## Complete Care Core Menu 2024 - Week 1 Service for 04/01/2024

					Re§	gular	
MONDAY	APR TUESDAY 01	APR WEDNESDAY 02	APR THURSDAY 03	APR FRIDAY 04	APR SATURDAY 05	APR SUNDAY 06	APR 07
			BREAKFA	AST			
Oatmeal	1/2 <b>Homefried</b> Cup <b>Potatoes</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup
Scrambled Egg	1 #16 sc. <b>Oatmeal</b>	1/2 <b>Scrambled</b> Cup <b>Egg</b>	1 #16 sc. <b>Pancakes</b>	2 <b>Scrambled</b> each <b>Egg</b>	1 #16 sc. <b>Pancakes</b>	2 <b>Cheese</b> each <b>Omelet</b>	1 each
Hashbrown Patty	1 each <b>Pancakes</b>	2 <b>Dry Wheat</b> each <b>Toast</b>	1 <b>Homefried</b> slice <b>Potatoes</b>	1/2 <b>Hashbrown</b> Cup <b>Patty</b>	1 <b>Hash</b> each <b>Browns</b>	1/2 <b>Hash</b> Cup <b>Browns</b>	1/2 Cup
	Sausage Links	2 each		Dry Wheat Toast	2 slice	Bacon Strips	2 slice
			LUNCH	1			
Smothered Pork	Penne Pasta 3 Oz w/Meat	Pulled Turkey and	3/4 <b>Roast Pork</b>	1 <b>PF Meatloaf</b> each <b>Mashed</b>	3 Oz <b>Lemon</b> <b>Chicken</b>	<b>Roast</b> 3 Oz <b>Turkey</b>	3 Oz
Fluffy Rice	1/2 <b>Sauce</b> Cup <b>Caribbean</b>	1 Cup <b>Gravy</b> Mashed	Cup Herb 1/2 Seasoned	Sweet 1/2 Potatoes	1/2 Cup <b>Rice Pilaf</b>	1/2 <b>Scalloped</b> Cup <b>Potatoes</b>	1/2 Cup
Sicilian Blend	Vegetable 1/2 Blend	1/2 Potatoes Cup Steamed	Cup <b>Orzo Pasta</b> 1/2 <b>Meadow</b>	Cup Wheat Dinner Roll	1 <b>Honey</b> each <b>Glazed Baby</b>	Steamed 1/2 Spinach	1/2 Cup
Vegetables Wheat Dinner Roll	Cup White 1 Dinner Roll each Frosted	1 Broccolini each Wheat	Cup <b>Blend</b> 1 <b>Vegetables</b> each <b>Chocolate</b>	1/2 Sugar Cup Cookies	2 <b>Carrots</b> each	Cup White 1 Dinner Roll	1 each
Oatmeal Cookies	2 White Cake	1 Dinner Roll (2x3) Snickerdood le Cookies	2 Cake each	(2x3)	Brownie	(2x2) Apple Pie	1 slice
			DINNE	R			
Tuna Salad Sndw on	Turkey 1 Sandwich on		3 Oz <b>Sndw on</b>	Tuna Noodle 1 Casserole	1 Cup <b>Reuben</b>	Chicken 1 Salad	4
Wheat Tator Tots	each <b>Wheat</b> 1/2 <b>Dill Potato</b> Cup <b>Salad</b>	each French Fried 1/2 Potatoes	1/2 Wheat Cup Seasoned 1/2 Green Beans	each Squash 1/2 Medley	1/2 Sandwich Cup Roasted Red 1/2 Potatoes	each Sandwich on 1/2 Wheat Cup Soft Italian	1 each 1/2
Chilled Fruit Cocktail	1/2 <b>Chilled</b> Cup <b>Pineapple</b>	Cup Blushing 1/2 Pears Cup	Cup Cranberry Peaches	Cup <b>Chilled Fruit</b> 1/2 <b>Salad</b> Cup	Cup <b>Oranges In</b> Whipped Topping	Pasta Salad  1/2 Chilled Cup Citrus Cup	Cup 1/2 Cup

## Complete Care Core Menu 2024 - Week 2 Service for 04/08/2024

					Reg	ulai	
MONDAY	APR TUESDAY 08	APR WEDNESDAY 09	APR THURSDAY	APR FRIDAY 11	APR SATURDAY 12	APR SUNDAY 13	APR 14
	·		BREAKF	AST			
Oatmeal	1/2 <b>Hashbrown</b> Cup <b>Patty</b>	1 each <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 <b>Homefried</b> Cup <b>Potatoes</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup
Scrambled Egg	1 #16 sc. <b>Oatmeal</b>	1/2 <b>Scrambled</b> Cup <b>Egg</b>	1 #16 <b>French</b> sc. <b>Toast</b>	2 slice <b>Pancakes</b>	2 each <b>Oatmeal</b>	1/2 <b>Cheese</b> Cup <b>Omelet</b>	1 each
Dry Wheat Toast	1 slice <b>Pancakes</b>	2 <b>Hashbrown</b> each <b>Patty</b>	1 <b>Sausage</b> each <b>Links</b>	2 <b>Hashbrown</b> each <b>Patty</b>	1 each <b>Pancakes</b>	2 <b>Hashbrown</b> each <b>Patty</b>	1 each
	Sausage Links	2 <b>Dry Wheat</b> each <b>Toast</b>	1 slice			Dry White Toast	1 slice
						Butter	1 each
			LUNC	Н			
Orange Chicken	<b>Creamed</b> 3 Oz <b>Turkey</b>	3/4 <b>Herb &amp;</b> Cup <b>Mustard</b>	Spaghetti & Meatballs	<b>Maple</b> 1 Cup <b>Mustard</b>	Potato Crusted Fish	<b>Italian</b> 3 Oz <b>Turkey</b>	
Baked Potato	1 whole <b>Fluffy Rice</b>	<sub>1/2</sub> Crusted <sub>Cup</sub> Pork	Seasoned 3 Oz Green Beans	<sub>1/2</sub> Glazed Cup Chicken	<sup>3 Oz</sup> Rice Pilaf	<sub>1/2</sub> Meatloaf Cup <b>Poultry</b>	3 Oz 2 fl.
Garden Blend	Seasoned 1/2 Green Peas	1/2 Winter Cup Blend	1/2 Wheat Roll	1 Seasoned each Egg Noodles	1/2 <b>Roasted</b> Cup <b>Cauliflower</b>	<sub>1/2</sub> <b>Gravy</b> Cup <b>Mashed</b>	0Z 1/2
Vegetables Wheat Dinner Roll	Cup Frosted 1 Yellow Cake each	1 Vegetables (2x3) Wheat Dinner Roll	Cup Frosted 1 Spice Cake	1 Seasoned (2x3) Spinach Oatmeal	1/2 <sup>Cup</sup> <b>Apple Pie</b>	1 Potatoes slice Lemon Butter	Cup 1/2
Chocolate Chip Cookies	2	Peanut Butter	2	Raisin Cookies	2 each	Broccoli Wheat	Cup
omp cookies		Cookies	each			<b>Dinner Roll</b>	each
						Blonde Brownie	1 (2x2)

DINNER								
Turkey Cheese Sandwich	<b>Tuna Salad</b> 1 <b>Sndw on</b> each <b>White</b>	Chicken 1 Parm each Sandwich	<b>Grilled</b> 1 <b>Cheese on</b> each <b>Wheat</b>	Ham & 1 <b>Potato</b> each <b>Casserole</b>	Shepherd's Pie 1 Cup Seasoned	Egg Salad 1 Cup Sndw on 1/2 Wheat	1 each	
Sauteed Herbed	Seasoned 1/2 Broccoli	Potato 1/2 Wedges	1/2 <b>Sweet</b> Cup <b>Potato Fries</b>	1/2 <b>Peas &amp;</b> Cup <b>Onions</b>	1/2 <b>Cabbage</b> Cup <b>Wheat</b>	Cup <b>Roasted</b>	1/2 Cup	
Zucchini Oranges & Pineapple	Cup <b>Florets</b> 1/2 <b>Fresh</b> Cup <b>Cantaloupe</b>	Cup <b>Oranges In</b> 1/2 <b>Whipped</b> Cup <b>Topping</b>	California 1/2 Blend Cup Vegetables	White 1/2 Dinner Roll <sup>Cup</sup> Chilled	1 Dinner Roll each Peaches in 1/2 Orange	each <b>Strawberry &amp; Pineapple</b> 1/2	1/2 Cup	
Тіпсарріс		cap repping	Chilled Tropical Fruit	Diced Pears 1/2 Cup	Cup <b>Sauce</b>	Cup		

## Complete Care Core Menu 2024 - Week 3 Service for 04/15/2024

					Re	gular	
MONDAY	APR TUESDAY 15	APR WEDNESDAY 16	APR THURSDAY 17	APR FRIDAY	APR SATURDAY 19	APR SUNDAY 20	APR 21
			BREAKFA	AST			
Oatmeal	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 <b>Homefried</b> Cup <b>Potatoes</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup
Scrambled Egg	1 #16 sc. <b>Pancakes</b>	2 <b>Scrambled</b> each <b>Egg</b>	1 #16 sc. <b>Oatmeal</b>	1/2 <b>Scrambled</b> Cup <b>Egg</b>	1 #16 sc. <b>Pancakes</b>	2 <b>Cheese</b> each <b>Omelet</b>	1 each
Hashbrown Patty	1 <b>Sausage</b> each <b>Links</b>	2 <b>Hashbrown</b> each <b>Patty</b>	1 <b>French</b> each <b>Toast</b>	2 <b>Hashbrown</b> slice <b>Patty</b>	1 <b>Sausage</b> each <b>Links</b>	2 each <b>Bacon Strips</b>	2 slice
		Dry Wheat Toast	1 <b>Sausage</b> slice <b>Links</b>	2 <b>Dry Wheat</b> each <b>Toast</b>	1 slice	Dry Wheat Toast	1 slice
		Butter	1 each	Butter	1 each	Butter	1 each
			LUNCI	1			
Turkey Tetrazzini	1 Cup <b>Roast Pork</b>	1 <b>Stuffed</b> each <b>Cabbage</b>	Garden 1 Salad	BBQ Chicken 4 Oz Thighs	3 Oz Steak with	Baked 1 Lemon	
Glazed Carrots	1/2 <b>Mashed</b> Cup <b>Potatoes</b>	1/2 Roll In Sauce Cup Garlic	each Chicken Stir- 1/2 Fry	3/4 Whipped Cup Sweet	Gravy 1/2 Baked	each <b>Tilapia</b> 1 <b>Mashed</b>	3 Oz 1/2
White Roll	1 Caribbean each Vegetable 1 Blend	Noodles 1/2 Seasoned Cup Green Beans	Cup Sesame 1/2 Brown Rice Cup White	1/2 <b>Potato</b> Cup <b>Zucchini</b> 1 <b>Parmesan</b>	Cup <b>Potato</b> 1/2 <b>Meadow</b> Cup <b>Blend</b>	whole <b>Potatoes</b> Creamed 1/2 <b>Peas &amp;</b>	Cup 1/2
Poke Cake	(2x3) Wheat Dinner Roll	1 White Choc each Macadamia	Dinner Roll  2 Orange	each Wheat Bread	2 Vegetables slice Wheat	Cup <b>Onions</b>	Cup
	Peanut Butter Pie	1 <b>Cookies</b> slice	each <b>Pineapple</b> <b>Gelatin</b>	1 Chocolate (2x3) Chip Cookies	2 <b>Dinner Roll</b> each <b>Lazy Daisy</b> <b>Cake</b>	each White Roll  1 (2x3) Apple Crisp	each 1/2 Cup
			DINNE	R	Cuite	(2X3) Apple Clisp	сар
Chicken Salad	Tuna Melt Sandwich	1 <b>Grilled</b> each <b>Cheese</b>	Turkey Rice Casserole	Hot Dog on 1 Cup Bun	1 Turkey each Cheese	Chicken 1 Broccoli	4.6
Sandwich on Wheat	1 each <b>Steak Fries</b>	<sub>1/2</sub> Sndw on <sub>Cup</sub> Wheat	<sup>1</sup> Cream Style each Corn	1/2 <b>Baked</b> Cup <b>Beans</b>	<sub>1/2</sub> Sandwich Cup Sweet	each <b>Alfredo Cass</b> 1/2 <b>Sauteed</b>	1 Cup
Creole Green Beans	1/2 Spiced Cup Peaches	<sub>1/2</sub> Cream of <sub>Cup</sub> Tomato	<b>French</b> 6 fl. <b>Bread</b>	1 Roasted slice Carrots	1/2 Potato Fries Cup Fresh	Cup Greens & Garlic	1/2 Cup
Cinnamon Applesauce	1/2 Cup	Soup Fresh	OZ Ginger 1/2 Baked Pears	Fruit Cocktail in	Honeydew Cubes	1 Cup Wheat Roll	1 each
		Grapes	<sup>Cup</sup> with Spiced Whip	1/2 <b>Whip</b> Cup <b>Topping</b>	1/2 Cup	Chilled Pineapple	1/2 Cup

## Complete Care Core Menu 2024 - Week 4 Service for 03/25/2024

					Reg	ular	
MONDAY	MAR TUESDAY	MAR WEDNESDAY 26	MAR THURSDAY 27	MAR FRIDAY 28	MAR SATURDAY 29	MAR 30 SUNDAY	MAR 31
·			BREAKFA	AST			
Oatmeal	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 Cup <b>Oatmeal</b>	1/2 <b>Hashbrown</b> Cup <b>Patty</b>	1 each
Scrambled Egg	1 #16 sc. <b>Pancakes</b>	2 <b>Scrambled</b> each <b>Egg</b>	1 #16 <b>French</b> sc. <b>Toast</b>	2 <b>Scrambled</b> slice <b>Egg</b>	1 #16 sc. <b>Pancakes</b>	2 each <b>Oatmeal</b>	1/2 Cup
Hashbrown Patty	1 <b>Sausage</b> each <b>Links</b>	2 <b>Hashbrown</b> each <b>Patty</b>	1 <b>Sausage</b> each <b>Links</b>	2 <b>Hashbrown</b> each <b>Patty</b>	1 <b>Sausage</b> each <b>Links</b>	2 <b>Cheese</b> each <b>Omelet</b>	1 each
Dry Wheat Toast	1 slice	Dry Raisin Toast	1 slice				
Butter	1 each	Butter	1 each				
			LUNCI	Н			
Spaghetti & Meat Sauce	<b>Oven-Fried</b> 1 Cup <b>Chicken</b>	Chicken Pot 3 Oz Pie	Pork Chop & 1 Cup Mushroom	Teriyaki 1 Chicken	<b>Mediterrane</b> 3 Oz <b>an Baked</b>	Kensington Easter 2024	
Green Beans with Thyme	1/2 <b>Baked</b> Cup <b>Potato</b>	1 whole <b>Italian Beets</b>		each	<sub>1/2</sub> Fish Cup Mashed	3 Oz Rosemary 1/2 Orange	
Garlic Bread	1 <b>Seasoned</b> slice <b>Broccoli</b>	Coconut 1/2 Cake	1 Whipped (2x3) Sweet	Zucchini 1/2 with	Potatoes 1/2 Scandinavia	Cup <b>Chicken</b> <b>Breast</b>	3 Oz
Mixed Fruit Pie	Florets 95 g Wheat	Cup 1	Potatoes Roasted Cauliflower	Cup Oregano  1/2 Wheat	Cup <b>n Blend</b> 1 <b>Vegetables</b>	1/2 <b>Scalloped</b> Cup <b>Potatoes</b>	1/2 Cup
	Dinner Roll Frosted	each 1	Wheat Dinner Roll	Cup Dinner Roll	each 1 White Roll	1 <b>Lemon</b> each <b>Asparagus</b>	1/2 Cup
	Brownie	Brownie (2x2)	White Choc	Butter each Dinner 2 Sugar 2 Straw		each <b>Dinner Roll</b>	each
			Macadamia Cookies		2 <b>Strawberry</b> each <b>Cloud Cake</b>	1 (2x3)	
						Baked Glazed Ham	3 Oz

	DINNER							
Egg Salad Sandwich on	Cheese 1 Ravioli &	Chicken Salad	Tuna Salad Sndw on	Macaroni & 1 Cheese	1/2 <b>Tuna Melt</b> Cup <b>w/Tomato</b>	Ham Salad 1 on Wheat	1 each	
White	each <b>Sauce</b>	1 Cup <b>Sandwich on</b>	1 Wheat	each <b>California</b>	Sandwich	<sup>each</sup> Lemon		
Baked	Spinach	Wheat	each French Fried	1/2 Blend	1/2	1/2 <b>Thyme</b>		
Sweet	1 with Garlic	1/2 <b>Mashed</b>	Potatoes	Cup <b>Vegetables</b>	Cup <b>Steak Fries</b>	Cup <b>Mashed</b>		
Potato	whole <b>Butter</b>	Cup <b>Potatoes &amp;</b>	1/2 Chilled	1/2 Ginger	Chilled Fruit	1/2 Potatoes	4 Oz	
Peaches in		<sub>1</sub> Gravy	Cup Apricots	Cup Baked Pears		Cup <b>Chilled Mandarin Oranges</b>		
Orange	1/2 Wheat Roll	each <b>Winter</b>		with Spiced			1/2	
Sauce	Cup Rosy	Cup Rosy 1/2 Blend 1/2	1/2	Whip			Cup	
	Applesauce	Cup Vegetables	Cup			· ·		
	, .ppresauce	Strawberrie s & Topping	1/2 Cup					