



nutritious, fresh, creative cuisine

Adult Care Center of the NSV, Inc – April 2018 Lunch Menu

Meals are catered by Fresco Kitchen, Chef Barbara Hine. Meals are low salt, with no added sugar. Gluten-free diets are accommodated. The Center will provide a sandwich as alternative to the scheduled meal if the participant chooses. Otherwise, families are welcome to bring something from home and staff will serve for the day's meal.

Mechanical soft or pureed diets are prepared according to the health care provider's orders (Licensing requirement). 'Thickened' meals are prepared per request of family, and/or health care provider's orders.

4/2

Turkey Sandwich on WW
Beets
Peaches
Milk/Water

4/3

Baked Ravioli
Oranges
Milk/Water

4/4

Baked Breaded Fish
Macaroni & Cheese
Green Beans
Bananas
Milk/Water

4/5

Beef Stew
Rolls
Pineapple
Milk/Water

4/6

Brunch
Mixed Fruit
Milk/Water

4/9

Chicken & Dumplings
Peas
Berries
Milk/ Water/ Juice

4/10

Turkey Sandwich on WW
Candied Carrots
Peaches
Milk/Water

4/11

Cheeseburger Sliders
Sweet Potato Fries
Mixed Fruit
Milk/Water

4/12

Franks & Beans
Applesauce
Water

4/13

ACC Pizza Day
Pears
Milk/ Water/ Juice

4/16

Chicken Divan Casserole
Cherry Mixed Fruit
Milk/Water

4/17

Chicken Salad Croissant
Potato Salad
Pineapple
Milk/Water

4/18

Grilled Cheese
Tomato Soup
Bananas
Milk/Water

4/19

Chicken Alfredo
Spinach
Pears
Milk/Water

4/20

Beef Stew
Rolls
Oranges
Milk/Water

4/23

Spaghetti
Garlic Bread
Pears
Milk/Water

4/24

Vegetable Soup
Rolls
Berries
Milk/Water

4/25

Pork BBQ
Cole Slaw
Mixed Fruit
Milk/Water/ Lemonade

4/26

Chicken Noodle Soup
Croissant
Mandarin Oranges
Milk/Water/Juice

4/27

ACC Pizza Day
Pears
Milk/ Water/ Juice

4/30

Turkey Sandwich on WW
Candied Carrots
Peaches
Milk/Water