SERVING LUNCH MENU OCTOBER 2024 SENIORS Gary and Mary West Senior Wellness Center Lunch: Mon-Fri, 11 a.m., 12:15 p.m., 1:15 p.m./ Sat-Sun, 11 a.m., 12:15 p.m.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	<b>1</b> Turkey a la King Whole Grain Egg Noodles Broccoli Florets Mixed Fruit	2 Lentil Soup Egg Salad Chick Pea Salad Whole Wheat Bread (2) Diced Peaches	<b>3</b> Pork Stir Fry Cilantro Lime Brown Rice Green Peas Raisins	4 Potato Crusted Pollock Glazed Carrots Whole Wheat Bread WG Mixed Fruit Crisp Margarine Tartar Sauce Lemon Juice Packet	5 Salisbury Steak Balsamic Onion Jam Mixed Vegetables Whole Wheat Roll Fresh Orange Margarine	6 BBQ Chicken Leg Quarter WG Macaroni & Cheese Seasoned Collard Greens Diced Pears
7 Pork Chile Verde Brown Rice Pinto Beans w/Red Peppers Diced Pears	8 Chickpea Tikka Masala Coconut Brown Rice Broccoli Florets Diced Peaches	9 Garden Vegetable Soup Tuna Salad Cucumber Salad WW Hamburger Bun Pineapple Tidbits	<b>10</b> BBQ Chicken Leg Quarter WG Macaroni & Cheese Seasoned Collard Greens Fresh Orange	11 Hamburger Patty Lettuce & Tomato Tater Tots WW Hamburger Bun WG Mixed Fruit Crisp Ketchup, Mayo, Mustard	<b>12</b> Chicken Alfredo Whole Grain Penne Pasta Brussels Sprouts Raisins	<b>13</b> Salisbury Steak & Gravy Brown Rice Florentine Glazed Carrots Mixed Fruit
14 Zesty Orange Chicken Whole Grain Noodles Green Beans Diced Pears	15 Pork Parmesan White Beans with Arugula Whole Grain Breadstick Diced Peaches Margarine	16 Beef & Turkey Taco Salad* *Ground Turkey & Beef, Beans, Cheese, Tomato, & Lettuce Whole Wheat Tortilla Strawberry Applesauce Taco Sauce Ranch Salad Dressing	<b>17</b> Chicken with Pumpkin Seed Mole Cilantro Lime Brown Rice Plantains Mixed Fruit	18 Salmon Patty Dill Sauce WG Florentine Penne Glazed Carrots Diced Pears Chocolate Chip Cookie	<b>19</b> WG Bean & Cheese Burrito Enchilada Sauce Fiesta Corn Fresh Orange	<b>20</b> Pork with Mornay Sauce Mixed Vegetables Whole Wheat Bread Applesauce Margarine
Salisbury Steak Onion Gravy Delmonico Potatoes Garden Vegetable Blend Whole Wheat Roll Fresh Apple Margarine	22 Turkey Breast with Gravy Whole Kernel Corn Green Beans Whole Wheat Roll Strawberry Applesauce Margarine	23 White Bean Soup Egg Salad Carrot Raisin Salad Multi-Grain Bread (2) Mixed Fruit	24 Tilapia w/Crumb Topping Lima Beans Whole Wheat Roll Fresh Orange Tartar Sauce Margarine Lemon Juice	25 Mushroom Patties Romesco Sauce Whole Grain Rotini Pasta Tuscany Vegetable Blend WG Mixed Fruit Crisp	<b>26</b> Pork Fried Brown Rice Mixed Vegetables Diced Pears Fortune Cookie	27 Chicken Leg Quarter Coconut Curry Brown Rice Broccoli Florets Raisins
28 Mini Crab Cakes WG Scampi Spaghetti Peas and Carrots Mixed Fruit	29 Burrito Bowl* *Chicken, Cilantro Lime Brown Rice, Black Beans, Corn, Peppers, Onion, Romaine Lettuce, and Tomato Raisins Taco Sauce	30 Asian Noodle Chicken Salad* *Chicken, Whole Grain Spaghetti, Sugar Snap Peas, Cabbage, Green Onion, and Asian Dressing Fresh Apple Balsamic Vinaigrette	31 "Halloween" All Beef Hot Dog Coleslaw Whole Grain Hot Dog Bun WG Mixed Fruit Crisp Milk Mustard			

## MENU NOTES

All meals include 8oz of milk Denotes Sodium ≥ 1000 mg

Meals may contain these allergens: peanuts, sesame

tree nuts, seafood, shellfish, soy, eggs, milk, wheat.

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.