

LET US DO THE COOKING

Perfectly-Balanced, Chef Prepared meals

For the week of November 19 - November 25



Breakfast

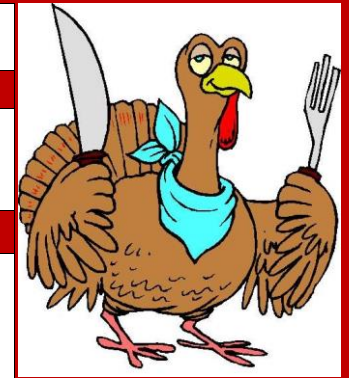
Sunday November 19	Monday November 20	Tuesday November 21	Wednesday November 22	Thursday November 23	Friday November 24	Saturday November 25
Breakfast each day includes assorted juice choice, Choice of hot or cold cereal.						
Egg Oatmeal Toast	Egg Sausage Biscuit	Egg Cinnamon Toast	Boiled Egg Toast	Egg Sausage Gravy w/ Biscuit	Egg Bacon Toast	Egg Oatmeal French Toast

Lunch

Fresh Breads served daily with all meals.			Garnish used on all plates.			
Salisbury Steak w/ Gravy Creamed Potatoes Glazed Carrots Orange Delight	Hot Dog on Bun w/ Chili & Onions Coleslaw French Fries Fruited Gelatin	Breaded Pork Chop Baked Sweet Potato Spinach Peaches & Cream	Lasagna w/ Meat Sauce Garden Salad w/ Dressing Garlic Bread Apple Pie	Sliced Herb Turkey w/ Gravy Stuffing Cranberry Relish Candied Yams Green Bean Casserole Pumpkin Pie	Grilled Fish Baked Potato w/ Butter & Sour Cream Broccoli & Cheese Banana Pudding	Country Beef & Gravy w/ Vegetables over Biscuit Corn Ambrosia

Dinner

Navy Bean Soup Chicken w/ Red Wine Sauce Cheesy Hash Browns California Vegetables Banana Nut Cake w/ Icing	Sweet Pepper Soup Beef Stroganoff Mixed Vegetables Pears w/ Cherry	Chicken Noodle Soup Fish Sticks O'Brein Potatoes Capri Vegetables Pound Cake w/ Fruit	Vegetable Soup Chef's Choice Chicken Roasted Potatoes Harvard Beets Sherbet	Potato Soup Veal Cutlet w/ Gravy Pinto Beans Cabbage Cornbread Mandarin Oranges	Cream of Tomato Soup Cuban Grill Sandwich Potato Salad Chocolate Cake w/ Icing	Soup of the Day Chicken Cacciatore Garden Rice Green Beans Cinnamon Applesauce
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Alternate Menu
Available at
Lunch & Dinner
Meals

