

MARIANN HOME MASTER MENU (STANDARD)

MENU A – WEEK 1

OCT 12 – 18 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 THANKSGIVING	THANKSGIVING	NATIONAL DESSERT DAY			NATIONAL PASTA DAY	
VEGETABLE NOODLE SOUP PINEAPPLE CURRY MEATBALLS COUSCOUS CORN WITH RED PEPPERS PUMPKIN CHEESECAKE TUNA SALAD SANDWICH ROMAINE & MANGO SALAD DICED PEACHES	BUTTERNUT SQUASH SOUP TURKEY QUESADILLA FRENCH GREEN BEANS WITH TOASTED ALMONDS SAUCY CARAMEL CAKE EGG SALAD SANDWICH MARINATED TOMATO & FETA SALAD MANDARIN ORANGE SECTIONS	CREAMY TOMATO SOUP HAMBURGER PLATTER CHUNKY COUNTRY FRIES MIXED VEGETABLES <i>Sliced Tomato & Onion – Relish Cheese Slice, Pickles</i> TROPICAL FRUIT HAVARTI CHEESE SANDWICH ON WW GREEN SALAD DESSERT MIXTURE	CHICKEN NOODLE SOUP HASH BROWN FRITTATA FALL MEDLEY MARBLE BREAD WATERMELON WEDGE POLLOCK PATTIE COLESLAW MANGO MOUSSE CAKE	CREAM OF MUSHROOM SOUP CHICKEN NUGGETS BAKED PEACHES WITH WARM BERRY SAUCE MULTI-GRAIN BREAD RHUBARB & STRAWBERRIES BISTRO SANDWICH CUCUMBER & RED PEPPER RICE KRISPIE SQUARE	FRESH VEGETABLE SOUP CREAMY PASTA BROCCOLI CHOPPED FRESH FRUIT CUP BEEF PIE TOSSED SALAD BUTTERTARTS	MINESTRONE SOUP HOT DOG – Ketchup, Mustard, Relish, Pickles CHUNKY COUNTRY FRIES GREEN PEAS WITH PEARL ONIONS FRUIT FLAVOUR APPLESAUCE TURKEY BACON WRAP CAESAR SALAD BANANA SPLIT
DINNER THANKSGIVING	THANKSGIVING					CHOCOLATE CUPCAKE DAY
TONKATSU PORK CUTLET FRENCH FRIES HERBED BROCCOLI APPLE SAUCE ROAST TURKEY STUFFING CRANBERRY SAUCE CREAMY MASHED POTATOES WHIPPED PARSNIPS PUMPKIN PIE	BREADED PERCH FRIED RICE GLAZED CARROTS DICED PEARS POT ROAST DINNER YORKSHIRE PUDDING MASHED POTATOES GREEN BEANS CASSEROLE PECAN PIE	CHICKEN IN CREAM CHEESE SAUCE ROASTED RED POTATO ITALIAN MIX PUDDING CAKE BRAISED FARMER SAUSAGES IN TOMATO RICE PILAF MASHED TURNIP DICED FRESH CANTELOUPE	SPAGHETTI WITH MEATBALLS GARLIC BREAD MONTEGO VEGETABLES COCONUT CREAM PUDDING W/ WHIPPED CREAM TURKEY SCHNITZEL <i>Cranberry Sauce</i> MASHED POTATOES SQUASH & APPLE CASSEROLE CHOPPED APRICOTS	PEPPERONI PIZZA TATER TOTS BRUSSEL SPROUTS W' RED PEPPER ICE CREAM SUNDAE VEAL ROAST WITH GRAVY MASHED POTATOES CARROTS PINEAPPLE	SOY GINGER SALMON LOIN 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 CUPCAKE BEEF STROGANOFF 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.