

MARIANN HOME MASTER MENU (STANDARD)

MENU A – WEEK 1

MARCH 29 – APRIL 4 2026

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 & BERRIES BACON	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST POACHED EGGS	ORANGE/APPLE JUICE OATMEAL ASSORTED COLD CEREAL HOT CROSS BUNS 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 HONEY BBQ MEATBALLS COUSCOUS CORN WITH RED PEPPERS MOUSSE TUNA SALAD SANDWICH ROMAINE & MANGO SALAD DICED PEACHES	WONTON 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 CHEESEBURGER PLATTER CHUNKY COUNTRY FRIES MIXED VEGETABLES <i>Sliced Tomato & Onion – Relish Cheese Slice, Pickles</i> TROPICAL FRUIT HAVARTI CHEESE SANDWICH ON WW GREEN SALAD CHIFFON	CHICKEN NOODLE SOUP HASH BROWN FRITTATA FALL MEDLEY MARBLE BREAD WATERMELON WEDGE POLLOCK PATTIE COLESLAW JELLO CUP	HOLY THURSDAY CREAM OF MUSHROOM SOUP CHICKEN NUGGETS BAKED PEACHES WITH WARM BERRY SAUCE MULTI-GRAIN BREAD RHUBARB & STRAWBERRIES BISTRO SANDWICH CUCUMBER & RED PEPPER COCONUT CAKE	GOOD FRIDAY FRESH VEGETABLE SOUP CREAMY PASTA & VEGETABLES BROCCOLI CHOPPED FRESH FRUIT CUP BEEF PIE TOSSED SALAD ALMOND RHUBARB COFFEE CAKE	MINESTRONE SOUP HOT DOG – Ketchup, Mustard, Relish, Pickles CHUNKY COUNTRY FRIES GREEN PEAS WITH PEARL ONIONS FRUIT FLAVOUR APPLESAUCE TURKEY BACON WRAP CAESAR SALAD ICE CREAM
DINNER						
TONKATSU PORK CUTLET FRENCH FRIES HERBED BROCCOLI APPLE SAUCE ROAST TURKEY CRANBERRY SAUCE MASHED POTATOES WHIPPED PARSNIPS CHOCOLATE CREAM PIE	BREADED PERCH FRIED RICE VEGETABLE BAKE DICED PEARS VEAL WITH FETA & TZATZIKI SAUCE MASHED POTATOES GLAZED CARROTS VANILLA & STRAWBERRY WAFERS	CHICKEN IN CREAM CHEESE SAUCE ROASTED RED POTATO GREEN BEANS 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 OPENFACE HOT BEEF WITH GRAVY MASHED POTATOES CARROTS PINEAPPLE	PARM CRUSTED SALMON 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 BROWNIE 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.