOSSED SALAD W/ DRSG COOKIE
4 POTATO SOUP CRACKERS EGG SALAD ON CROISSANT LETTUCE & TOMATO PUDDING W/ TOPPING	5 PASTA PRIMAVERA W/ CHICKEN ASPARAGUS GARLIC CHEESE BREAD CHILLED FRUIT	6 SOUP OF THE DAY CRACKERS GRILLED CHEESE SANDWICH CREAMY CUCUMBER SALAD EMERALD PEARS	7 TACO SALAD CORNBREAD/MARG FRUIT CRISP	8 BAKED BEANS HOT DOG ON BUN DILL PICKLE PASTA SALAD SEASONAL FRESH FRUIT	9 SCALLOPED POTATOES & HAM PICKLED BEETS BREAD/MARG CHILLED FRUIT CUP COOKIE	10 ITALIAN CHEF SALAD W/ CAESAR DRESSING GARLIC TOAST PINEAPPLE FROSTED CHOCOLATE CAKE
11 FISH SANDWICH TARTAR SAUCE COLESLAW POTATO CHIPS CHILLED FRUIT	12 BISCUIT YANKEE POT ROAST STEW COWBOY BUTTER SEASONAL FRUIT CUP COOKIE	13 MEATBALL SUB CASSEROLE TOSSED SALAD W/ DRSG FRUITED GELATIN	14 GRILLED CHICKEN BREAST ON BUN LETT /TOM /ONION HONEY MUSTARD SAUCE TATER TOT BAKE SEASONAL FRESH FRUIT	15 WISCONSIN CHEESE SOUP CRACKERS DELI SANDWICH PICKLED BEETS FROSTED BROWNIE	16 SESAME CHICKEN LO MEIN VEGETABLE BLEND BREAD/MARG BERRY CUP	17 PULLED PORK ON BUN BBQ SAUCE CINNAMON SWEET POTATO TOTS BAKED BEANS SHERBET
18 CLASSIC CHEF SALAD W/ CROUTONS CRACKERS SOUTHERN PEACH COBBLER	19 TOMATO SOUP CRACKERS GRILLED CHEESE SANDWICH CREAMY CHEDDAR BROCCOLI SALAD CHOCOLATE CHOC CHIP COOKIE	20 TURKEY CLUB ON CIABATTA/ HERBED MAYO POTATO CHIPS HONEY CITRUS CUP ICE CREAM	21 TUNA IN THE STRAW CASSEROLE MIXED VEGETABLES BREAD/MARG BERRY CUP	22 CREAMY CHICKEN & VEGS OVER BISCUIT SPINACH SALAD W/ DRESSING COOKIE	23 CHEF'S CHOICE	24 BBQ RIB ON BISCUIT BUN O'BRIEN POTATOES CREAMY COLESLAW M&M RICE KRISPIE SQUARE
25 PIZZA SLIDER HASHBROWNS PEARS & BLUEBERRIES COCONUT MACAROON	26 FRENCH ONION CHICKEN CASSEROLE BUTTERED NOODLES HERBED CARROTS MUFFIN JELLO PARFAIT	27 GARDEN VEGETABLE SOUP CRACKERS RANCH TURKEY WRAP POTATO CHIPS SEASONAL FRESH FRUIT	28 CHEESEBURGER ON BUN TOMATO, LETTUCE, ONION, PICKLE POTATO SALAD BAKED BEANS SHERBET	29 STRAWBERRY FIELDS SALAD W/ CHICKEN W/ VINAIGRETTE CRACKERS ROLL/MARG CHILLED PEACHES CUSTARD PIE	30 PIZZA NIGHT	

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