

Diabetic-Friendly: All meals contain <75g of carbohydrates.

♥ Heart Friendly: <800mg Sodium <30% Fat <10% Sat. Fat

Carbs (g): Approximate grams of carbohydrates are shown for the **entree (tray only)** and the full meal

Item	Breakfast	Carbs (g)
95002	Vegetable and Potato Skillet with Mozzarella and Plain Omelet, Orange Juice, Whole Wheat English Muffin and Peanut Butter	34 73 ♥
95884	Cinnamon Oatmeal with Apples & Raisins and Brown Sugar Peaches and String Cheese	73 74 ♥
95983	Colby Cheese Omelet and Cinnamon French Toast Sticks and Peach Cup	29 48
95984	Ranch Skillet of Eggs, Cheese, Potatoes, Sweet Potatoes and Black Beans, Apples and Greek Yogurt	59 66 ♥
95985	Southwestern Egg Scramble with Bacon, Refried Beans and Breakfast Potatoes, Applesauce and Vanilla Pudding	28 65 ♥
95987	Banana and Walnut Buckwheat Pancakes and Turkey Sausage, Honey, Greek Yogurt and Orange	31 68 ♥
95988	Mini Pancakes with Colby Cheese Omelet, Syrup and Orange	26 75 ♥

Lunch/Dinner

Beef

95014	Spaghetti & Meatballs with Marinara Sauce and Italian Style Peas and Orange	53 71 ♥
95026	NEW Salisbury Steak with Mushroom Gravy, White Rice and Mixed Vegetables and Applesauce	55 69 ♥
95042	NEW Beef Goulash and Seasoned Vegetables, Fruit Juice and Pineapple Cup	44 74 ♥
95062	NEW Beef Bolognese over Gluten Free Rotini Pasta and Seasoned Italian Green Beans & Carrots and Gelatin	45 64 ♥
95360	Chili Rubbed Beef Steak with Chorizo Spanish Rice, Cheesy Potatoes with Refried Beans and Fruit Juice	44 59 ♥
95368	Chili Rubbed Beef Steak with Chorizo Spanish Rice, Cheesy Potatoes with Refried Beans and Vanilla Pudding	44 67 ♥
95369	Meatball Sandwich and Seasoned Vegetables, Wheat Coney Bun and Orange	23 63 ♥
95378	Beef & Noodles and Cheesy Broccoli-Cauliflower Blend, Almonds and Pineapple Cup	31 50

Poultry

95006	Improved Chicken & Noodles over Mashed Potatoes and Roasted Vegetable Medley, Fruit Juice and Pineapple Cup	43 73 ♥
95010	Creole Style Chicken with Brown Rice and Spiced Blueberries and Apples and Greek Yogurt	67 74 ♥
95035	NEW Chicken Marsala with Mashed Potatoes and Italian Green Beans & Carrots, Orange and Oatmeal Raisin Cookie	32 74 ♥
95044	Lemon Herb Chicken with Wild Rice and Broccoli & Carrots, Whole Wheat Dinner Roll and Pineapple Cup	28 57 ♥
95058	NEW Grilled Chicken Breast with Orange Wild Rice Salad and Spiced Fruit Medley and Almonds	59 63
95464	Chicken with Pasta in Green Chile Cream Sauce and Green Beans and Fruit Juice	30 45 ♥

Item	Poultry (continued)	Carbs (g)	
95485	Chicken Pepper Pasta and Brown Sugar Peaches and String Cheese	61	62 ♥
95674	Chicken with Pasta in Green Chile Cream Sauce and Green Beans, Oatmeal Raisin Cookie and Orange	30	72
95698	Turkey Bolognese and Carrots, Gelatin and Greek Yogurt	45	64 ♥
98165	Chicken with BBQ Sauce, Candied Sweet Potatoes and Sicilian Vegetables, Almonds and Applesauce	39	57 ♥
98199	White Chicken with Potatoes and Peas & Red Peppers, Pear Cup, Whole Wheat Bread and Margarine	41	65 ♥

Pork

95040	Improved Pork Loin with Marsala Sauce over White Rice and Italian Green Beans & Red Peppers, Pear Cup and Fruit Juice	38	66 ♥
95556	Ham & Bean Soup, Cornbread Pudding and Fruit Juice	58	73

Fish

95718	Salmon Patty with Lemon-Dill Glaze, Wild Rice Pilaf and Seasoned Vegetables and Mandarin Orange Cup	56	73 ♥
95885	New England Style Clam Chowder with Spiced Fruit Crisp and Oyster Crackers	64	73 ♥

Vegetarian

95034	NEW Mushroom Risotto and Italian Style Peas and Orange	49	67 ♥
95856	Quinoa and Garbanzo Salad with Carrots and Applesauce, Almonds and String Cheese	51	56
95878	Three Bean Vegetarian Chili and Carrots, Blueberry Applesauce and String Cheese	45	63 ♥
95887	Vegetable Primavera in Creamy Alfredo Sauce and Strawberry Rhubarb Applesauce and Mandarin Orange Cup	57	74 ♥

Please select the meals that are most appropriate for your dietary needs.

Menus are subject to change.

As with any kitchen, there are times when availability of fresh ingredients can fluctuate due to seasonal availability causing us to utilize alternative options with like nutritional.

