Senior Resources' Agency on Aging Senior Nutrition Program is supported by funds from Title III made available under the Older Americans Act. Menu developed by Shelley Strelovsky, Culinary Director of The Kitchen at Futures. The menu meets 1/3 RDA and conforms to U.S Dietary Guidelines. Certified by Christopher Blancarte. MS, RDN

*All meals come with milk as the dairy offering unless."

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Menus are subject to change due to seasonalind product availability.		Thu 1	Fri	
OOD ALLERGY WARNING Please be advised that our food may ome in contact or contain peanuts, tree nuts, soy, milk, eggs, wellfish, or fish. Please advise a staff member of any food aller ior to consumptions of meals.	vheat, Broccoli (4oz.)			***
5 6 BLT Sandwich Tomato Soup 8 oz Sliced Bread Whole Wheat Tropical Fruit Cup 4 oz C. Chip Cookie String Cheese	Chicken Salad 3 oz Roll Lettuce, Tomato, Onion, Pickle String Cheese Baked Fries 4 oz Apple	8		
Closed for the Holiday	Taco Meat (3oz.) Taco Shells (2 per person) Lettuce, Cheese, Salsa Spanish Veggie Rice (4oz.) Milk Orange	15		5
Grilled Chicken, Mango (4oz.) Mexican corn Salad (4oz.) Roll & Butter Cup of Grapes 4 oz String Cheese		22 htt		
Sausage Pepper/Onion (5oz.) Sub Roll Mixed Vegetables Pad of Butter String Cheese Pumpkin Bread Slice	Turkey Club Sandwich Broccoli cheddar Soup 8 oz Seasonal Tossed salad (4oz) Dressing 1 oz String Cheese Birthday Cupcake	29	<u></u>	