

OCTOBER LUNCH MENU & HOURS

Mon - Fri 11:30am to 12:15pm

FRUIT CUP AND MILK AVAILABLE DAILY

* Menu subject to change without notice *

MON	TUE	WED	THU	FRI
2	3	4	5	6
Green Pepper Casserole Cheesy Cauliflower Orange Glazed Beets	Chicken Cordon Bleu Casserole Tomato Provencal Dill Peas	Hawaiian Meatballs White Rice Roasted Veg Medley Dinner Roll	Beans and Hot Dogs Tomato Gratin Kernel Corn	Mac and Cheese Stewed Tomatoes Steamed Spinach
9	10	11	12	13
	Salisbury Steak Mashed Potatoes Green Beans Corn O'brien	Pepperoni and Onion Strata Home Fries Mixed Vegetables	Tomato Pesto Chicken With Pasta Peas/ Mushrooms Roast Cauliflower	Cheese Tortellini With Butternut Sauce Lemon Broccoli Carrots And Celery
16	17	18	19	20
Chef's Choice Day Brown Rice Creamed Corn Dinner Roll	Chicken Pot Pie With Cornbread Topping Hubbard Squash Garden Salad	Tuna Salad Roll Potato Salad Coleslaw	Mexican Lasagna Black Bean, Tomato And Feta Salad Green Peas	Glazed Cider Pork Roast Potato Garlic Broccoli Honey Carrots
23	24	25	26	27
Beef Stroganoff Mashed Potato Italian Green Beans Sliced Wheat Bread	 Guest Chef Day! Chef Sandra Icozzeli	Chicken Florentine Over Pasta Harvard Beets Corn And Peppers	Ketchup Glazed Meatloaf Red Mashed Potato Green Peas Roast Parm Carrots	Baked Veggie Alfredo Balsamic Green Beans Garlic Bread
30	31	1	2	3
Cheesy Chicken and Rice Braised Greens Garlic Cauliflower	HALLOWEEN LUNCH Pumpkin Chili Roasted Root Veg Cornbread			