

JUNE MENU - 2025

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2	3	4	5	6
Sweet & Sour 7 ea Beef/Chicken Meatballs Brown Confetti Rice 1/2 c Broccoli 1/2 c Wheat Bread 1 slc Diced Pears 1/2 c Milk 8 oz Margarine 1 tsp	Chicken Parmesan 3 oz Penne Pasta 1/2 c Zucchini 1/2 c WG Dinner Roll 1 slc Chocolate Fudge Brownie 1 ea Assorted Juice 4 oz Milk 8 oz Margarine 1 tsp	Turkey Sloppy Joe 3 oz Potato Tots 1/2 c Cabbage 1/2 c WG Hamburger Bun 1 ea Fresh Fruit 1 ea Milk 8 oz Ketchup 1 ea	Cheese Ravioli w/ Pesto Cream Sauce 12 ea Green Peas 1/2 c Capri Vegetables 1/2 c WG Dinner Roll 1 ea Pineapple Tidbits 1/2 c Milk 8 oz Margarine 1 tsp	Citrus Mojo 3 oz Chicken Breast Coconut Brown Rice 1/2 c Corn Chowder 6 oz WG Tortilla 1 ea Fresh Fruit 1 ea Milk 8 oz Margarine 1 tsp Saltine Crackers 1 pkt
9	10	11	12	13
Cheese Baked Ziti 1 c Green Peas 1/2 c Italian Vegetables 1/2 c Wheat Bread 1 slc Pineapple 1/2 c Milk 8 oz Margarine 1 tsp	Beef Burgundy 3/4 c Whipped Potatoes 1/2 c Cabbage 1/2 c Dinner Roll 2 ea Applesauce 1/2 c Milk 8 oz Margarine 1 tsp	BBQ Shredded Pork 3 oz Baked Pinto Beans 1/2 c Sauteed Mixed Greens 1/2 c WG Hamburger Bun 1 ea Chocolate Chip Cookie 1 ea Assorted Juice 4 oz Milk 8 oz	Marsala Chicken Thigh 3 oz Penne Pasta 1/2 c Vegetable Soup 6 oz Wheat Bread 1 slc Mandarin Oranges 1/2 c Milk 8 oz Margarine 1 tsp Saltine Crackers 1 pkt	Turkey w/Gravy 3 oz Whipped Yams 1/2 c Corn 1/2 c Dinner Roll 2 ea Fresh Fruit 1 ea Milk 8 oz Margarine 1 tsp
16	17	18	19	20
Stuffed Shells w/Tomato 3 ea Basil Sauce 1/2 c Green Peas 1/2 c Tuscany Vegetables 1 slc WG Dinner Roll 1 ea Fresh Fruit Milk 8 oz Margarine 1 tsp	Roasted Qtr. Chicken Leg 1 ea Scalloped Potatoes 1/2 c Sauteed Mixed Greens 1/2 c Wheat Bread 1 slc Applesauce 1/2 c Milk 8 oz Margarine 1 tsp	Korean BBQ Pork 3 oz Brown Rice Pilaf 1/2 c Cream of Broccoli Soup 6 oz Dinner Roll 1 ea Oatmeal Cookie 1 ea Assorted Fruit Juice 4 oz Milk 8 oz Margarine 1 tsp Saltine Crackers 1 pkt	Beef/Chicken Meatballs 7 ea w/Steakhouse Sauce Bow Tie Pasta Cabbage 1/2 c Wheat Bread 1 slc Pineapple Tidbits 1/2 c Milk 8 oz Margarine 1 tsp	Potato Crusted Pollock 1 ea Crinkle Cut Fries 1/2 c Green Beans 1/2 c WG Hamburger Bun 1 ea Mandarin oranges 1/2 c Milk 8 oz Margarine 1 tsp Tartar Sauce 1 ea
23	24	25	26	27
Swiss Steak w/Gravy 3 oz Confetti Brown Rice 1/2 c Mixed Vegetables 1/2 c WG Dinner Roll 1 ea Diced Peaches 1/2 c Milk 8 oz Margarine 1 tsp	Maple Mustard Pork 3 oz Baked Sweet Potato 1/2 c Zucchini 1/2 c Wheat Bread 2 slc Applesauce 1/2 c Milk 8 oz Margarine 1 tsp	Lemon Chicken Thigh 3 oz Scarpariello 1/2 c Garlic Parmesan Orzo 1/2 c Spring Vegetables 1 slc Wheat Bread 1 ea Fresh Fruit Milk 8 oz Margarine 1 tsp	Hamburger Patty 1 ea Swiss Cheese 1 slc Vegetable Orzo Soup 6 oz Carrots 1/2 c WG Hamburger Bun 1 ea Fudge Crème Cookie 1 ea Assorted Fruit Juice 4 oz Milk 8 oz Ketchup 1 pkt Saltine Crackers 1 pkt	Macaroni & Cheese 1 c Ranch Beans 1/2 c Sauteed Mixed Greens 1/2 c Cornbread Muffin 1 ea Diced Pears 1/2 c Milk 8 oz Margarine 1 tsp
30	27	28	29	30
BBQ Pork Rib Patty 1 ea Corn O'Brien 1/2 c Green Beans 1/2 c WG Hamburger Bun 1 ea Fresh Fruit Milk 1 ea Margarine 8 oz 1 tsp				ElderHouse serves: Coffee at 8:30am Lunch at 12:00noon Snack at 2:00pm Hydration is offered throughout the day.