

# Finger Foods

BASIC 2006 - 2007

Winter-Spring

Week 1

From: \_\_\_\_\_ To: \_\_\_\_\_

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Breakfast		Orange Juice Pancakes with Maple Syrup Sausage Patty Oatmeal Hot Cereal	Apple Juice Scrambled Eggs with Bacon Cinnamon Toast Cream of Wheat	Orange Juice Poached Egg Skillet Potatoes Apple Bread Oatmeal Hot Cereal	Prune Juice Denver Omelet Warm Danish Pastry Cream of Rice	Orange Juice Sausage Gravy over Hot Biscuit Oatmeal Cereal	Cranberry Juice Breakfast Custard Crisp Bacon Wheat Toast & Strawberry Jam Malt-O-Meal	Orange Juice French Toast with Maple Syrup High Fiber Hot Cereal
		Breakfast Instructions: <i>Serve hot cereals in coffee mug, with added milk, to drink. Cut firm poached/fried eggs, or scrambled eggs, into cubes. As needed cut pancakes, French toast or waffle into strips or bite size pieces; add syrup cup for dipping.</i>						
Noon Meal		☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞
	1	Simmered Pork Strips Bread Dressing Broccoli and Red Peppers Parsley Sprig Bread and Margarine Baked Custard	2 3 Roast Beef with Gravy Fluffy Potatoes Sesame Spinach Cornbread with Margarine Purple Plum Crisp	Fried Chicken Lyonnaise Potatoes Scandinavian Vegetables Tossed Salad Dressing Bread & Margarine Ice Cream Sundae	Paprika Beef Baked Potato with Sour Cream Colorful Cauliflower Parsley Sprig Bread & Margarine Cranapple Fruit Dessert	4 Turkey Breast Fricassee Parsley Rice Creole Zucchini Squash Bread and Margarine Orchard Peach Pie Wedge	6 Baked Moist Fish Fillets Crispy Potato Triangle Garden Green Peas Combo Bread & Margarine Strawberry Ice Cream	8 Pork Chop with Garnish Florida Yams Creamed Chopped Spinach Olive-Romaine Salad Dinner Roll Pumpkin Dessert
Evening Meal		☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞
		Tamale Bake Fresh Carrots and Peas Buttermilk Biscuit Pears with Dessert Sauce	Cream of Green Onion Soup Tuna Salad on Whole Wheat Potato Chips Rocky Road Pudding with Marshmallows	Italian Meat Sauce over Raviolis Green Beans Garlic Bread Apricots and Mandarin Oranges	Cream of Corn Soup Ham Filling in a Warm Bun Vegetable Garnish Lemon Cake with Icing	5 Meatloaf Mashed Potatoes with Garlic Cucumber Garnish Soft Breadstick Pineapple Tidbits with Crushed Vanilla Wafers	7 Navy Bean Soup with Vegetables Grilled Pastrami Salad Sandwich on Wheat Pickle Chips Bananas with Yogurt Garnish	Sauced Chicken Farmhouse Potatoes Broccoli with Bacon Bread & Margarine Peaches with Topping
Dinner and Supper Instructions:		Serve beef, pork, poultry and fish entrees, plus baked potato cut into bite size pieces. Serve small vegetables in "sticky" version (follow recipe). Partially puree most soups and serve in coffee mugs. Serve applesauce, fruit cocktail or other small pieces of fruit set in gelatin.						
Special Instructions:		1. Serve five small (#60 dipper) scoops of dressing. 2. Potato Balls, 07-9300-010. 3. Spinach cubes, 07-9300-080. 4. Rice Balls, 07-9300-030. 5. Potato Balls, 07-9300-010. 6. Sticky vegetables, 07-9300-000. 7. Serve whole unpeeled banana. 8. Spinach cubes, 07-9300-080.						

# Finger Foods

BASIC 2006 - 2007 Winter-Spring Week 2

From: \_\_\_\_\_ To: \_\_\_\_\_

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Breakfast	Grape Juice Fried Egg Cranberry Muffin with Margarine Oatmeal Hot Cereal	Orange Juice Scrambled Egg Toast and Margarine Hominy Grits	Apple Juice Pancakes with Maple Syrup Sausage Patty Oatmeal Hot Cereal	Orange Juice Poached Egg Warm Coffee Cake Square Malt-O-Meal	Prune Juice Seasoned Turkey-Potato Entree Assorted Donuts High Fiber Cereal	Orange Juice French Toast Triangles with Maple Syrup Fruit Garnish Oatmeal Cereal	Grape Juice Scrambled Egg Bacon Slice Toast & Margarine Cream of Rice
	Breakfast Instructions: <i>Serve hot cereals in coffee mug, with added milk, to drink. Cut firm poached/fried eggs, or scrambled eggs, into cubes. As needed cut pancakes, French toast or waffle into strips or bite size pieces; add syrup cup for dipping.</i>						
	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞
Noon Meal	1 Italian Meat Sauce over Spaghetti Green Beans Parsley Sprig Garlic Bread with Margarine Golden Apricot-Peach Cup	2 Midwestern Chicken Drumsticks 3 Fluffy Potatoes 3 Kansas Corn with Peppers Creamy Cole Slaw Bread & Margarine Vanilla Ice Cream	5 Yankee Beef Pot Roast Baked Potato with Margarine Garden Peas Bread and Margarine Glazed Fruit	6 Honey Mustard Ham Whipped Yams Zucchini Squash Corn Bread with Margarine Rosy Pear Compote	9 Lemon-Herb Fish Fillets Rice Pilaf Broccoli with Topper Bread & Margarine Rainbow Gelatin 10 Dessert	11 Salisbury Steak with Sauce Au Gratin Potatoes Seasoned Mixed Vegetables Parsley Sprig Bread & Margarine Carrot Cake with Creamy Frosting	13 Fried Chicken Mashed Potatoes Colorful Cauliflower Beet Salad on Lettuce Dinner Roll Peach Pie Square
	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞
Evening Meal	Cheddar and Bacon Soup Tangy Tuna Filling in Warm Bun Hot Veggie Plate Garnish Chocolate Chip Cookies	4 Pork Stew with Fresh Potatoes and Carrots Parsley Sprig Biscuit with Margarine and Honey Apple Crisp	Split Pea Vegetable Soup Egg Salad on Whole Wheat Bread Petite Potato Salad Butterscotch Pudding	7 Beefy Tomato Potato Bake with Cheddar Onion Toast with Margarine 8 Lettuce Slaw with Dressing Sunshine Bar Fruit Cookie	BB-Q Chicken Sandwich in Warm Bun French Fries Parsley Sprig Banana-Pear Salad on Lettuce Tapioca Fluff	12 Roast Pork with Sauce Creamy Penne Pasta Golden Squash Parsley Sprig French Bread Strip Mixed Fruit Cup	Minestrone Soup Deep Dish Sausage Pizza with Sauce Green Salad with Italian Dressing Chocolate Ice Cream

Dinner and Supper Instructions:	<i>Serve beef, pork, poultry and fish entrees, plus baked potato cut into bite size pieces. Serve small vegetables in "sticky" version (follow recipe). Partially puree most soups and serve in coffee mugs. Serve Applesauce, fruit cocktail or other small pieces of fruit set in gelatin.</i>
Special Instructions:	<i>1. Italian casserole, 07-9320-000 2. Potato balls, 07-9300-010 3. Sticky vegetables, 07-9300-000 4. Serve tender cubes of sauced pork plus cubed potatoes and sliced carrots 5. Sticky vegetables, 07-9300-000 6. Serve five small (#60 dipper) scoops of whipped yams 7. Serve two Meatballs, Potato Wedges and Carrot Coins. 8. Serve chopped lettuce and dressing 9. Rice balls, 07-9300-030 10. Firm gelatin cubes, use less water. 11. Sticky Vegetables, 07-9300-000 12. Serve bite sized squares of cooked squash. 13. Potato balls, 07-9300-010 .</i>

# Finger Foods

BASIC 2006 - 2007

Winter-Spring

Week 3

From: \_\_\_\_\_ To: \_\_\_\_\_

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Breakfast	Orange Juice Potato-Egg Omelet Prune Muffin Malt-O-Meal	Apple Juice Pancakes with Maple Syrup Sausage Patty Oatmeal Cereal	Orange Juice Fried Egg Wheat Toast with Jelly Cream of Rice Cereal	Prune Juice Scrambled Eggs with Ham Danish Pastry Oatmeal Hot Cereal	Orange Juice French Toast with Maple Syrup Fruit Garnish High Fiber Hot Cereal	Cranberry Juice Sausage Patty Home Fries Banana Bread Cream of Wheat	Orange Juice Poached Egg Crisp Bacon Cinnamon Toast Oatmeal Hot Cereal
Breakfast Instructions:		Serve hot cereals in coffee mug, with added milk, to drink. Cut firm poached/fried eggs, or scrambled eggs, into cubes. As needed cut pancakes, French toast or waffle into strips or bite size pieces; add syrup cup for dipping.					
Noon Meal	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞
	Corned Beef and Sautéed Cabbage Creamed Sliced Potatoes Parsley Sprig Bread & Margarine Peanut Butter Bar Cookie	1 Veal Scallopini 2 Herbed Fettucine Chopped Spinach Green Salad with French Dressing Garlic Bread Chocolate Frosted Cherry Cake	Crispy Fish Fillets Paprika Potatoes Green Beans Parsley Sprig Bread and Margarine Ice Cream Sundae	7 Chicken Tenders with BB-Q Sauce Boston Beans Broccoli Bake Parsley Sprig Corn Bread with Margarine Pears with Cranberries	Louisiana Beef in Sauce Baked Potato with Margarine Creole Tomatoes Parsley Sprig Bread & Margarine Grandmother's Apple Pie	11 Turkey Loaf with Sauce Savory Bread Dressing 12 Chuck Wagon Corn Bread & Margarine Chocolate Ice Cream	13 Roast Beef with Horseradish Whipped Potatoes 14 Garden Peas Caesar Salad with Dressing Dinner Roll Peach Pineapple Cobbler
	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞
Evening Meal	Tomato Soup Grilled Cheese Sandwich on Wheat Bread Pickle Chips Pineapple Salad on Lettuce Vanilla Pudding Surprise	3 Turkey Breast a la King over Split Hot Biscuit 4 Garlic Potatoes Green Peas Whole Ripe Banana	5 Mild Spiced, Beef, Cheese and Tortilla Casserole 6 Spanish Rice Zucchini Squash Apricot Fruit Crisp	8 Cream of Vegetable Soup Hot Roast Pork Sandwich with Gravy Mashed Potatoes Parsley Sprig Golden Coconut Cake	9 Macaroni and Cheese Baked with Bacon 10 Seasoned Mixed Vegetables Garlic Breadstick Crunch Top Fruit Bar	Breaded Fish Fillet in Warm Bun with Tartar Sauce Tater Tots Parsley Sprig Cucumber Salad Tropical Fruit Medley	15 Ranch Bean Soup Chicken Deli Plate with Vegetables on Lettuce Pasta Salad Wheat Bread Custardy Gelatin Dessert
Dinner and Supper Instructions:		Serve beef, pork, poultry and fish entrees, plus baked potato cut into bite size pieces. Serve small vegetables in "sticky" version (follow recipe). Partially puree most soups and serve in coffee mugs. Serve Applesauce, fruit cocktail or other small pieces of fruit set in gelatin.					
Special Instructions:		1. Penne pasta, 07-9300-040 2. Spinach cubes, 07-9300-080 3. Potato Balls, 07-9300-010 4. Sticky Vegetables, 07-9300-000. 5. May substitute soft beef burrito for casserole. 6. Spanish Rice balls, 07-9300-030 7. Sticky vegetables, 07-9300-000, or substitute seasoned kidney beans 8. Potato Balls, 07-9300-010 9. Serve five No. 30 dippers (2 Tb each) instead of 2/3 C 10. Sticky vegetables, 07-9300-000 11. Serve five No. 60 dippers (1 Tb each) instead of 1/3 C 12. Sticky Vegetables, 07-9300-000 13. Potato balls, 07-9300-010 14. Sticky vegetables, 07-9300-000 15. Serve a chicken sandwich plus bite size vegetables instead of salad plate and bread.					

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BASIC 2006 - 2007

Winter-Spring

Week 4

From: \_\_\_\_\_ To: \_\_\_\_\_

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Breakfast	Grape Juice California Scramble Warm Bran Muffin Malt-O-Meal	Orange Juice Golden Waffle with Syrup Grilled Ham Oatmeal Hot Cereal	Apple Juice Hash-Brown Egg Scramble Wheat Toast with Jelly Hominy Grits	Orange Juice French Toast with Maple Syrup Apple Compote Oatmeal Hot Cereal	Prune Juice Scrambled Egg Bacon Slice Pumpkin Bread High Fiber Hot Cereal	Orange Juice Pancakes with Maple Syrup Sausage Patty Oatmeal Hot Cereal	Cranberry Juice Fried Egg Wheat Toast with Jelly Cream of Rice
	Breakfast Instructions: <i>Serve hot cereals in coffee mug, with added milk, to drink. Cut firm poached/fried eggs, or scrambled eggs, into cubes. As needed cut pancakes, French toast or waffle into strips or bite size pieces; add syrup cup for dipping.</i>						
	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞
1 Noon Meal	Lasagna with Meat and Cheese Garden Broccoli and Pimiento Garlic Buttered French Bread Fruit Cocktail with Cookie Garnish	Chicken in Sauce with Dumplings Green Beans with Bacon Copper Beet Salad Bread & Margarine Black and White Brownie	2 Sweet and Sour Pork Cubes 3 Steamed Rice 4 Asian Zucchini 5 Stir Fried Vegetables Mini Egg Roll Cool Gelatin White Cake	4 Turkey Breast Poultry Gravy Cranberry Sauce Whipped Yams 5 Garden Peas Soft Breadstick Tapioca Fluff with Cherry Garnish	Baked Fish Fillets Potato Triangle Savory Carrots Parsley Sprig Bread and Margarine Vanilla Ice Cream	6 Mushroom-Onion Pot Roast 7 Garlic Potatoes Spinach with Onions Buttermilk Biscuit Rocky Road Pudding	8 Raisin Sauced Hickory Ham Baked Potato Corn O'Brian Parsley Sprig Tomato Salad Dinner Roll English Trifle Cake
	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞
Evening Meal	Grilled Pastrami Sandwich Potato- Onion Garnish Parsley Sprig Cabbage Slaw Orange Bavarian Cream	Cream of Mushroom Soup Breaded Onion Fish Fillets Moist Potatoes Tomato Garnish Honey Corn Bread Glazed Peaches	Barbecue Saucy Meat in Long Bun Farmhouse Potatoes Pickle Chips Apricot Pie Square	Pepper Pot Soup Italian Beef and Cheese Pizza Tossed Salad with Dressing Mandarin Orange and Banana Cup	Salisbury Steak with Sauce Penne Pasta Green and White Cauliflower Parsley Sprig French Roll Stick Fruit Crisp	9 Goulash Soup Egg Salad on Whole Wheat Bread Potato Salad Garnish Pineapple Tidbits with Gelatin	Chicken Pot Pie with Celery Sautéed Cabbage Parsley Sprig Bread & Margarine Zesty Cinnamon Pears
	Dinner and Supper Instructions: <i>Serve beef, pork, poultry and fish entrees, plus baked potato cut into bite size pieces. Serve small vegetables in "sticky" version (follow recipe). Partially puree most soups and serve in coffee mugs. Serve Applesauce, fruit cocktail or other small pieces of fruit set in gelatin.</i>						
	Special Instructions: <i>1. Italian casserole, 07-9320-000 2. Rice balls, 07-9300-030 3. Sticky vegetables, 07-9300-000 4. Potato balls, 07-9300-010 5. Sticky vegetables, 07-9300-000, 6. Potato balls, 07-9300-010 7. Spinach cubes, 07-9300-080 8. Sticky vegetables, 07-9300-000. 9. Turkey meatballs, 07-9310-010, substitute ground turkey for beef in the recipe, plus wedges of potatoes or tater tots.</i>						



## Week 5

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Breakfast	Orange Juice Scrambled Egg Warm Coffee Cake Malt-O-Meal	Grape Juice Ham & Potato Omelet Assorted Donuts Oatmeal Hot Cereal	Orange Juice Pancakes with Maple Syrup Sausage Patty High Fiber Hot Cereal	Apple Juice Scrambled Egg Bacon Slice Peach Muffin Cream of Rice	Orange Juice Sausage Gravy over Hot Biscuit Oatmeal Hot Cereal	Prune Juice French Toast with Hot Maple Syrup Orange Twist Cream of Wheat	Orange Juice Poached Egg Warm Prune Muffin Oatmeal Hot Cereal
	Breakfast Instructions:	Serve hot cereals in coffee mug, with added milk, to drink. Cut firm poached/fried eggs, or scrambled eggs, into cubes. As needed cut pancakes, French toast or waffle into strips or bite size pieces; add syrup cup for dipping.					
Noon Meal	☞ ☞ ☞ ☞  Nebraska Pork Chop 1 Sour Cream Rice 2 Seasoned Mixed Vegetables Parsley Sprig Bread & Margarine Bananas in Golden Sauce	☞ ☞ ☞ ☞  Southern Veal Cutlet 4 Whipped Potatoes Zucchini Squash Bread and Margarine Pineapple Upside Down Cake	☞ ☞ ☞ ☞  Marinated Beef with Garlic Baked Potato Tomatoes with Green Peppers Parsley Sprig Bread & Margarine Spiced Peach Cobbler	☞ ☞ ☞ ☞  Mexican Cheese Enchilada 7 Refried Pinto Beans Salad Garnish Hot Tortilla with Margarine Marmalade with Pears	☞ ☞ ☞ ☞  Fried Chicken Drumsticks Potato Wedges Green Bean Onion Bake Bread & Margarine Yellow Cake with Glaze	☞ ☞ ☞ ☞  Lemon Pepper Fish Fillets 11 Garlic Whipped Potatoes Broccoli and Cauliflower Parsley Sprig Bread & Margarine Tropical Fruit	☞ ☞ ☞ ☞  Roast Turkey Cranberry Sauce 13 Yams with Apples Creamed Spinach Sunset Molded Salad Dinner Roll Apple Pie
	☞ ☞ ☞ ☞  Navy Bean Soup Tuna Melt On Whole Wheat Tater Tots with Catsup Plate Garnish 3 Fluffy Gelatin Dessert	☞ ☞ ☞ ☞  Italian Raviolies with Beefy Marinara Sauce Tossed Salad with Ranch Dressing Cheese Toast Apricot Fruit Cup	☞ ☞ ☞ ☞  Hearty Vegetable Soup 8 Chunky Chicken Salad Sandwich Parsley Sprig Potato Chips Butterscotch Pudding	☞ ☞ ☞ ☞  Yankee Beef Stew with Potatoes Parsley Sprig Beet Salad Corn Bread Vanilla Ice Cream	☞ ☞ ☞ ☞  Barbecued Pork 10 Rice Pilaf Seasoned Cabbage Parsley Sprig Bread & Margarine Chunky Style Applesauce	☞ ☞ ☞ ☞  Beef Barley Soup Ham Salad Sandwich in Bun 12 Colorful Corn Parsley Sprig Chocolate Jubilee Pudding	☞ ☞ ☞ ☞  Beef Barley Soup 14 Macaroni and Cheese Casserole Carrots with Celery & Parsley Warm Breadstick Sherbet Cup
Dinner and Supper Instructions:		Serve beef, pork, poultry and fish entrees, plus baked potato cut into bite size pieces. Serve small vegetables in "sticky" version (follow recipe). Partially puree most soups and serve in coffee mugs. Serve Applesauce, fruit cocktail or other small pieces of fruit set in gelatin.					
Special Instructions:		1. Rice balls, 07-9300-030 2. Sticky vegetables, 07-9300-000 3. Serve firm gelatin in cubes 4. Potato balls, 07-9300-010 5. Sticky vegetables, 07-9300-000 6 & 7. Serve both a cheese burrito plus a bean burrito (or two bean and cheese burritos) & omit the hot tortilla. Serve 2-3 Tbs of salsa in a cup for dipping 8. Serve tender cubes of beef, potatoes and carrots. 9. Serve five No. 60 dippers instead of 1/3 C 10. Rice balls, 07-9300-030 11. Potato balls, 07-9300-010 12. Sticky corn, 07-9300-000 13. Spinach cubes, 07-9300-080 14. Serve 5 No. 30 dippers (2 Tb each) instead of 2/3 C.					

## Week 6

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Breakfast	Cranberry Juice Pancakes with Maple Syrup Sausage Patty High Fiber Cereal	Orange Juice Scrambled Eggs Hash Browns Toast and Margarine Oatmeal Cereal	Prune Juice Grilled Ham Golden Waffle with Syrup Cream of Rice	Orange Juice Poached Egg Bacon Slice Muffin Square Oatmeal Hot Cereal	Cranberry Juice French Toast with Maple Syrup Orange Twist Malt-O-Meal	Orange Juice Scrambled Eggs Biscuit with Honey Margarine Oatmeal Hot Cereal	Grape Juice Fried Egg Apricot Wheat Toast Triangles Hominy Grits
	Breakfast Instructions:	Serve hot cereals in coffee mug, with added milk, to drink. Cut firm poached/fried eggs, or scrambled eggs, into cubes. As needed cut pancakes, French toast or waffle into strips or bite size pieces; add syrup cup for dipping.					
Noon Meal	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞
	1 Roast Pork with Thyme Colorful Rice Green Beans and Red Peppers Bread and Margarine Peach Slices with Cinnamon Sauce	4 Chicken Tomato Jambalaya Black Eyed Peas 5 Southern Greens Corn Bread with Margarine Apricots with Vanilla Pudding	6 Manhattan Beef Burger Whipped Potatoes 7 Mixed Vegetables Ranch Tomato Salad on Lettuce Bread & Margarine Pound Cake with Mocha Icing	Pot Roast with Onions and Mushrooms Baked Potato Cauliflower Au Gratin Parsley Sprig Bread & Margarine Coconut Mousse	Crispy Fish Tartar Sauce French Fried Potatoes Broccoli with Bacon Parsley Sprig Bread & Margarine Sherbet Cup	12 Beefy Pasta Bake with Italian Meat Sauce Herb Zucchini Squash Warm Garlic Bread Chocolate Cake with Frosting	Citrus Chicken Breast Paprika Potatoes Cabbage with Parsley Pineapple-Peach Salad on Lettuce Dinner Roll Creamy Pie
	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞	☞ ☞ ☞ ☞
Evening Meal	Meat Loaf Sandwich Plate with Whipped Potatoes & Gravy 2 Golden Squash Parsley Sprig Crunch Top Fruit Bars	Clam Chowder with Sprinkle Egg Salad 8 Sandwich on Whole Wheat Victory Garden Vegetable Salad Chocolate Ice Cream	Hot and Sour Soup Pork Pancit with Sautéed Vegetables Mini Egg Roll Whole Banana and Cookie	Chili Dog in Warm Bun 9 Kansas Corn O'Brien Green Salad with Dressing Pear-Peach Pie Square	10 Turkey Dijon Parsley Green Rice Beet Garnish 11 Orange Combo Fruit Salad Soft Breadstick Oatmeal Cookie	Baked Ham with Sauce Cubed Yams 13 Garden Green Peas Bread and Margarine Tropical Apple Medley	Tomato Soup with Sprinkle Bacon and Cheese Grilled Sandwich Raw Onion Ring Garnish 14 Rainbow Gelatin Cubes
	Dinner and Supper Instructions:	Serve beef, pork, poultry and fish entrees, plus baked potato cut into bite size pieces. Serve small vegetables in "sticky" version (follow recipe). Partially puree most soups and serve in coffee mugs. Serve Applesauce, fruit cocktail or other small pieces of fruit set in gelatin.					
	Special Instructions:	1. Rice balls, 07-9300-030 2. Potato balls, 07-9300-0102 3. Serve cubes of yellow or zucchini squash 4. Sticky vegetables, 07-9300-000 5. Spinach cubes, 07-9300-080 6. Potato balls, 07-9300-010 7. Sticky vegetables, 07-9300-000 8. Serve pork meatballs, 07-9310-020 plus penne pasta, 07-9300-040, plus soft cubes of cooked vegetables 9. Sticky corn, 07-9300-000 10. Rice Balls, 07-9300-080. 11. Mold Mandarin oranges in gelatin. Serve cubes of molded orange salad. 12. Italian casserole, 07-9320-000 13. Sticky vegetables, 07-9300-000, 14. Serve firm gelatin cubes.					