
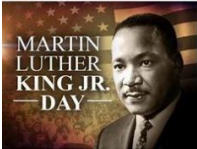



Monday	Tuesday	Wednesday	Thursday	Friday
3 CHICKEN ALFREDO MIXED VEGGIES FRUIT COCKTAIL GARLIC BREADSTICK	4 CHEF SALAD w/ HARD BOILED EGG COTTAGE CHEESE PEARS	5 MEATBALLS AND GRAVY MASHED POTATOES BEETS PEACHES WHEAT ROLL	6 CHEESE OMLETE SAUSAGE PATTIES HERB DICED POTATOES YOGURT & BLUEBERRIES	7 CHICKEN NUGGETS TATOR TOTS STEAMED BABY CARROTS BERRY COBBLER
10 POLISH SAUSAGE CABBAGE PEAS & CARROTS MIXED FRUIT CORNBREAD	11 HERB BAKED CHICKEN ASPARAGUS FRESH FRUIT VANILLA PUDDING	12 SALISBURY STEAK MASHED POTATOES & GRAVY COMSTOCK CORN PINEAPPLE CHUNKS 9 GRAIN BREAD  BIRTHDAY CAKE!	13 APPLE TOPPED PORK CHOPS BAKED SWEET POTATO GARDEN SALAD PUDDING CUP	14 CHICKEN SALAD ON CROISSANT COLESLAW CHIPS FRESH FRUIT
17 CLOSED 	18 SPECIAL PIZZA BARN and Salad 	19 MEATLOAF MASHED POTATOES & GRAVY CORN GREEN SALAD FRUIT CUP	20 PULLED PORK ON RYE BREAD BAKED BEANS CARROT RAISIN SALAD PEARS	21 PESTO CHICKEN FLORENTINE PENNE PASTA GREEN BEANS FRUIT CUP WHEAT ROLL
24 CHICKEN FRIED CHICKEN MASHED POTATOES MIXED VEGGIES DICED PEACHES 9 GRAIN BREAD	25 LASAGNA CASSEROLE GREEN BEANS FRESH FRUIT CORNBREAD CHOCOLATE PUDDING	26 CHEESEY EGG SCRAMBLE BISQUIT & GRAVY BACON / SAUSAGE FRESH FRUIT CUP	27 LIVER AND ONIONS POTATO WEDGES SPINACH SALAD CREAMED CORN TROPICAL FRUIT CUP <i>**substitution available</i>	28 STUFFED BELL PEPPERS PEAS BAKED APPLES HONEY WHEAT ROLL
31 SPAGHETTI AND MEATBALLS GREEN BEANS GARLIC BREADSTICK MIXED FRUIT CHOCOLATE PUDDING				

Lunch Served Between 11:30 a.m. – 12:30 p.m. in Dining Room

MENU IS SUBJECT TO CHANGE; Substitutions may be necessary

Age 60 and Over; \$3.00 Suggested Donation

Under age 60 \$6.00

All Ages Welcome!