

MARIANN HOME MASTER MENU (STANDARD)

MENU A – WEEK 2

MARCH 31 – APRIL 6

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST						
ORANGE/APPLE JUICE/ HOT OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST VEG CHEESE OMELET	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST CHEDDAR/HAVARTI CHEESE	ORANGE/APPLE JUICE HOT OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST POACHED EGGS	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST WAFFLES & BACON	ORANGE/APPLE JUICE HOT OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST POACHED EGGS	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST SCRAMBLED EGGS	ORANGE/APPLE JUICE HOT OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST BUTTERED RAISIN TOAST CHEDDAR/HAVARTI CHEESE
LUNCH			NATIONAL MOUSSE DAY			
VEGETABLE NOODLE SOUP SWEET & SOUR CHICKEN FRIED RICE W' ALMONDS ORIENTAL VEGETABLES EGG ROLL TROPICAL FRUIT TUNA SANDWICH GREEN SALAD CRÈME BRULEE	MUSHROOM SOUP SALAMI w/ MUSTARD ON RYE SUMMER ITALTIAN SALAD CHOPPED APRICOTS PANCAKES SAUSAGES BAKED APPLES TRIFLE	WONTON SOUP SALMON SANDWICH TOSSED SALAD FRUIT COCKTAIL LASAGNA WITH MEAT SAUCE BROCCOLI ICE CREAM SUNDAE	CHICKEN & RICE SOUP TOMATO, GREEN PEPPER & CHEESE QUICHE MIXED VEGETABLES CHOCOLATE MOUSSE WITH WHIPPED CREAM PICKLED HAM SANDWICH ROMAINE MANDARIN SALAD BANANAS	POTATO LEEK SOUP ROAST BEEF SANDWICH W/ MUSTARD ON MULTIGRAIN CUCUMBER & RED PEPPER STRAWBERRY & RHUBARB CRISP CRAB CAKES <i>Tartar Sauce</i> HASH BROWN POTATOES SLICED BEETS GRAPES	VEGETABLE SOUP VEGETABLE PIZZA MONTEGO VEGETABLES TROPICAL FRUIT SLICED TURKEY SANDWICH CREAMY CORN SALAD SHERBET	TOMATO BASIL SOUP CORN DOG GREEN SALAD CHOPPED FRESH FRUIT CUP MAPLE BAKED BEANS FALL MEDLEY VILLAGIO BREAD VANILLA/CHOCOLATE WAFERS
EASTER SUNDAY	EASTER MONDAY			CHICKEN CORDON BLUE DAY		
PHILLY STEAK ON A BUN MASHED POTATOES GLAZED TURNIP BREAD PUDDING WITH CARAMEL SAUCE HONEY MUSTARD GLAZED HAM SCALLOPED POTAOES GREEN PEAS CRUSHED PINEAPPLE	ROASTED HERB CHICKEN DRUMSTICK MASHED POTATOES VEGETABLE MEDLEY CARROT CAKE VEAL TACO CASSEROLE SEASONED RICE JULIENNE CARROTS APPLESAUCE	BBQ PORK RIBS GREEK MACARONI SALAD MAPLE BAKED VEGETABLE CORN BREAD PUMPKIN PIE W/ WHIPPED CREAM BEEF STEW CHEESE TEA BISCUITS MASHED POTATOES GREEN BEANS DICED PEARS	SLOPPY JOE ON FRENCH BREAD <i>Grated mozzarella</i> MASHED POTATOES PEAS FRUIT FLAVOURED APPLESAUCE FISH AND CHIPS CREAMY COLESLAW <i>Tartar Sauce</i> CHIFFON	LAMB PATTIE WITH FETA & TZATZIKI COUSCOUS GRILLED VEGETABLES MOUSSE CHICKEN CORDON BLUE TATOR TOTS ROOT VEG FRIES FRUIT COCKTAIL	COD WITH VEGETABLES MASHED POTATOES FRENCH GREEN BEANS WITH BUTTERED ALMONDS PEACHES VEAL PARM CUTLET RICE PILAF GARLICKY SQUASH PEANUT BUTTER PUDDING	TACO MEATLOAF MASHED POTATOES BROCCOLI CHOCOLATE RASPBERRY CAKE CHICKEN ALFREDO BUTTERED NOODLES RED PEPPER PEAS CRUSHED PINEAPPLE

WATER IS SERVED AT ALL MEALS.

WHOLE WHEAT BREAD/PUREED WHOLE WHEAT BREAD OFFERED EVERYDAY AT LUNCH. A VARIETY OF BREADS ARE OFFERED AT DINNER. TWO - THREE CRACKERS SERVED AT LUNCH WITH SOUP.

30 ML PEANUT BUTTER OR 125 ML FRUIT YOGURT ARE OFFERED AS A CHOICE AT BREAKFAST. BANANA OR 3 PRUNES ARE AVAILABLE EVERYDAY AT BREAKFAST.

200 ML MILK IS OFFERED EVERYDAY AT BREAKFAST, LUNCH & DINNER

TEA AND COFFEE ARE OFFERED AT ALL MEALS