

MARIANN HOME MASTER MENU (STANDARD)

MENU A – WEEK 2

JULY 6 – 12

2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>BREAKFAST</b>						
ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST VEG & CHEESE OMELETTE	ORANGE/APPLE JUICE HOT 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 HOT OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST WAFFLES & BERRIES BACON	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST POACHED EGGS	ORANGE/APPLE JUICE HOT 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
<b>LUNCH</b>	<b>STRAWBERRY SUNDAE DAY</b>					
VEGETABLE NOODLE SOUP SWEET & SOUR CHICKEN BALL FRIED RICE W’ ALMONDS ORIENTAL VEGETABLES EGG ROLL  TROPICAL FRUIT  TUNA SANDWICH GREEN SALAD  BUTTERSCOTCH PUDDING	MUSHROOM SOUP SALAMI w/ MUSTARD ON RYE SUMMER ITALTIAN SALAD  CHOPPED APRICOTS  PANCAKES SAUSAGES BAKED APPLES  STRAWBERRY SUNDAE	ITALIAN WEDDING SOUP SALMON SANDWICH CEASAR SALAD   FRUIT COCKTAIL  TUSCAN LASAGNA BROCCOLI  BANANA BREAD PUDDING	CHICKEN & RICE SOUP TOMATO, GREEN PEPPER & CHEESE QUICHE MIXED VEGETABLES  STRAWBERRY JAM SQUARES  SLICED HAM SANDWICH ROMAINE MANDARIN SALAD  BANANAS	POTATO LEEK SOUP ROAST BEEF SANDWICH W/ MUSTARD ON MULTIGRAIN CUCUMBER & RED PEPPER  WARM STRAWBERRY & RHUBARB CRISP WITH ICE CREAM  CRAB CAKES Tartar Sauce HASH BROWN POTATOES SLICED BEETS  GRAPES	VEGETABLE SOUP VEGETABLE PIZZA MONTEGO VEGETABLES   TROPICAL FRUIT  SLICED TURKEY SANDWICH CREAMY CORN SALAD  SHERBET	TOMATO BASIL SOUP HOT DOG Grated Cheese, Mustard, Relish, Ketchup, Pickles CHUNKY FRENCH FRIES FALL MEDLEY  CHOPPED FRESH FRUIT CUP  EGG SALAD SANDWICH GREEN SALAD  VANILLA/CHOCOLATE WAFERS
	<b>FRIED CHICKEN DAY</b>	<b>RASPBERRY DAY</b>			<b>BLUEBERRY MUFFINS DAY</b>	
PHILLY STEAK ON A BUN MASHED POTATOES GLAZED TURNIP   STRAWBERRY SHORTCAKE  ROAST PORK WITH CRANBERRY ONION SAUCE ROASTED RED POTAOES GREEN PEAS  CRUSHED PINEAPPLE	FRIED CHICKEN MASHED POTATOES VEGETABLE MEDLEY  LEMON TARTS  VEAL TACO CASSEROLE SEASONED RICE JULIENNE CARROTS  APPLESAUCE	BBQ PORK RIBS GREEK MACARONI SALAD MAPLE BAKED VEGETABLE CORN BREAD  RASPBERRY CAKE  BEEF STEW CHEESE TEA BISCUITS MASHED POTATOES GREEN BEANS  DICED PEARS	SLOPPY JOE ON FRENCH BREAD Grated mozzarella MASHED POTATOES PEAS  FRUIT FLAVOURED APPLESAUCE   FISH AND CHIPS CREAMY COLESLAW Tartar Sauce  PINEAPPLE UPSIDE DOWN CAKE	LAMB CURRY COUSCOUS GRILLED VEGETABLES   CHOCOLATE TARTS   CHICKEN BURGER ON A BUN WITH TOMATO & MAYO TATOR TOTS ITALIAN VEG MIX  FRUIT COCKTAIL	COD WITH VEGETABLES MASHED POTATOES FRENCH GREEN BEANS WITH BUTTERED ALMONDS  PEACHES  VEAL PARM CUTLET RICE PILAF GARLICKY SQUASH  BLUEBERRY MUFFINS	GLAZED MEATLOAF MASHED POTATOES BROCCOLI   CHOCOLATE RASPBERRY CAKE  CHICKEN BACON RANCH CASSEROLE 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