OCTOBER 2023

Main Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2 Homemade Mad Cheese Side Salad Asparagus Beets Diced Pears 5	Sliced Turkey & Gravy Stuffing Green Beans Cali Blend Cranberry Sauce Wheat Roll/Margarine 7	4 Walking Taco Mexican Rice Corn W/Peppers Fresh Fruit 7	Trispy Baked Chicken Red Roasted Potatoes Sautéed Cabbage Applesauce Corn Muffin W/ Margarine 5	6 Old Fashioned Meatloaf Mashed Potatoes Peas Normandy Blend Peaches Sweet Bread/Margarine 5
9 Hamburger Hamburger Bu Baked Beans Broccoli Diced Pears 6		11 Peas Soup & Ham Cauliflower Corn Ambrosia 6	12Salisbury steak & Gravy Mashed Potatoes Peas Fruit Cobbler Fruit Cocktail 8	13 Stuffed Chicken Rice Pilaf Asparagus Carrots Fresh Fruit 5
16 Chicken Wing Baked Potato Sautéed Cabba Tomato Salad Fruited Jell-C	White Rice ge Spinach I Ambrosia	18 Lasagna Garlic Bread Corn Cauliflower Fresh Fruit Fig Newton 7	19 AGEWELL CLOSED FOR TRAINING	20 Bourbon Chicken White Rice Winter Squash Carrot Raisin Salad Fruit Crisp 8
23Homestyle Goula Garlic Bread Brussel Sprout Wax Beans Fresh Fruit 6	White Rice	25 Sliced Ham Sweet Potatoes Peas Pineapple tidbits Banana Pudding 7	26 Cabbage Rolls Au Gratin Potatoes Peas & Carrots Mandarin Oranges Birthday Cake 6	27 Frittata Red Roasted Potatoes Cauliflower Side salad Apricots Muffin/Margarine 6
30 Chicken Cavata Garlic Bread Lima Beans Side Salad Applesauce 6	Typi 31 Homemade Chili Crackers Wax Beans Peas Tropical Fruit 5	1	2	3 *** 1 carb count = 15g of carbohydrates

Menu includes Low Fat Milk

Meals include 1/3 of the Recommended Daily Allowance (RDA)

Meals Subject to Change

10-26 Birthday Celebration



**Please remember
Holiday meals will only
be sent to those in
highest need which is
very few participants

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