

MARIANN HOME MASTER MENU (STANDARD)

MENU A – WEEK 2

OCT 19 – 25 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			PUMPKIN CHEESECAKE DAY			
VEGETABLE NOODLE SOUP SWEET & SOUR CHICKEN FRIED RICE W’ ALMONDS ORIENTAL VEGETABLES EGG ROLL TROPICAL FRUIT TUNA SANDWICH GREEN SALAD WARM PEACH COBBLER SERVED WITH ICE CREAM	MUSHROOM SOUP SALAMI w/ MUSTARD ON RYE SUMMER ITALTIAN SALAD CHOPPED APRICOTS BLUEBERRY PANCAKES SAUSAGES BAKED APPLES APPLE TURNOVERS	ITALIAN WEDDING SOUP SALMON SANDWICH ON CROISSANT CEASAR SALAD FRUIT COCKTAIL LASAGNA WITH MEAT SAUCE BROCCOLI CARROT CAKE	CHICKEN & RICE SOUP TOMATO, GREEN PEPPER & CHEESE QUICHE MIXED VEGETABLES PUMPKIN CHEESECAKE SLICED HAM SANDWICH ROMAINE MANDARIN SALAD BANANAS	LOBSTER BISQUE ROAST BEEF SANDWICH W/ MUSTARD ON MULTIGRAIN WITH MUSTARD CUCUMBER & RED PEPPER STRAWBERRY & RHUBARB CRISP CRAB CAKES <i>Tartar Sauce</i> 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 VANILLA/CHOCOLATE WAFERS
				BOSTON CREAM PIE DAY	SEAFOOD BISQUE DAY	
PHILLY STEAK ON A BUN MASHED POTATOES GLAZED TURNIP RICE PUDDING ROAST PORK WITH CRANBERRY ONION SAUCE ROASTED RED POTAOES GREEN PEAS CRUSHED PINEAPPLE	ROASTED HERB CHICKEN DRUMSTICK MASHED POTATOES VEGETABLE MEDLEY STRAWBERRY JAM SQUARES VEAL TACO CASSEROLE SEASONED RICE JULIENNE CARROTS APPLESAUCE	BBQ PORK RIBS MACARONI SALAD MAPLE BAKED VEGETABLE CORN BREAD PUMPKIN PIE W/ WHIPPED CREAM BEEF STEW CHEESE TEA BISCUITS MASHED POTATOES GREEN BEANS DICED PEARS	SLOPPY JOE CASSEROLE MASHED POTATOES PEAS FRUIT FLAVOURED APPLESAUCE FISH AND CHIPS CREAMY COLESLAW <i>Tartar Sauce</i> CHIFFON	LAMB CURRY COUSCOUS GRILLED VEGETABLES BOSTON CREAM PIE CHICKEN BURGER ON A BUN WITH TOMATO & MAYO TATOR TOTS ITALIAN VEG MIX FRUIT COCKTAIL	SEAFOOD BISQUE MASHED POTATOES FRENCH GREEN BEANS WITH BUTTERED ALMONDS PEACHES VEAL PARM CUTLET RICE PILAF GARLICKY SQUASH PEANUT BUTTER PUDDING	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