







Meals are served from 11:30AM-12:30 PM. Please speak to Site Coordinator Kim to reserve a spot.

All meals are offered with 2% Milk

November

2024

Monday	Tuesday	Wednesday	Thursday	Friday
		 DIAMOND DINERS CLUB		¹ 3 oz. Breaded Fish Fillet Sandwich Wheat Bun ½ c. Roasted Potato Wedges Garden Salad w/ 1 tbsp. Dressing ½ c. Mandarin Oranges
⁴ 8 oz. Navy Bean & Ham Soup 2" Cubed Cornbread ½ c. Steamed Cauliflower ½ Banana	⁵	⁶ 8 oz. Southwest Chili ½ c. Green Peas 1" Cornbread w/ Butter ½ c. Apple Slices	⁷	⁸ <u>Agency Closed</u> 
<u>Closed for Holiday</u> ¹¹ 	¹²	¹³ 8 oz. Vegetable Beef Stew ½ c. Squash ½ c. Buttered Noodles 2 Biscuits w/ Butter ½ c. Kiwi Slices	¹⁴	¹⁵ 3 oz. Shrimp Alfredo w/ Green Peas Pasta ½ c. Seasoned Carrots Garlic Bread 1 Apple
¹⁸ Vegetable Egg Roll ½ c. Chicken Fried Rice ½ c. Oriental Veg. Blend (Broccoli, Gr. Beans, Onions, Mushrooms, Red Pep) ½ c. Pears	¹⁹	²⁰ ½ c. Spaghetti w/ 3 oz. Meatballs 1 c. Italian Veg Blend (Broccoli, Carrots, Cauliflower) 1 Garlic Bread ½ c. Vanilla Pudding	²¹	²² 8-10 oz. Tuna & Egg Noodle Casserole ½ c. Brown Rice ½ c. Snow Peas 1 Wheat Dinner Roll w/ Butter ½ c. Diced Pears
²⁵ 3 oz. Baked Ham ½ c. Candied Yams ½ c. Collard Greens ½ c. Potato Salad Wheat Dinner Roll w/ Butter 1 Red Velvet Cake Slice	²⁶	²⁷ 3 oz. Roasted Turkey/w ½ c. Dressing ½ c. Mashed Potatoes w/ ¾ c. Gravy ½ c. Green Bean Casserole 1 Pumpkin Pie Slice ½ c. Cranberry Sauce	²⁸ <u>Closed for Holiday</u> 	²⁹ <u>Agency Closed</u> 

Guests under the age of 60 MUST pay the full cost of the meal: \$9.50