



nutritious, fresh, creative cuisine

Adult Care Center of the NSV, Inc – June 2019 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.

6/3

Chicken Chili

Roll

Mixed Fruit

Milk /Water

6/4

Egg Salad Sandwich

Beets

Applesauce

Milk /Water

6/5

Beans & Franks

Roll

Pears

Milk /Water

6/6

Chicken Salad Sliders

Candied Carrots

Oranges

Milk /Water

6/7

Tortellini alfredo with **peas**

Cherry Mixed Fruit

Milk /Water

6/10

Tuna Salad on wheat

Macaroni Salad

Oranges

Milk /Water

6/11

Cheeseburger Sliders

Sweet Potato Fries

Peaches

Milk /Water

6/12

Grilled Cheese

Tomato Soup

Bananas

Milk /Water

6/13

Brunch

Peaches

Milk /Water

6/14

ACC Pizza Day

Berries

Water/ **Milk**

6/17

Chicken Noodle Soup

½ Peanut Butter and Jelly Sandwich

Applesauce

Milk/Water

6/18

Ham Salad Sandwich

Cooked Carrots

Bananas

Milk /Water

6/19

Chili

Corn Bread

Peaches

Milk /Water

6/20

Chicken Salad Sliders

Macaroni Salad

Oranges

Milk /Water

6/21

Lasagna

Garlic Bread

Peaches

Milk /Water

6/24

Egg Salad Sliders

Beets

Mandarin Oranges

Milk /Water

6/25

Pasta salad with ham, peas, & carrots

Pears

Milk /Water

6/26

Chicken & Dumplings

Peas

Bananas

Milk /Water

6/27

Turkey Sandwich on WW

Cooked Carrots

Oranges

Milk/Water

6/28

ACC Pizza Day

Berries

Water/ Milk

Vitamin A source

Vitamin C source