MARIANN HOME MASTER MENU (STANDARD)

MENU A – WEEK 2

JULY 27 – AUG 2 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 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 & 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
LUNCH			NATIONAL CHEESCAKE DAY			ICE CREAM SANDWICH DAY
VEGETABLE NOODLE SOUP SWEET & SOUR CHICKEN FRIED RICE W' ALMONDS ORIENTAL VEGETABLES EGG ROLL TROPICAL FRUIT TUNA SANDWICH GREEN SALAD BUTTERSCOTCH PUDDING	MUSHROOM SOUP CORNED BEEF W/ MUSTARD ON RYE SUMMER ITALTIAN SALAD CHOPPED APRICOTS PANCAKES SAUSAGES BAKED APPLES RICE KRISPIE SQUARE	ITALIAN WEDDING SOUP SALMON SANDWICH CEASAR SALAD FRUIT COCKTAIL LASAGNA WITH MEAT SAUCE BROCCOLI CARROT CAKE	CHICKEN & RICE SOUP TOMATO, GREEN PEPPER & CHEESE QUICHE MIXED VEGETABLES CHEESECAKE PICKLED HAM SANDWICH ROMAINE MANDARIN SALAD BANANAS	POTATO LEEK SOUP ROAST BEEF SANDWICH W/ MUSTARD ON MULTIGRAIN CUCUMBER & RED PEPPER BANANA SPLIT CRAB CAKES Tartar Sauce HASH BROWN POTATOES SLICED BEETS GRAPES	VEGETABLE SOUP 3 CHEESE 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
PHILLY STEAK ON A BUN MASHED POTATOES GLAZED TURNIP	ROASTED HERB CHICKEN DRUMSTICK MASHED POTATOES VEGETABLE MEDLEY	BBQ PORK RIBS MACARONI SALAD MAPLE BAKED VEGETABLE CORN BREAD	SLOPPY JOE CASSEROLE MASHED POTATOES PEAS FRUIT FLAVOURED	LAMB CURRY COUSCOUS GRILLED VEGETABLES	COD WITH VEGETABLES MASHED POTATOES FRENCH GREEN BEANS WITH BUTTERED ALMONDS	GLAZED MEATLOAF MASHED POTATOES BROCCOLI
ROAST PORK WITH CRANBERRY ONION SAUCE ROASTED RED POTAOES	VEAL TACO CASSEROLE RAVIOLI	PUMPKIN PIE W/ WHIPPED CREAM BEEF STEW CHEESE TEA BISCUITS	APPLESAUCE FISH AND CHIPS CREAMY COLESLAW	CHICKEN BURGER ON A BUN WITH TOMATO & MAYO	PEACHES VEAL PARM CUTLET RICE PILAF GARLICKY SQUASH	CHOCOLATE RASPBERRY CAKE CHICKEN BACON RANCH CASSEROLE
GREEN PEAS CRUSHED PINEAPPLE	JULIENNE CARROTS APPLESAUCE	MASHED POTATOES GREEN BEANS DICED PEARS	Tartar Sauce CHIFFON	TATOR TOTS ITALIAN VEG MIX FRUIT COCKTAIL	RICE PUDDING	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

WEEKLY SPECIALS

NATIONAL DAYS