

MARIANN HOME MASTER MENU (STANDARD) OKTOBERFEST

MENU A – WEEK 2

SEPT 28 – OCT 4 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 CHEDDAR/HAVARTI CHEESE	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						
VEGETABLE NOODLE SOUP SWEET & SOUR CHICKEN BALLS 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 CARROT CAKE	ITALIAN WEDDING SOUP SALMON SANDWICH CEASAR SALAD FRUIT COCKTAIL LASAGNA WITH MEAT SAUCE BROCCOLI GERMAN APPLE PANCAKE	CHICKEN & RICE SOUP TOMATO, GREEN PEPPER & CHEESE QUICHE MIXED VEGETABLES CHEESECAKE SLICED HAM SANDWICH ROMAINE MANDARIN SALAD BANANAS	BEER & CHEDDAR SOUP ROAST BEEF SANDWICH W/ MUSTARD ON MULTIGRAIN CUCUMBER & RED PEPPER CHOCOLATE CAKE 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 HOT DOG Grated Cheese, Mustard, Relish, Ketchup, Pickles CHUNKY FRENCH FRIES FALL MEDLEY CHOPPED FRESH FRUIT CUP EGG SALAD SANDWICH GREEN SALAD BANANA SPLIT
PHILLY STEAK ON A BUN MASHED POTATOES GLAZED TURNIP STRAWBERRY SHORTCAKE SCHWEINEBRATEN ROAST PORK ROASTED RED POTAOES GREEN PEAS CRUSHED PINEAPPLE	CHICKEN CORDON BLUE MASHED POTATOES VEGETABLE MEDLEY ICE CREAM SUNDAE VEAL TACO CASSEROLE RICE PILAF JULIENNE CARROTS APPLESAUCE	OKTOBERFEST SAUSAGES WITH SAUERKRAUT HOT GERMAN POTATO 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> RAINBOW CAKE	LAMB CURRY COUSCOUS GRILLED VEGETABLES MOUSSE CHICKEN SCHNITZEL TATOR TOTS ITALIAN VEG MIX FRUIT COCKTAIL	COD WITH VEGETABLES MASHED POTATOES FRENCH GREEN BEANS WITH BUTTERED ALMONDS PEACHES VEAL PARM CUTLET RICE PILAF BRAISED CABBAGE PEANUT BUTTER PUDDING	GLAZED MEATLOAF KARTOFFELPUFFER (KRISPY POTATO ROUND) BROCCOLI APPLE STRUDEL 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