

MARIANN HOME MASTER MENU (STANDARD)

ROCK & ROLL 50S & 60S WEEK

MENU A – WEEK 1

JULY 20 – 26 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST						
ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST VEG & CHEESE OMELETTE	ORANGE/APPLE JUICE OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST BREAKFAST SAUSAGES	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST POACHED EGGS	ORANGE/APPLE JUICE OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST WAFFLES & BACON	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST POACHED EGGS	ORANGE/APPLE JUICE OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST SCRAMBLED EGGS	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST BUTTERED RAISIN TOAST CHEDDAR/HAVARTI CHEESE
LUNCH						
VEGETABLE NOODLE SOUP SWEDISH MEATBALLS COUSCOUS CORN WITH RED PEPPERS MOUSSE TUNA SALAD SANDWICH BIG BOPPER SALAD DICED PEACHES	CLAM CHOWDER TURKEY QUESADILLA FRENCH GREEN BEANS WITH TOASTED ALMONDS SAUCY CARAMEL CAKE EGG SALAD SANDWICH MARINATED TOMATO & FETA SALAD MANDARIN ORANGE SECTIONS	CREAMY TOMATO SOUP DINER BBQ CHEESEBURGER CHUNKY COUNTRY FRIES MIXED VEGETABLES <i>Sliced Tomato & Onion – Relish</i> <i>Cheese Slice, Pickles</i> TROPICAL FRUIT HAVARTI CHEESE SANDWICH ON WW GREEN SALAD AMBROSIA	CHICKEN NOODLE SOUP HASH BROWN FRITTATA FALL MEDLEY MARBLE BREAD WATERMELON WEDGE POLLOCK PATTIE COLESLAW FRUIT FILLED JELLO	CREAM OF MUSHROOM SOUP CHICKEN NUGGETS BAKED PEACHES WITH WARM BERRY SAUCE MULTI-GRAIN BREAD RHUBARB & STRAWBERRIES HOT HAM & CHEESE SLIDER CUCUMBER & RED PEPPER BANANA SPLIT	FRESH VEGETABLE SOUP CREAMY PASTA & VEGETABLES BROCCOLI CHOPPED FRESH FRUIT CUP BEEF PIE TOSSED SALAD UPSIDE DOWN PINEAPPLE CAKE	MINESTRONE SOUP HOUND DOG CHUNKY COUNTRY FRIES GREEN PEAS WITH PEARL ONIONS FRUIT FLAVOUR APPLESAUCE TURKEY CRANBERRY WRAP CAESAR SALAD ICE CREAM
DINNER						
TONKATSU PORK CUTLET FRENCH FRIES HERBED BROCCOLI APPLE SAUCE ROAST TURKEY CRANBERRY SAUCE MASHED POTATOES WHIPPED PARSNIPS CHOCOLATE CREAM PIE	BREADED PERCH FRIED RICE VEGETABLE BAKE DICED PEARS VEAL WITH SAUCE MASHED POTATOES GLAZED CARROTS VANILLA & STRAWBERRY WAFERS	CHICKEN A LA KING ROASTED RED POTATO MONTEGO VEGETABLES LEMON TARTS BRAISED FARMER SAUSAGES IN TOMATO RICE PILAF MASHED TURNIP DICED FRESH CANTELOUPE	SPAGHETTI WITH MEATBALLS GARLIC BREAD GREEN BEANS CASSEROLE BREAD PUDDING WITH CARAMEL SAUCE TURKEY SCHNITZEL <i>Cranberry Sauce</i> MASHED POTATOES SQUASH & APPLE CASSEROLE CHOPPED APRICOTS	PEPPERONI PIZZA TATER TOTS BRUSSEL SPROUTS W' RED PEPPER TUNNEL OF FUDGE CAKE HOT BEEF IN YORKSHIRE PUDDING WITH GRAVY MASHED POTATOES CARROTS PINEAPPLE	PARM CRUSTED SALMON MASHED POTATOES ASIAN STYLE VEGETABLES <i>Tartar Sauce</i> LEMON MERINGUE PIE CHICKEN CACCIATORE RICE PILAF FALL MEDLEY FRUIT COCKTAIL	BBQ RIB 'O PORK BAKED POTATO WITH TOPPINGS CREAM CORN CHOCOLATE BROWNIE BEEF MUSHROOM GOULASH BUTTERED NOODLES BRAISED CABBAGE MANDARINS

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.

50S & 60S SPECIALS

WEEKLY SPECIAL