

MARCH 2020

CENTRAL KITCHEN 740-922-6347



Monday	Tuesday	Wednesday	Thursday	Friday
2 Hamburger Tater Tots Capri Blend Tropical Fruit Bun	3 Chicken Patty Sweet Potatoes Green Beans Pears Pudding/Bread	4 Beef Stew Coleslaw Pineapple Roll	5 Fish Scalloped Potatoes Beets Mandarin Oranges Bread	6 Kitchen Closed
9 Ham & Bean Soup Potato Salad Fruit Parfait Cornbread	10 Baked Chicken Rice Pilaf Broccoli Baked Apples Bread	11 Beef Tips Mushroom Gravy Mashed Potatoes Peas/Carrots Peaches/Roll	12 BBQ Chicken Au gratin Potatoes Lima Beans Citrus Sections Bun	13 Kitchen Closed
16 Swiss Steak Scalloped Potatoes Green Beans Pear/Brownie Bread	17 Mac & Cheese Stewed Tomatoes Peas/Carrots Fruit Juice Cookies/Bread	18 Taco Meat Lettuce/Tomatoes Salsa/Chips/Cheese Sour Cream Fruit Cocktail	19 Smoked Sausage Mashed Potatoes Sauerkraut Tropical Fruit Roll	20 Kitchen Closed
23 Chicken Strips French Fries California Blend Baked Apples Bread	24 Stuffed Cabbage Casserole Diced Potatoes Baby Carrots Applesauce	25 Italian Chicken Cheesy Potatoes Corn Fruited Jello Cup Bread	26 Hot Ham/Cheese Sweet Potato Fries Coleslaw Peach Crisp Bun	27 Kitchen Closed
30 Chicken Parmesan Italian Blend Applesauce Bread	31 Chili Potato salad Pickled Beets Peaches Cornbread			

NOTES

All meals include choice of bread and choice of milk (Whole, 2%, skim, or butter-milk) or fruit juice.

All menus are subject to change.

You have the option to select an alternative entrée or side for any given menu if you provide a 1 week notice to the kitchen.

Please refrigerate your meal if it will not be consumed upon delivery. If your meal is not consumed within 2 days of delivery, please discard.