

September 2018

Monday	Tuesday	Wednesday	Thursday	Friday
3	4	5	6	7
BBQ Pulled Pork Macaroni and Cheese Veggie Salad Three Bean Salad Banana Cornbread Muffin	Turkey Breast with Gravy Mashed Potatoes Peas and Pearl Onions Mixed Green Salad Fresh Fruit Cup Whole Wheat Bread Pumpkin Pie	Bavarian Pork Stew with Sweet Potatoes and Carrots Mixed Green Salad Fresh Fruit Cup Focaccia Brownie	Roast Chicken Mashed Potatoes Green Beans Apple Whole Wheat Bread Carl's Cake	Whitefish Florentine Rice Pilaf Peas and Carrots Banana Whole Wheat Bread Banana Tapioca Pudding
10	11	12	13	14
Spaghetti and Meatballs Broccoli and Cauliflower Veggie Salad Apple Whole Wheat Bread Carl's Cake	Lasagna Zucchini and Yellow Squash Green Peas Fresh Fruit Cup Focaccia	Chicken Cacciatore Pasta Snap Peas Cucumber Salad Whole Wheat Bread Raspberry Oat Bar	Parmesan Tilapia Mashed Potatoes Honey Glazed Carrots Three Bean Salad Banana Whole Wheat Bread Cookie	Beef and Veggie Stew Egg Noodles Mixed Green Salad Fresh Fruit Cup Buttermilk Biscuit Chocolate Pudding
17	18	19	20	21
Wisconsin Style Bratwurst with Bur Sauerkraut Steamed Peas and Carrots Banana Jell-O	Cider Roast Chicken Mashed Potatoes California Veggies Apple Whole Wheat Bread Cookie	Fish Cakes with Mustard Sauce Brown Rice Roasted Red Pepper and Green Beans Banana Whole Wheat Bread Sugar Cookie	Roast Beef with Gravy Mashed Potatoes Honey Glazed Carrots Banana Whole Wheat Dinner Roll	Chicken and Pinto Bean Enchilada Spanish Rice California Veggies Greed Salad Cherry Crisp
24	25	26	27	28
Chicken Salad with Grapes Corn Three Bean Salad Veggie Salad Apple Whole Wheat Bread Carl's Cake	Pork Cutlet Mushroom Rice Peas and Carrots Applesauce Whole Wheat Bread Cookie	Veggie Frittata Southwest Veggies Banana Whole Wheat Bread Vanilla Pudding	Chicken and Black Bean Enchilada Spanish Rice Peas and Carrots Roasted Red Peppers Fruit Cup	Tater Tot Casserole with Green Beans Steamed Broccoli Banana Whole Wheat Bread Carl's Cake

Menu is subject to change without notice. No substitutions allowed.
 All menu items are prepared in kitchens that are not allergen-free.
 We cannot guarantee that food allergens will not be transferred during cross-contact.
 Heating Instructions: Reheat to 165°F for 15 seconds.