FOR RESERVATIONS

CALL 266-3995

TOWNSEND SENIOR CENTER MENU JULY 2019



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 FISH PATTY ON A BUN MACARONI & CHEESE MIXED VEGGIES CRISP COLESLAW PLUMP PEACHES	2 ROAST BEEF DINNER MASHED POTATOES W/GRAVY CARROT COINS DINNER SALAD BANANA PUDDING	3 HAM SALAD SANDWICH FOUR BEAN MEDLEY PEA SALAD MANDARIN ORANGES	CLOSED	5 CLOSED
8 SALISBURY STEAK STEAMED POTATOES GREEN BEANS SLICED BEETS APRICOTS	9 TURKEY ALA KING MASHED POTATOES STEAMED CARROTS GARDEN SALAD GOLDEN PEARS	10 BBQ PORK SANDWICH CREAMY COLESLAW BAKED BEANS MIXED FRUIT	11 MONTANA PASTIES GARDEN PEAS TOSSED SALAD CINNAMON APPLESAUCE DESSERT BAR	12 POLISH SAUSAGE ON A BUN SAUERKRAUT MIXED VEGETABLES FOUR BEAN SALAD PINEAPPLE
15 BAKED COD WILD RICE PILAF GERMAN VEGETABLES DINNER SALAD SWEET PEACHES	16 BIRTHDAY DINNER ROAST PORK SWEET POTATOES KEY LARGO VEGETABLES WHOLE GRAIN ROLL SPICED APPLES CAKE & ICE CREAM	17 SPAGHETTI W/MEAT SAUCE GARLIC BREAD FOUR BEAN MEDLEY GARDEN GREENS MIX FRUIT SALAD	18 SWEET-N-SOUR PORK FRIED BROWN RICE ORIENTAL VEGETABLES CARROT RAISIN SALAD MANDARIN ORANGES	19 DELI SANDWICH POTATO SALAD CARROT RAISIN MEDLEY FRESH FRUIT
22 BEEF TACOS CHEESE & SOUR CREAM LETTUCE & TOMATO MEXICAN CORN & BEANS ZESTY PINEAPPLE	23 BAKED CHICKEN RICE PILAF CALIFORNIA VEGETABLES DINNER SALAD BLUSHING PEARS	24 SWEDISH MEATBALLS STEAMED POTATOES GREEN BEANS WHOLE GRAIN BREAD APRICOT HALVES	25 BBQ PORK BITS CORN BREAD BAKED BEANS CRISP COLESLAW APPLESAUCE	26 MAKE YOUR OWN CHEF SALAD CARROT & CELERY STICKS WHOLE GRAIN BREAD JELLO W/FRUIT
29 BEEF STROGANOFF EGG NOODLES GERMAN VEGETABLES DINNER SALAD MIXED FRUIT	30 PORK CHOPS STEAMED POTATOES CARROT COINS FOUR BEAN SALAD BAKED APPLES CHOCOLATE MOUSSE	31 CAROL'S MEATLOAF MASHED POTATOES W/GRAVY GARDEN SALAD WHOLE GRAIN BREAD PLUMP PEACHES	The state of the s	

WE DEPEND ON YOUR MEAL DONATION FOR PROGRAM EXPENSES – THANK YOU FOR YOUR HELP – EVERY LITTLE BIT HELPS USDA prohibits discrimination in the administration of this program. To file a complaint, write to Secretary of Agriculture, Washington D.C. 20250. This menu has been reviewed and approved by a Registered Dietitian, Cassandra Drynan, RDN. *Cassandra Drynan, CR DoN.*