

CAC SENIOR NUTRITION PROGRAM June 2024

Mon.	Tues.	Wed.	Thurs.	Fri.
3	4	5	6	7
BBQ Riblet (California Casserole) Broccoli Maple Baked Beans Wheat Roll/Fruit Cup 10 Chicken Casserole (Cheese Calzone) Carrots Peas Applesauce Multigrain Roll	Fish w/ Tartar Sauce (Cheese Ravioli/ Roll) Potato Casserole Carrots Applesauce/Roll 11 Pulled Pork (Vegetable Patty) Mixed Vegetables Cheddar Potatoes Cole Slaw/Bun	Bacon Burger (Vegetable Patty) Green Beans Creamed Corn Potato Salad/Bun 12 Chicken Stew (Italian White Bean Soup) Spinach Pears w/ Blueberries Biscuit	Cheese Omelet/Sausage (Cheese Omelet) Breakfast Potatoes Cinnamon Apples Pancake/V8 Juice 13 Meatball Sub (Mushroom Stroganoff) (roll) Italian Blend Scalloped Potatoes Fruit Juice/Hot Dog Bun	Italian Chicken Salad over Lettuce (Tuna Salad) Broccoli Salad Tropical Fruit Crackers 14 Chef Salad with Ham, Egg, and Cheese (Vegetable Pasta Pesto) Cucumber Tomato Salad Pears w/ Blueberries Whole Wheat
				Crackers
17	18	19	20	21
Sausage w/Onions and Peppers (Spinach Pie w/Roll) Red Beans and Rice Spiced Peaches Hot dog bun	BBQ Chicken (Vegetable Patty) Baked Beans Mixed Vegetables (corn carrots peas) Fresh Fruit/Onion Roll	JUNETEENTH	Sloppy Joe on Bun (Red Beans and Rice) Corn Casserole Carrots Fruit Juice	Chicken Pasta Salad (Pimento Cheese) Italian Zucchini and Tomato Salad Pineapple w/Cherries Crackers
24	25	26	27	28
Hot dog w/ Chili (Vegetarian Chili w/Crackers) Seasoned potatoes Green beans Cole Slaw/Bun	Macaroni and Cheese (Vegetable Stir Fry) Broccoli Stewed Tomatoes Fresh Fruit/Multigrain Roll	Meatloaf (Salmon w/ Tartar Sauce) Creamy Mashed Potatoes, Peas Fruit Juice/Wheat Roll	Chicken w/Peppers, Onions and Cheese (Corn Chowder w/ Crackers) Mixed Vegetables Baked Peaches Onion Roll	Tuna Salad W /Tomato Half (Egg Salad W Tomato Half) Carrot Kale Salad Ambrosia Fruit Salad Whole Wheat Crackers

IMPORTANT INFORMATION

(Alternative Mobile Meal)
All meals served with a ½ pint of milk

Please call Mobile Meals Office to change your entrée

TO MICROWAVE: Cut holes in plastic and keep meal covered. Heat for 1-2 minutes, stir, and turn meal. Heat for 1 more minute if meal is still cold. If you receive your meal cold, follow same process, but heat 3-5 minutes with an additional minute if still cold.

Please call Mobile Meals (preferably the day before) if you will not be home for your meal (865) 524-2786