

CAC SENIOR NUTRITION PROGRAM March 2024

Sun.	Mon.	Tues.	Wed.	Thurs.	Fri.	Sat.
					1	2
					Sausage w/Onions and Peppers	
					(Spinach Pie w/Roll)	
					Red Beans and Rice	
					Spiced Peaches	
					Hot dog bun	
3	4	5	6	7	8	9
	Chicken Patty on Bun	Cheese Omelet/Sausage	Chicken Stew	Meatball Sub	Fish w/ Tartar Sauce	
	(Eggplant Parmesan)	(Cheese Omelet)	(Italian White Bean Soup)	(Corn Chowder) (roll)	(Macaroni and Cheese)	
	Broccoli	Breakfast Potatoes	Spinach	Broccoli	Lima Beans	
	Carrots	Maple Apples	Pears w/ Blueberries	Carrots	Stewed Tomatoes	
	Fresh Fruit	Flavored Waffle/V8 Juice	Onion Roll	Fruit Juice/Hot Dog Bun	Fruit Cup/Multigrain roll	
10	11	12	13	14	15	16
	Ravioli w/ Meat Sauce	Chicken Dijon	Pinto Beans and Ham	Chicken w/Peppers, Onions and Cheese	Beef Macaroni and Tomatoes	
	(Vegetable Stew)	(Salmon patty w/Tartar Sauce)	(Tomato Pie)	(Vegetable Stir Fry)	(Red Beans and Rice)	
	Brussel Sprouts	Italian Tomatoes	Turnip Greens	Broccoli	Peas	
	Pineapple Cherry Crisp	Green Beans	Corn	Baked Peaches	Apple Blueberry Crisp	
	Garlic Bread	Fruit Juice/Multigrain Roll	Cornbread / Applesauce	Wheat Roll	Multigrain Roll	
17	18	19	20	21	22	23
	Macaroni and Cheese	BBQ Riblet	Salmon patty w/ tartar sauce	Beef Stew	Cranberry Apple Chicken	
	(Fish w/ Tartar Sauce)	(Vegetable Creole)	(Cheese Ravioli/ Roll)	(Spanish Couscous)	(Barley Lentil Stew)	
	Broccoli	Broccoli	Potato Casserole	Corn	Brussel Sprouts	
	Stewed Tomatoes	Baked Beans	Carrots	Pears and Cherries	Sweet Potatoes	
	Fresh Fruit / Multigrain Roll	Wheat Roll/Fruit Cup	Applesauce/Roll	Cornbread	Multigrain Roll	
24	25	26	27	28	29 SPRING HOLIDAY	30
	Hot dog w/ Chili	Pulled Pork	Chicken Casserole	Pineapple Glazed Ham		
	(Vegetarian Chili w/Crackers)	(Vegetable Patty)	(California Casserole)	(Mushroom Stroganoff)		
	Seasoned potatoes	Baked Beans	Carrots	Peas and Carrots		
	Green beans	Mixed Vegetables	Peas	Potato Casserole	530	
	Fruit Juice/Bun	Fresh Fruit / Bun	Applesauce/Multigrain Roll	Whole Wheat Roll		
				Special Dessert		

IMPORTANT INFORMATION

(Alternative Mobile Meal)

All meals served with a ½ pint of milk

Please call the Mobile Meals Office to change your entrée.

INSTRUCTIONS FOR 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.

REMEMBER to call MOBILE MEALS if you will not be home for your meal, preferably the day before, Office Phone Number is (865) 524-2786