

MENUS DINNER

AUGUST 2020



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1 SAINT LOUIS STYLE BBQ SPARERIBS CORN ON THE COB BAKED BEANS SLICED WATERMELON AMERICAN FLAG CAKE
2 BROCCOLI BACON SALAD BISTRO TURKEY BURGER SWEET POTATO FRIES ICE CREAM	3 TOSSED SALAD SAUTEED CHICKEN MARSALA NOODLES ROMANOFF FRESH BROCCOLI BLUEBERRY PIE	4 PASTA SALAD ROAST PORK LOIN BREAD DRESSING OVEN ROASTED BRUSSEL SPROUTS APPLE CRISP	5 MARINATED THREE BEAN SALAD BAKED TILAPIA FRESCO OVEN ROASTED POTATOES DILL BUTTERED CARROTS FROSTED MARBLE CAKE	6 TOSSED SALAD BAKED MEATLOAF GARLIC MASHED POTATOES SEASONED FRESH GREEN BEANS ICE CREAM NOVELTY	7 SPINACH BACON SALAD DILL GLAZED SALMON BAKED POTATO CALIFORNIA BLENDED VEG.ETABLES STRAWBERRY RHUBARB PIE	8 CAESAR SALAD SPAGHETTI & MEATBALLS SEASONED ITALIAN VEGETABLES GARLIC BREAD STICK ICE CREAM
9 GRILLED CHICKEN CLUB ON CIABATTA BUN POTATOE CHIPS JELL-O CAKE	10 TOSSED SALAD BAKED SWISS STEAK YUKON GOLD MASHED POTATOES SEASONED CORN APPLE COBBLER	11 MANDARIN ORANGE SALAD BRAISED PORK BUTTS WITH CABBAGE AND BOILED POTATOES UPSIDE DOWN CAKE	12 CARROT RAISIN SALAD BAKED CRAB CAKE WITH WHITE SAUCE AND GREEN PEAS WILD RICE BLEND SEASONED FRESH BROCCOLI BLUEBERRY PIE	13 CAESAR SALAD BAKED CHICKEN PARMESAN SIDE OF SPAGHETTI NOODLES SEASONED ITALIAN VEGETABLES GARLIC BREAD STICK ICE CREAM NOVELTY	14 TOMATO CUCUMBER AND SOUR SOUR CREAM SALAD TUNA SALAD STUFFED TOMATO PLATE FRESH CUT MELON BANANA SPLIT	15 CUT MELON WITH GRAPES SCALLOPED POTATOES AND HAM FRESH ASPARAGUS COLE SLAW CUSTARD PIE
16 MARINATED VEGETABLE SALAD GRILLED POLISH SAUSAGE AND SAUERKRAUT BAKED BEANS COTTAGE CHEESE AND PEACHES ICE CREAM	17 AMBROSIA SALAD OVEN ROASTED TURKEY YUKON GOLD MASHED POTATOES AND GRAVY BREAD DRESSING SEASONED GREEN BEANS PUMPKIN PIE	18 CAESAR SALAD BAKED LASAGNA SEASONED ITALIAN VEGETABLES GARLIC BREAD STICK APPLE CRISP	19 POTATO SALAD FRIED SHRIMP BAKED POTATO CAULIFLOWER AND CHEESE SAUCE CHOCOLATE BUNDT CAKE	20 FRESH CUT MELON AND GRAPES HOMEMADE SALISBURY STEAK WITH ONION GRAVY OVEN ROASTED POTATOES CREAMED SPINACH RHUBARB PIE	21 WALDORF SALAD CHICKEN, BAKED SEASONED SALMON SEASONED MIXED VEGETABLES GRAPES AND MELON CARROT CAKE	22 SPINACH AND BACON SALAD GRILLED BOURBON HAM STEAK SCALLOPED POTATOES SEASONED PEAS AND MUSHROOMS BOSTON CREAM PIE
23 TOSSED SALAD SPAGHETTI AND MEATSAUCE SEASONED GREEN BEANS GARLIC BREAD ICE CREAM	24 SALAD EGG AND CHEESE SLICED HAM GERMAN POTATO SALAD COLE SLAW MUFFIN CHEF CHOICE DESSERT	25 MANDARIN ORANGE SALAD BAKED PORK CHOP CAPRESE SALAD BABY BAKER POTATOES FOCACCIA BREAD BANANA SPLIT	26 SPINACH BACON SALAD BEEF STROGANOFF OVER BUTTERED NOODLES SEASONED GREEN BEANS BLUEBERRY PIE	27 TOSSED SALAD ROAST BOURBON GLAZED CHICKEN QUARTERS OVEN ROASTED RED SKIN POTATOES CARROT CAKE	28 CAESAR SALAD BAKED LEMON PEPPER HADDOCK OVEN ROASTED YELLOW SQUASH AND ZUCHINI LEMON BARS	29 SAINT LOUIS STYLE BBQ SPARERIBS CORN ON THE COB BAKED BEANS SLICED WATERMELON AMERICAN FLAG CAKE