

**MARIANN HOME MASTER MENU (STANDARD)**

**MENU A – WEEK 1**

APRIL 19 – 25 2026

DISNEY WEEK

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>BREAKFAST</b>						
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 <b>FRENCH TOAST &amp; BACON</b>	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
<b>LUNCH</b>						
VEGETABLE NOODLE SOUP <b>CAPTIAN HOOK CANNON BALLS</b> COUSCOUS CORN WITH RED PEPPERS  MOUSSE  CRAB SALAD SANDWICH ON A CROISSANT BUN ROMAINE & MANGO SALAD  DICED PEACHES	CLAM CHOWDER 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 &amp; Onion – Relish Cheese Slice, Pickles</i>  TROPICAL FRUIT  HAVARTI CHEESE SANDWICH ON WW GREEN SALAD  CHIFFON	CHICKEN NOODLE SOUP RED PEPPER & FETA FRITTATA FALL MEDLEY MARBLE BREAD  WATERMELON WEDGE  POLLOCK PATTIE COLESLAW  JELLO CUP	CREAM OF MUSHROOM SOUP <b>DOOPEY'S DIPPERS</b> BAKED PEACHES WITH WARM BERRY SAUCE MULTI-GRAIN BREAD  RHUBARB & STRAWBERRIES  BISTRO SANDWICH CUCUMBER & RED PEPPER  RICE KRISPIE SQUARE	FRESH VEGETABLE SOUP CREAMY PASTA & VEGETABLES BROCCOLI  CHOPPED FRESH FRUIT CUP  STEAK & MUSROOM PIE <b>FLOUNDER SEAWEEED SALAD</b>  BUTTERTARTS	MINESTRONE SOUP HOT DOG – Ketchup, Mustard, Relish, Pickles CHUNKY COUNTRY FRIES GREEN PEAS WITH PEARL ONIONS  FRUIT FLAVOUR APPLESAUCE  TURKEY CRANBERRY WRAP CAESAR SALAD  ICE CREAM
<b>DINNER</b>						
PORK CUTLET WITH CREAMY MUSTARD SAUCE FRENCH FRIES HERBED BROCCOLI  <b>POISON APPLE SAUCE</b>  ROAST TURKEY CRANBERRY SAUCE MASHED POTATOES WHIPPED PARSNIPS  CHOCOLATE CREAM PIE	BREADED PERCH FRIED RICE <b>RATATOUILLE</b>  DICED PEARS  VEAL WITH SAUCE MASHED POTATOES GLAZED CARROTS  VANILLA & STRAWBERRY WAFERS	CHICKEN IN CREAM CHEESE SAUCE ROASTED RED POTATO GREEN BEANS  <b>MICKEY BEIGNETS</b>  BRAISED FARMER SAUSAGES IN TOMATO RICE PILAF MASHED TURNIP  DICED FRESH CANTELOUPE	<b>LADY &amp; THE TRAMP SPAGHETTI &amp; MEATBALLS</b> GARLIC BREAD MONTEGO VEGETABLES  COCONUT CREAM PUDDING W/ WHIPPED CREAM  TURKEY SCHNITZEL <i>Cranberry Sauce</i> MASHED POTATOES SQUASH & APPLE CASSEROLE  CHOPPED APRICOTS	<b>GOOFY'S PIZZA PLANET</b> TATER TOTS BRUSSEL SPROUTS W' RED PEPPER  ICE CREAM SUNDAE  ROAST BEEF WITH YORKSHIRE PUDDING 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  <b>WINNIE THE POOH'S HONEY CAKE</b>  BEEF MUSHROOM GOULASH 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.**