

Fond du Lac County Senior Dinning Program Menu 1 Dates: October 22nd to November 23rd , 2012

<u>Mon., October 22nd</u> Roast Chicken Backwoods Potatoes Capri Blend Veg. Tropical Fruit Salad Sherbet White Bread	<u>Tues., October 23rd</u> Chili Winter Blend Veg. Cheese Slice Crackers Apricots Hunter's Pudding Russian Rye	<u>Wed., October 24th</u> Pork Chop Suey Fluffy Rice Soy Sauce Japanese Bl Veg. Chow Mein Noodles Lime CC Salad Strawberry Shortcake w/ Whipped Topping White Bread	<u>Thurs., October 25th</u> Roast Beef Mashed Potatoes Homemade Gravy Broccoli Sunshine Salad Ranger Cookie WW Dinner Roll	<u>Fri., October 26th</u> Meatloaf W/ Ketchup Baked Potatoes Marg. / Sr. Cream Rivera Blend Veg. Apple Rings Blueberry Torte Wheat Bread
<u>Mon., October 29th</u> Pork Chop in Gravy Red Jacket Potatoes Margarine Pat Squash Coleslaw Banana Cake Marble Rye	<u>Tues., October 30th</u> Meatballs in Mushroom Gravy over Rice Carrot Coins Pickled Beet Salad Peach Cobbler Sourdough Bread	<u>Wed., October 31st</u> Salisbury Steak Whipped Potatoes Gravy Zucchini & Tomatoes Mandarin Oranges Pumpkin Torte Wheat Bread	<u>Thurs. November 1st</u> Spaghetti and Meat sauce Italian Green Beans Parmesan Cheese Tossed Salad w/ Italian Dressing Ice Cream Italian Bread	<u>Fri., November 2nd</u> BBQ Chicken Sweet Potatoes Mixed Vegetable Macaroni Salad Molasses Cookie White Bread
<u>Mon., November 5th</u> Ring Bologna Ketchup & Mustard German Potato Salad Whole Kernel Corn Under the Sea Salad Pineapple Upside Down Cake White Bread	<u>Tues., November 6th</u> Sliced Turkey Bread Dressing Gravy Baby Whole Carrots Cranberry Sauce Lazy Dazy Cake Vienna Bread	<u>Wed., November 7th</u> Tuna Noodle Casserole Peas Ambrosia Salad Carrot Cake w/ Cr Frosting Wheat Bread	<u>Thurs. November 8th</u> Roast Loin Mashed Potatoes Gravy Brussels Sprouts Applesauce Oatmeal Raisin Cookie Sourdough Bread	<u>Fri., November 9th</u> Beef Stew over Dumpling Garden Blend Veg. Chilled Plums Chocolate Pudding Wheat Bread
<u>Mon, November 12th</u> Hungarian Goulash Over Pasta Harvard Beets Carrot Raisin Salad German Apple Cake Wheat Bread	<u>Tues November 13th</u> Ham in a Pineapple Sauce Scalloped Potatoes Wax Beans Perfection Salad Sherbet Russian Rye	<u>Wed. November 14th</u> BBQ Rib O'Brien Potatoes Spinach / Lemon Jc Tossed Salad w/ Ranch Dressing Butterscotch Pudding Rye Bread	<u>Thurs., Nov. 15th</u> Tender Beef Steaks In Gravy Parsley Potatoes Cr. Style Corn Chilled Peaches Peanut Butter Cookie White Bread	<u>Fri., November 16th</u> Macaroni & Cheese Stewed Tomatoes Fruit Cocktail Fluff Apple Crisp Corn Bread Muffin
<u>Mon, November 19th</u> Ham loaf Au Gratin Potatoes Wisconsin Bl. Veg. Copper Penny Salad Fresh Fruit Marble Rye	<u>Tues. Nov. 20th</u> Pizza Casserole French Cut Gr. Beans Lettuce Salad w/ French Dressing Vanilla Pudding with Cherries Vienna Bread	<u>Wed. November 21st</u> Southern Fried Chicken Mashed Potatoes Gravy Red Cabbage Pea & Cheese Salad Ice Cream Dinner Roll	<u>Thurs., Nov. 22nd</u> THANKSGIVING NO MEAL SERVED	<u>Fri., November 23rd</u> Day after Thanksgiving NO MEAL SERVED

*Menus are subject to change
*2% Milk, and Margarine

Esther Mukand-Cerro, R.D, C.D.
Alyson Koehn F.S.D.