

MARIANN HOME MASTER MENU (STANDARD)

MENU A – WEEK 1

JUNE 21 - 27 2026

SET 2

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST						
ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST WESTERN 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 FRENCH TOAST & 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 HOT CROSS BUN CHEDDAR/HAVARTI CHEESE
LUNCH FATHER'S DAY						
VEGETABLE NOODLE SOUP HONEY GARLIC MEATBALLS COUSCOUS CORN WITH RED PEPPERS LEMON TARTS 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 BBQ BACON CHEESEBURGER 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 ON ABUN WITH TARTAR SAUCE COLESLAW JELLO CUP	CREAM OF MUSHROOM SOUP CHICKEN NUGGETS BAKED PEACHES WITH WARM BERRY SAUCE MULTI-GRAIN BREAD RHUBARB & STRAWBERRIES HOT BISTRO SLIDERS CUCUMBER & RED PEPPER RICE KRISPIE SQUARE	FRESH VEGETABLE SOUP CREAMY PASTA & VEGETABLES 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 ICE CREAM
DINNER						
TONKATSU PORK CUTLET FRENCH FRIES HERBED BROCCOLI APPLE SAUCE ROAST TURKEY STUFFING CRANBERRY SAUCE CREAMY 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	SOUTHERN FRIED CHICKEN POTATO SALAD 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 CASSEROLE SQUASH & APPLE CHOPPED APRICOTS	DELUXE PIZZA TATER TOTS BRUSSEL SPROUTS W' RED PEPPER ICE CREAM SUNDAE OPENFACE HOT BEEF WITH GRAVY MASHED POTATOES CARROTS PINEAPPLE	SALMON LOIN WITH A SAUCE 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.