

Monday	Tuesday	Wednesday	Thursday	Friday
2 Marinated Chicken Scalloped Potatoes Peas & Carrots Fresh Oranges	3 Sausage and Creamy Cajun Orzo Skillet Green Bean Almandine Fruit Dessert	4 SITE CHOICE	5 Beef & Mushroom Marsala over Linguini Glazed Carrots Spiced Pears	6 Turkey Meatball and Cheese Sub JoJo's Coleslaw Fruit
9 Roasted Chicken Breast & Wild Rice Creamy Soup w/ Carrots & Kale Garden Salad Dinner Roll Peaches	10 Fish Tacos w/ Lemon Slaw & Cilantro Avocado Cream Sauce Pinto Beans & Corn Salad Mango & Pineapple	11 Country Fried Steak Home-Made Mashed Potatoes & Gravy Mixed Vegetables Fresh Fruit Dinner Roll	12 Bagged Lunch	13 Meat and Veggie Pizza Salad Fruit Pie
16 Spaghetti w/ Meat Sauce Green Beans Garlic Bread Fruit	17 St. Patrick's Day SITE CHOICE	18 Salisbury Steak Mashed Potatoes & Gravy Vegetable Medley Fresh Apple Dinner Roll	19 Moroccan Chicken Marinated Couscous Salad with Onion, Cucumber, Spinach, Tomato Fruit	20 Baked Potato Bar w/ Ham, Broccoli Cheese Sour Cream Mixed Garden Salad Fresh Orange
23 Breakfast Tater Tot Casserole with Sausage and Country Gravy 5-way mixed Vegetables Tropical Fruit Salad	24 Chicken Alfredo w/ Spinach over Whole Wheat Pasta Tomato Cucumber Salad Spiced Pears Garlic Bread	25 Hearty Beef & Vegetable Stew Biscuit Mixed Salad Fruit	26 Greek American Heritage Month Chicken Gyros Greek Lemon Rice Tzatziki Greek Salad Fruit Dessert	27 SITE CHOICE
30 SITE CHOICE	31 White Bean Chicken Chili, topped w/ Sour Cream, Avocado, & Cheese Cornbread Side Salad Fruit	Senior Nutrition Program March 2026 Lunch is served 11:45 am - 12:15 pm ***Menu subject to change. Our meals are low in sodium and prepared with diabetic diets in mind.***		