

APRIL 2012 MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2 Stuffed Peppers Mashed Potato Whole Baby Carrots Ice Cream	3 Chicken Florentine Spanish Rice Cauliflower Jell-o	4 Tilapia Sweet Potato Broccoli Orange	5 Spaghetti w/meatballs Tossed Salad Dressings Applesauce	6 GOOD FRIDAY HOLIDAY CLOSED
9 Estuary Burger on roll Cole Slaw Butterscotch Pudding	10 Macaroni & Cheese Stewed Tomatoes Pears	11 Spinach Strata Tossed Salad Dressings Cookies	12 Fish of the day Baked Potato Peas & Carrots Banana	13 Bee Stroganoff Over Egg Noodles Green Beans Cake w/frosting
16 Salisbury Steak Gravy Mashed Potato Carrot Coins Sherbet	17 Stuffed Shells w/sauce Italian Blend Veg. Mandarin Oranges	18 Chicken Caesar Salad Tomato & Cheese Whole Wheat Roll Fruited Jell-o	19 Pulled Pork Sandwich Cole Slaw Crushed Pineapple	20 Pot Roast w/gravy Roasted Potatoes Butternut Squash Brownie
23 Fish & Chips Mixed Vegetables Apple	24 Swedish Meatbalss Over Noodles Stewed Tomatoes Vanilla Pudding	25 Chicken Alfredo California Blend Veg. Fruit Cocktail	26 American Chop Suey Broccoli Assorted Pies	27 Roast turkey w/gravy Mashed Potato Winter Blend Veg. Peaches
30 Stuffed Cabbage Mashed Potato Zucchini Ice Cream		Lunch Cost: Age 60+ - \$3.00 suggested donation Under Age 60 - \$11.25.	Lunch is served at Noon. Reservations must be made <u>before 11 am.</u> <u>the day before.</u> 860-388-1611.	<i>Meals are supported by <u>Senior Resources Agency</u> <u>on Aging</u> with Title III funds available under the Older Americans Act.</i>