

# November 2018 Menu

Monday	Tuesday	Wednesday	Thursday	Friday
<p><b>2% Milk, Bread and Margarine Provided Daily</b></p>			<p><b>1 Chicken Divan</b> Parsley Potatoes Roasted Butternut Squash Fresh Fruit</p>	<p><b>2 Ziti w/ Turkey Meatsauce</b> Wax Beans Green Salad Pineapple Tid Bits</p>
<p><b>5 Chicken Florentine</b> Yellow Rice Peas Fresh Fruit</p>	<p><b>6 Meatloaf</b> Mashed Potatoes Summer Squash Chilled Peaches</p>	<p><b>7 Cold Plate: Egg Salad</b> Pasta Salad Pickled Beets CROSSANT Sweet Cherries</p>	<p><b>8 Roast Pork w/ Gravy</b> Scalloped Potatoes Cap Cod Vegetables <b>Birthday Cake</b></p>	<p><b>9 Tuna Patty Melt on a Bun</b> Steamed Spinach Creamed Corn Chilled Sweet Plums</p>
	<p><b>13 Hot Dog on a Bun w/ Chicago Sauce</b> Steamed Zucchini Fruited Yogurt</p>	<p><b>14 Chicken &amp; Gravv</b> Bread Dressing Glazed Carrots Apple Pie</p>	<p><b>15 Beef Stroganoff w/ Noodles</b> Capri Vegetables Warm Wheat Roll Fruited Gelatin</p>	<p><b>16 Lemon Garlic Pork</b> Sweet Potatoes Garden Blend Vegetable Mandarin Oranges</p>
<p><b>19 Herb Crusted Haddock</b> Wild Rice Blend Mashed Hubbard Squash Raisins</p>	<p><b>20 Pork w/ Orange Glaze</b> Baked Potato Sliced Beets Fresh Fruit</p>	<p>HOLIDAY MEAL 21 <b>Roast Turkey w/ Gravy</b> Herb Bread Dressing Mashed Potatoes Mixed Vegetables Pumpkin Pie</p>		<p><b>23 Sloppy Joe on a Bun</b> Normandy Vegetables Warm Applesauce</p>
<p><b>26 Chopped Steak w/ Mushroom Gravy</b> Parsley Red Potatoes Prince Edward Vegetables Oatmeal Cookie</p>	<p><b>27 Sweet &amp; Sour Chicken</b> Steamed Rice Green Beans Fresh Fruit</p>	<p><b>28 BBQ Pork Rib</b> Roasted Potatoes Fiesta Corn Chilled Sweet Apricots</p>	<p><b>29 Macaroni &amp; Cheese</b> Steamed Cauliflower Stewed Tomatoes Chilled Pears</p>	<p><b>30 Veal Parmesan</b> Parsley Rotini Brussel Sprouts Fruit Cup</p>

**\*\*MENU IS SUBJECT TO CHANGE\*\*** If you need a large print menu please call Dee at 919-2773