

SERVING LUNCH Menu September 2025 Gary and Mary West Senior Wellness Center

Lunch: Mon-Fri, 11-12 p.m., 12:15-1 p.m., 1:15-1:45 p.m./ Sat-Sun, 11-12 p.m., 12:15-1 p.m.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
1 ~Labor Day Meal~ All Beef Hot Dog Ranch Beans WW Hot Dog Bun WG Mixed Fruit Crisp Mustard	Flounder Vera Cruz Confetti Brown Rice Mixed Vegetables Whole Wheat Roll Fresh Apple Margarine Lemon Juice	Asian Noodle Chicken Salad* *Diced Chicken, Whole Grain Spaghetti, Sugar Snap Peas, Cabbage, Carrots, Green Onions, Sesame Seeds Diced Peaches Balsamic Vinaigrette	Vegetarian Tamale Pie Fiesta Corn Capri Vegetable Blend Whole Wheat Bread Pineapple Tidbits Margarine	Roasted Garlic Marsala Chicken Whole Grain Rotini California Vegetable Blend Green Beans Whole Wheat Roll Raisins Chocolate Chip Cookie Margarine	6 Turkey Breast w/Gravy Brown Rice Broccoli Florets Beet Salad Diced Pears	Chicken and Biscuit Scalloped Tomatoes Brussels Sprouts, Corn & Carrots Tropical Fruit
8 Szechuan Pork Brown Rice Cabbage Asian Vegetable Blend Multi-Grain Bread Raisins Margarine	9 Hungarian Chicken Whole Grain Rotini Glazed Carrots Broccoli Florets Whole Wheat Bread Fresh Orange Margarine	*Ground Turkey & Beef, Black Beans, Cheddar Cheese, Tomato, and Romaine Lettuce Whole Grain Tortilla Chips Diced Peaches Taco Sauce Ranch Salad Dressing	11 BBQ Chicken Plantains Red & White Slaw Whole Wheat Hamburger Bun Fresh Apple	Parmesan Crusted Tilapia Green Peas & Onion Sliced Carrots Whole Wheat Roll Mixed Fruit Carnival Cookie Margarine Tartar Sauce Lemon Juice	Swiss Steak Confetti Brown Rice Mixed Vegetables Whole Wheat Bread Raisins Margarine	14 Cheese Lasagna Roll-Up Lentil Vegetable Pilaf Garden Vegetable Blend Whole Wheat Roll Tropical Fruit Margarine
Meatloaf Onion Gravy Whipped Potatoes California Vegetable Blend Multi-Grain Bread Fresh Apple Margarine	Chicken Cacciatore Whole Grain Penne Brussels Sprouts Baby Carrots Whole Wheat Roll Diced Peaches Margarine	Minestrone Soup Lemon Pepper Tuna Salad Black-Eyed Pea Salad Multi-Grain Bread (2 slices) Fresh Orange	Chicken Fried Brown Rice Sugar Snap Peas Sweet & Sour Red Cabbage Whole Wheat Bread Mixed Fruit Margarine	Swedish Meatballs Whole Grain Egg Noodles Glazed Carrots Broccoli Florets Whole Wheat Roll Pineapple Tidbits Oatmeal Raisin Cookie Margarine	Apple Cider Mustard Pork Brown Rice Peas with Red Peppers Parmesan Tomatoes Diced Pears	BBQ Chicken Drumsticks WG Macaroni & Cheese Seasoned Collard Greens Potato Salad Mandarin Oranges
Vegetarian Chili w/Beans Roasted Diced Potatoes Broccoli Florets Multi-Grain Bread Raisins Margarine	Salisbury Steak Onion Gravy Brown Rice Sliced Carrots Whole Wheat Roll Pineapple Tidbits Margarine	Lentil Soup Hummus Wrap* *Hummus, Feta Cheese, Lettuce, Tomato, Onion, and WW Tortilla Lemon Dijon Carrot Salad Mixed Fruit	BBQ Pork Rib Patty Ranch Beans Whole Kernel Corn Whole Grain Hamburger Bun Diced Pears BBQ Sauce	WG Potato-Crusted Pollock WG Macaroni & Cheese Mixed Vegetables Coleslaw Tropical Fruit Butter Sugar Cookie Tartar Sauce Lemon Juice	WG Turkey Tetrazzini Green Beans Amandine Applesauce	Creamy Paprika Chicken Whole Grain Penne Broccoli Florets Beet Salad Whole Wheat Roll Mixed Fruit Margarine
WG Bean & Cheese Burrito Enchilada Sauce Corn O'Brien Green Beans, Tomato & Onion Raisins	WG Popcorn Chicken Cranberry Orange Sauce Mixed Vegetables Whole Wheat Bread Diced Pears Margarine			This are is this area and the Older		

MENU NOTES

All meals include 8oz of

☐ Denotes Sodium ≥1000mg

Meals may contain these allergens: peanuts, sesame, tree nuts, seafood, shellfish, soy, eggs, wheat.

Menu Subject to Change

This project is supported by Older American's Act funds by the county of San Diego Health & Human Services Agency, Aging & Independence Services. Suggested contribution is \$2.50 per meal.

No eligible person shall be denied a meal because of failure or inability to contribute.