



Ozaukee County Senior Dining

SENIOR HOME DELIVERED MENU




APRIL 2019



Easter -
Sunday, April 21

♥ = Low Sugar Dessert

All meals served with 1% milk

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 YANKEE POT ROAST PARSLIED QUARTERED POTATOES PEAS & CARROTS SOURDOUGH BREAD W/BUTTER FRESH BANANA FRUITED YOGURT	2 MEATLOAF W/ ONION GRAVY MASHED POTATOES W/GRAVY LEMON CARROTS AND RUTABAGA ITALIAN BREAD W/BUTTER FRUIT SALAD	3 BBQ PORK RIBS BABY REDS W/BUTTER COLESLAW PEAR HALF PEACH COBBLER ♥ FRESH FRUIT	4 SWEET & SOUR CHICKEN W/PINEAPPLE, GREEN PEPPERS AND ONIONS BROWN RICE ORIENTAL BLEND VEG PINEAPPLE TIDBITS ALMOND COOKIE ♥ SUGAR FREE COOKIE	5 PUB BURGER ON ONION ROLL W/ PROVOLONE KETCHUP/MUSTARD DOUBLE BAKED POTATO CASSEROLE V 8 JUICE APRICOTS
8 SWEDISH MEATBALLS MASHED POTATOES W/GRAVY HARVARD BEETS BANANA DINNER ROLL W/BUTTER RICE KRISPIES TREAT ♥ FRUIT	9 MACARONI & CHEESE SWEET GREEN PEAS ICEBURG LETTUCE SALAD W/CARROTS/DRESSING TROPICAL FRUIT COCKTAIL MULTIGRAIN BREAD W/BUTTER SNICKERDOODLE COOKIE ♥ FRESH ORANGE	10 PORK CUTLET EGG NOODLES WITH PORK GRAVY PEAS AND CARROTS MIXED SALAD W/DRESSING APPLE PIE	11 ROASTED TURKEY W/GRAVY HERB STUFFING MASHED SWEET POTATOES W/BUTTER GREEN BEAN CASSEROLE VIENNA DINNER ROLL YELLOW FROSTED CAKE MELON WEDGE	12 VEGETARIAN LASAGNA ROMAINE SALAD WITH TOMATOES & CUCUMBERS W/FRENCH DRESSING BREAD STICK W/BUTTER PEACH HALF BUTTERSCOTCH PUDDING ♥ DIET PUDDING
15 CHICKEN CORDON BLEU HASH BROWN CASSEROLE BUTTERED SWEET CORN FRUIT COCKTAIL FROSTED BROWNIE ♥ SUGAR FREE COOKIE	16 BAKED CHICKEN ON BONE CREAMY MUSHROOM WILD RICE ORIENTAL BLEND VEG ROMAINE SALAD W/ RANCH DRESSING RYE BREAD W/BUTTER FRESH FRUIT CHOC CHIP COOKIE	17 SHEPHERD'S PIE CARROT COINS CREAMY CUCUMBER SALAD ENGLISH MUFFIN W/BUTTER MANDARIN ORANGES VANILLA PUDDING	EASTER LUNCH 18 OVEN BAKED HAM SCALLOPED POTATOES ROASTED BRUSSEL SPROUTS PARKER HOUSE ROLL W/BUTTER PINEAPPLE WEDGE CHEESECAKE W/ CHERRY TOPPING	19  GOOD FRIDAY
22 CHICKEN CAESAR SALAD W/CROUTONS, PARMESAN CHEESE, CAESAR DRESSING BLUEBERRY MUFFIN SEASONAL FRESH FRUIT	23 APRICOT CHICKEN BREAST MASHED POTATOES W/GRAVY COOK'S CHOICE VEG SPICED APPLE SLICES ALMOND COOKIE FRESH FRUIT	24 3-BEAN VEGETARIAN CHILI W/SHREDDED CHEESE, ONIONS, SOUR CREAM & CRACKERS MARINATED VEGETABLE SALAD CORN BREAD MUFFIN W/BUTTER CRANBERRY COMPOTE	25 WW SPAGHETTI W/ SPAGHETTI SAUCE ITALIAN BLEND VEG ROMAINE SALAD W/CROUTONS CUCUMBERS & ITALIAN DRESSING ITALIAN BREAD W/BUTTER PEACHES LEMON BAR	26 GARLIC AND HERB CHICKEN BREAST ROASTED RED POTATOES YELLOW WAX BEANS MULTIGRAIN ROLL W/BUTTER FRESH PEAR
29 BBQ PULLED PORK ON WHEAT BUN CREAMY COLESLAW POTATO SALAD PEAR HALF OATMEAL RAISIN COOKIE ♥ RAISINS	30 CHILLED ROAST BEFF SANDWICH W/ CHEESE, LETTUCE, TOMATO & MAYO PACKET SHEBOYGAN HARD ROLL BAKED LAYS WATERMELON DESSERT BAR	 <p>If you don't like something, change it; if you can't change it, change the way you think about it.</p> 		

Lunch is served 11am - 1pm* Menu is subject to change

Aging and Disability: (262) 284-8120