

AUGUST MENU – 2026

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
3	4	5	6	7
Marsala Chicken Breast 3 oz Red-Skin Potatoes 1/2 c Garden Vegetables 1/2 c Wheat Bread 2 slc Mixed Fruit 1/2 c Milk 8 oz Margarine 1 ea	Broccoli & Cheese Frittata 3/4 c Tater Tots 1/2 c Peppers & Onions 1/2 c Wheat Bread 2 slc Applesauce 1/2 c Milk 8 oz Margarine 1 ea	Turkey Taco Meat 4 oz Brown Rice 1/2 c Mexican Corn 1/2 c Flour Tortilla 1 ea Pineapple Tidbits 1 ea Milk 8 oz Sour Cream 1 ea	California Vegetable Soup 6 oz Beef Tips w/Gravy 1/2 c WG Elbow Pasta 1/2 c Wheat Bread 1 slc Tropical Fruit 1 ea Milk 8 oz Margarine 1 ea Saltine Crackers 1 pkt	Southwest Ancho Lime 1 ea Chicken Leg Quarter Confetti Brown Rice 1/2 c Plantains 1/2 c White Bread 1 slc Fudge Crème Cookie 1 ea Assorted Fruit Juice 4 oz Milk 8 oz
10	11	12	13	14
Hamburger Patty 1 ea American Cheese 1 slc Crinkle Cut Fries 1/2 c Green Beans 1/2 c WG Kaiser Bun 1 ea Seasonal Fruit 1 ea Milk 8 oz Ketchup 1 ea	Szechuan Style Chicken Breast 1 ea Brown Rice 1/2 c Broccoli 1/2 c Wheat Bread 1 slc Oatmeal Cookie 1 ea Assorted Fruit Juice 4 oz Milk 8 oz Margarine 1 ea	WG Beef Spaghetti 3/4 c Casserole Green Peas 1/2 c Cauliflower 1/2 c Wheat Bread 2 slc Seasonal Fruit 1 ea Milk 8 oz Margarine 1 ea	Potato Soup 6 oz Garlic Mustard Pork Lion 3 oz Mixed Vegetables 1/2 c Wheat Bread 2 slc Mandarin Oranges 1/2 c Milk 8 oz Margarine 1 ea Saltine Crackers 1 pkt	BBQ Chicken Leg Quarter 1 ea WG Macaroni & Cheese 1/2 c Sautéed Mixed Greens 1/2 c WG Dinner Roll 1 slc Applesauce 1/2 c Milk 8 oz Margarine 1 ea
17	18	19	20	21
Potato Crusted Pollock 1 ea Lemon Orzo 1/2 c Capri Vegetables 1/2 c Wheat Bread 1 slc Pineapple Tidbits 1/2 c Milk 8 oz Margarine 1 ea Tartar Sauce 1 ea	BBQ Glazed Pork Rib Patty 1 ea Ranch Beans 1/2 c Corn O'Brien 1/2 c WG Hamburger Bun 1 ea Seasonal Fruit 1 ea Milk 8 oz	Corn Chowder 6 oz Chicken Fajitas 1/2 c Cilantro Lime Brown Rice 1/2 c Flour Tortilla 1 ea Mixed Fruit 1/2 c Milk 8 oz Sour Cream 1 ea Saltine Crackers 1 pkt	Salisbury Steak w/Br Gravy 1 ea Whipped Potatoes 1/2 c Brussels Sprouts 1/2 c Wheat Bread 2 slc Chocolate Chip Cookie 1 ea Assorted Fruit Juice 4 oz Milk 8 oz Margarine 1 ea	Stuffed Shells w/ Alfredo Sauce 2 ea Lima Beans 1/2 c Ratatouille Vegetables 1/2 c Wheat Bread 1 slc Seasonal Fruit 1 ea Milk 8 oz Margarine 1 ea
24	25	26	27	28
Honey Peppercorn Chicken Breast 1 ea Mashed Yams 1/2 c Lima Beans 1/2 c Wheat Bread 2 slc Seasonal Fruit 1 ea Milk 8 oz Margarine 1 ea	WG Macaroni & Cheese 1 c Baked Beans 1/2 c Collard Greens 1/2 c WG Cornbread Muffin 1 ea Diced Pears 1/2 c Milk 8 oz Margarine 1 ea	Hamburger Patty 1 ea w/ Swiss Cheese 1 slc Oven Roasted Potatoes 1/2 c Mixed Vegetables 1/2 c WG Kaiser Bun 1 ea Seasonal Fruit 1 ea Milk 8 oz Ketchup 1 ea	Cream of Broccoli Soup 6 oz Creamy Sun-Dried Tomato Chicken Thigh 1 ea WG Penne Pasta 1/2 c Wheat Bread 1 slc Diced Peaches 1/2 c Milk 8 oz Margarine 1 ea Saltine Crackers 1 pkt	Orange Glazed Pork Loin 3 oz Vegetable Lo Mein 1/2 c Green Beans 1/2 c Wheat Bread 2 slc Fudge Brownie 1 ea Assorted Fruit Juice 4 oz Milk 8 oz Margarine 1 ea
31				
Cheese Ravioli 12 ea w/Tomato Basil Sauce Green Peas 1/2 c Cauliflower 1/2 c Wheat Bread 2 slc Applesauce 1/2 c Milk 8 oz Margarine 1 ea				ElderHouse serves: Coffee at 8:30am Lunch at 12:00noon Snack at 2:00pm Hydration is offered throughout the day