

May Menu 2018

Site: Custer

	#19-3 1	#5-1A 2	#12E 3	1-#19 4
	Beef Tips & Gravy Oven Baked Brown Rice Steamed Broccoli Apricots	Creamed Turkey Over Mashed Potatoes Parslied Carrots Coleslaw Mandarin Oranges	Swiss Steak w/ Onion & Tomato Mashed Potatoes Spinach Salad Jello w/Topping Pear	Lasagna Rotini Casserole Peas Chinese Coleslaw Fresh Fruit Cup
2# 11 7	2#10 8	2#12 9	#27 10	11
Autumn Chicken Baked Sweet Potato Green Beans Orange	Beef Noodle Stroganoff Peas Crunchy Cranberry Salad	Upside Down Pizza Pasta Veggie Salad LS Tomato Juice Banana	Italian Chicken Rotini Baked Squash Parslied Carrots LS V-8 Acini di Pepe	French Dip HashBrown Tomato Spoon Salad Tropical Fruit
#17C 14	#10 HAPPY BIRTHDAY 15	#11 16	25-1A 17	#3 18
Sausage Gravy w/Biscuit Brussel Sprouts Orange Cookie	Chicken Fried Steak Mashed Potatoes w/Gravy Cooked Peas Apricots Cake	Mandarin Orange Chicken Baked Potato Broccoli Banana Chocolate Pudding w/Topping	Taco Salad w/Meat & Beans Crackers Fruit Crisp Vanilla Ice Cream	Cold Club Sandwich English Pea Salad LS V-8 Juice Pears
#15A-1 21	#17	#5-1A 23	#75-A 24	3-#11 25
Turkey & Dressing Mashed Potatoes and Gravy Green Beans Apricots	Hamburger on a Bun Potato Salad Glazed Carrots LS V-8 juice Banana	Hungarian Goulash Parslied Carrots Cooked Cabbage Mandarin Oranges	Pesto Chicken Baked Sweet Potato Green Beans Tomato Spoon Salad Pears and a Cookie	BBQ Ribs Baked Potato w/Sour Cream Cinnamon Roll w/Almonds Baby Carrots Yogurt and an Orange
28	#4 29	20-1A 30	72B 31	
MEMORIAL DAY CLOSED	Spanish Rice w/Hamburger Seasoned Spinach Unsweetened Grape Juice Mandarin Oranges	Salisbury Steak w/Gravy Baked Potato California Blend Veggies Orange Juice Plums	BBQ Chicken Parslied Potatoes Broccoli Lemon Sunshine Salad Cooked Apples	

*All meals include 8 oz. 1% milk (1 CS)

Choice of 1- 2 bread / grain servings (1 – 2 CS)

Carb Servings = (CS) (1 = 15 grams Carbohydrate)

marked for diabetic diets

**All canned fruit is in light syrup

**Fat free dressing is served with salad

FOR RESERVATIONS OR CANCELLATION

PLEASE CALL

517-0621

OR THE MAIN KITCHEN AT 343-8214

24 HRS. IN ADVANCE