



nutritious, fresh, creative cuisine

Adult Care Center of the NSV, Inc – June 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.

6/1

Ham salad sliders
Beets
Peaches
Milk/Water

6/4

Baked Ravioli
Pears
Milk/Water

6/5

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

6/6

Chicken Salad Sliders
Candied Carrots
Bananas

6/7

Brunch
Mixed Fruit
Milk/Water

6/8

ACC Pizza Day
Berries
Milk/Water

6/11

Turkey Sandwich on WW
Potato Salad
Peaches
Milk/Water

6/12

Cheeseburger Sliders
Sweet Potato Fries
Mixed Fruit
Milk/Water

6/13

Ham Sandwich
Candied Carrots
Oranges
Water/Milk

6/14

Chicken Alfredo
Spinach
Peaches
Milk/ Water

6/15

Spaghetti
Garlic Bread
Cherry Mixed Fruit
Milk/Water

6/18

Chicken Salad Sliders
Macaroni Salad
Bananas
Milk/Water

6/19

Grilled Cheese
Tomato Soup
Pineapple
Milk/Water

6/20

Beans & Franks
Roll
Pears
Milk/Water

6/21

Tuna Sandwich
Applesauce
Milk/Water

6/22

ACC Pizza Day
Berries
Milk/Water

6/25

Pork BBQ Sliders
Cole Slaw
Mixed Fruit
Milk/Water

6/26

Egg Salad on WW
Beets
Mandarin Oranges
Milk/Water/Punch

6/27

Haluski (sautéed cabbage & noodles)
Mandarin Oranges
Milk/Water

6/28

Turkey Sandwich on WW
Candied Carrots
Peaches
Milk/Water

6/29

Franks & Beans
Bananas
Water