

March, 2025 - Menu

3	Stuffed Shells w/meat sauce Peas and Carrots Applesauce	4	Orange Chicken Vegetable Quinoa Broccoli Fresh Fruit	5	Maple Glazed Pork Wild Rice Pilaf Stir fried vegetable Pudding	6	Lentil Pasta Stew Spinach Brownie	7	Blueberry Pancakes Sausage Fruit Parfait
10	Salisbury Steak Farro w/Peas Normandy blend vegetable Fruit Cocktail	11	Baked fish Roasted sweet Potato Green beans Fresh Fruit	12	Baked Chicken Barley w/mushroom Cider Braised Cabbage Cookie	13	Butternut Squash Mac & cheese w/ham Peas & carrots Pudding	14	Vegetable Quiche Bacon Home Fries Blueberry Muffin Fruit Cup
17	Corn Beef & Cabbage Potato & carrots Pistachio pudding (HD) Pistachio Pie (Cong) No take outs	18	Lemon Baked Fish Mashed sweet potato Vegetable Blend Fresh Fruit	19	American Chop Suey Cauliflower/Broccoli Mixed Fruit	20	Turkey Chili Corn Blonde brownie	21	Banana Stuffed French toast Ham Home Fries Fruit Parfait
24	Chicken and black bean Jambalaya, rice, Roasted Corn Peaches	25	BBQ Pulled pork French Fries Broccoli Fresh Fruit	26	Beef Stew Brussel sprouts Biscuits Pudding	27	<u>Birthday Celebration</u> Meatloaf Rice pilaf Carrots Cake	28	Breakfast Sandwich w/sausage patty Home fries fruit cup
31	Cook's Choice	31	Please call by 10AM for your Dine In or take out reservation <u>752-2545</u>	31	Suggested Donation \$3.00-\$4.00 per meal	31	Menu subject to change without notice		