

# LET US DO THE COOKING

Perfectly-Balanced, Chef Prepared meals

For the week of November 5 - November 11



Breakfast

Sunday November 5	Monday November 6	Tuesday November 7	Wednesday November 8	Thursday November 9	Friday November 10	Saturday November 11
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 Waffles

Fresh Breads served daily with all meals.

Garnish used on all plates.

Lunch

Country Style Steak Creamed Potatoes Green Bean Casserole Coconut Pie	Spaghetti w/ Meat Sauce Garden Salad w/ Dressing Garlic Bread Pears w/ Cherry	Seasoned Pork Loin Mushroom Rice Spinach Sherbet	Fried Chicken Mashed Potatoes w/ Skillet Gravy Fiesta Corn Peaches & Cream	Stuffed Green Pepper Buttered Noodles Capri Vegetables Fresh Fruit	Cajun Fish Baked Potato w/ Butter & Sour Cream Stewed Tomatoes Cinnamon Applesauce	Pulled BBQ Pork on Bun Texas Style Baked Beans Cole Slaw Mixed Fruit
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Dinner

Corn Chowder Sliced Glazed Ham Sweet Potato Casserole Broccoli Spice Cake w/ Icing	Vegetable Soup Smothered Chicken Parsley Noodles Pickled Beets Rice Krispie Treat	Potato Soup Roast Beef on Wheat w/ Lettuce Sliced Tomato Carrifruit Salad Strawberry Shortcake	Chicken Noodle Soup Taco Salad w/ Taco Meat Grated cheese Shredded Lettuce Diced Tomatoes Salsa/Sour Cream Refried Beans Pineapple Cup	Cream of Broccoli Soup BLT Sandwich w/ Bacon, Lettuce & Tomato Potato Salad Mandarin Oranges	Cabbage Soup Veal Steak w/ Gravy White Beans Roasted Brussel Sprouts Chocolate Pudding	Soup of the Day Corn Dog Tator Tots Fruit Cup Banana Brownie
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Alternate Menu  
Available at  
Lunch & Dinner  
Meals

