June 9th June 15th, 2025

Spring Menu Week 2 (2)

June 9th June 15th, 2025 MONDAY 9	TUESDAY 10	WEDNESDAY 11	THURSDAY 12	FRIDAY 13	SATURDAY 14	SUNDAY 15
Toast	Toast	Toast	Toast	Toast	Toast	Toast
Milk, Coffee, Tea, Juice	Milk, Coffee, Tea, Juice	Milk, Coffee, Tea, Juice	Milk, Coffee, Tea, Juice	Milk, Coffee, Tea, Juice	Milk, Coffee, Tea, Juice	Milk, Coffee, Tea, Juice
Oatmeal, Cream of Wheat	Oatmeal	Oatmeal, Sunny Boy Cereal	Oatmeal	Oatmeal, Cream of Wheat	Oatmeal	Oatmeal, Sunny Boy Cere
Dry Cereal	Dry Cereal	Dry Cereal	Dry Cereal	Dry Cereal	Dry Cereal	Dry Cereal
Yogurt Parfait	Yogurt Parfait	Yogurt Parfait	Yogurt Parfait	Yogurt Parfait	Yogurt Parfait	Yogurt Parfait
Poached Eggs	Fried Eggs	Poached Eggs	Waffles	Scrambled Eggs	Poached Eggs	Hard Boiled Eggs
Prunes	Bacon	Prunes	Prunes	Prunes	Sausage	Prunes
F I UIICO	Prunes	Fiulies	Fiulies	Fluites	Prunes	Fluies
Vegetable Noodle (GF-DF)	Split Pea (GF-DF-PF)	Cream of Chicken (GF)	Hearty Beef (GF-DF)	Sausage & Cabbage (GF-DF)	Tomato Rice (GF-DF)	Seafood Chowder (GF)
Turkey Burger	BBQ Veggie Pizza	Reuben Sandwich (GF-DF)	Ham & Swiss Savory Crepes	BBQ Beef Riblette Sandwich	Turkey Clubhouse on Brioche Bun	Leek & Cheddar Quiche
Pickled Red Onion, Lettuce	BQ Sauce, Roasted Red Pepper, Onio		lam, Swiss Cheese, Gr. Onion, Mornay Sauc		Brioche Bun, Cheese, Lettuce, Turkey	Side Salad
Cranberry Mayo	Broccoli, Pineapple, Honey Drizzle	Oil & Vinegar Coleslaw	Fried Eggs	Bread & Butter Pickle, Onion	Bacon, Tomato, Honey Mustard, Ranch	Plain Potato Chips
French Fries	Carrot & Celery Sticks with Ranch Gluten Free/Dairy Free Pizza		Roasted Tomato Wedges Shredded Hashbrowns	Potato Salad	Caesar Salad	
or	or	or	or	or	or	or
MKC Cold Plate	Salami Sandwich	MKC Cold Plate	Cucumber & Cream Cheese Sandwich	MKC Cold Plate	Egg Salad Sandwich	MKC Cold Plate
Ice Cream	Cookies	Pudding	Glazed Lemon Loaf	Fresh Fruit Salad	Jell-O	Assorted Dainties
Tomato Bruschetta Alfredo	"French Onion" Chicken Breast (GF	Sweet Garlic Braised Pork (GF-DI	Beef Bourguignons (GF-DF-PF)	Herb Roasted Salmon (GF-DF)	Buttermilk Fried Chicken Breast (DF)	
omato Bruschetta, Parmesan Cheese	Mozza, Caramelized Onion, Red Wine	Steamed Broccoli	Rutabaga & Turnip	Maple Brown Butter	Roasted Root Vegetables	
Alfredo Sauce, Fresh Basil	Sweet Corn Succotash	Steamed New Potato	Mashed Potato	Buttered Peas	Baked Potato	
Garlic Breadstick	Roasted Garlic Mashed Potato			Herb Brown Rice	Sour Cream	House Made Corned Bee
Side Salad Gluten Free Pasta Available	Turkey Gravy				Gluten/Dairy Free Chicken Available	Braised Green Cabbage With Leek & Bacon
or	or	or	or	or	or	Boiled Potato
Beef Taco Salad	Berry French Toast	Lazy Man Cabbage Rolls (GF-PF)	Moules & Frites	Tempura Cauliflower & Zucchini	Cowboy Stew (GF)	
ef, Lettuce, Tomato, Peppers, Carro	•	Green Beans	Red Thai Curry Broth, Mussels, French Fries	Buttered Peas	Tomato, Beef, Kielbasa, Bacon, Potato	
Onion, Cheese, Crispy Tortilla Strips	Fresh Strawberries & Blueberries		Side Salad	Herb Brown Rice	Black Beans, Corn, Onion, Carrot, Celery	
Sour Cream, Salsa	Bacon			Teriyaki Sauce	Sour Cream, Tortilla Chips	
Roll, Tomato Juice	Roll, Tomato Juice	Roll, Tomato Juice	Roll, Tomato Juice	Roll, Tomato Juice	Roll, Tomato Juice	Roll, Tomato Juice
Coconut Cream Pie	Apple Crisp	Cream Cheese Iced Carrot Cake	Rice Pudding	Cheesecake Night!	Black Forest Cake	Peach Pie

DF = Dairy Free

• All Sandwiches Can Be Made GLUTEN FREE. Bring your bread in!!!

• Apples, oranges, and Bananas are available at each meal only as a dessert substitute.