

All Site Menu September 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.

Monday	Tuesday	Wednesday	Thursday	Friday
	1 Harvest Chicken & Ribbon Salad Sweet Potato Mash Whole Wheat Roll Peach slices	2 Beef Stew Whole Wheat Roll Gelatin with Fruit	3 SITE CHOICE	4 Baked Herbed Fish Wild Rice Pilaf Glazed carrots Fresh Grapes
7 CLOSED Labor Day	8 Pork Loin w/ Apple & Cinnamon Compote A Gratin Potatoes Spinach Salad Peaches	9 Beef Taco Skillet w/ Black Beans, Cheese, Lettuce, Tomato Whole Wheat Tortilla w/ Pico de Gallo, Avocado, Sour Cream Fresh Berries w/ Lime	10 Chicken Pot Pie Whole Wheat Dinner Roll Fruit Cocktail	11 SITE CHOICE
14 Cheese Ravioli w/ Marinara Sauce Italian Blend Vegetables Whole Wheat Garlic Breadsticks Pear Slices	15 Spinach Frittata Glazed Carrots Greek Yogurt Parfait	16 Mexico Independence Day Pastel de Azteca Frijoles Puerco Melon Salad	17 Shrimp & Sausage Paella Green Bean Almondine Fresh Fruit	18 Beef & Macaroni Goulash Steamed Green beans Whole Wheat Dinner Roll Baked Apples
21 Jambalaya Side Salad Cornbread Fresh Mango	22 Baked Chicken Breast w/ Light Mushroom Gravy Herbed Brown Rice Steamed Peas Spiced Applesauce	23 Baked Golden Potato- Crusted Fish Macaroni & Cheese Stewed Tomatoes Mixed Green Salad	24 SITE CHOICE	25 Mabon (Pagan Harvest Festival) Beef Cottage Pie Oven Roasted Squash Simmered Cinnamon Apple
28 SITE CHOICE	29 Fish Tacos with Lemon Slaw & Cilantro Avocado Cream Sauce Pinto Beans & Corn Salad Mango & Pineapple	30 Whole Wheat Pancakes Cheesy Scrambled Eggs Potatoes O'Brien Blueberries		