

MARIANN HOME MASTER MENU (STANDARD)

MENU A – WEEK 2

JUNE 28 – JULY 4 2026

SET 1

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 FRIED RICE W' ALMONDS ORIENTAL VEGETABLES EGG ROLL TROPICAL FRUIT TUNA SANDWICH GREEN SALAD BUTTERSCOTCH PUDDING	MUSHROOM SOUP SALAMI w/ MUSTARD ON RYE SUMMER ITALIAN SALAD CHOPPED APRICOTS FRENCH TOAST BAKE WITH BLUEBERRIES SAUSAGES BAKED APPLES RICE KRISPIE SQUARE	ITALIAN WEDDING SOUP SALMON SANDWICH ROMAINE MANDARIN SALAD FRUIT COCKTAIL LASAGNA WITH MEAT SAUCE BROCCOLI CARROT CAKE	CANADA DAY CHICKEN & RICE SOUP BBQ CHEESEBURGER POUTINE MIXED VEGETABLES BUTTERTARTS DEVILED EGGS, CHEESE & CRACKERS CEASAR SALAD BANANAS	POTATO LEEK SOUP ROAST BEEF SANDWICH W/ MUSTARD ON MULTIGRAIN CUCUMBER & RED PEPPER STRAWBERRY & RHUBARB CRISP CRAB CAKES <i>Tartar Sauce</i> HASH BROWN POTATOES SLICED BEETS GRAPES	VEGETABLE SOUP BUTTERNUT SQUASH RAVIOLI VEGETABLE PIZZA MONTEGO VEGETABLES TROPICAL FRUIT SLICED TURKEY SANDWICH CREAMY CORN SALAD SHERBET	TOMATO BASIL SOUP HOT DOG <i>Grated Cheese, Mustard, Relish, Ketchup, Pickles</i> CHUNKY FRENCH FRIES FALL MEDLEY CHOPPED FRESH FRUIT CUP EGG SALAD SANDWICH GREEN SALAD VANILLA/CHOCOLATE WAFERS
PHILLY STEAK ON A BUN MASHED POTATOES GLAZED TURNIP STRAWBERRY SHORTCAKE ROAST PORK WITH PINEAPPLE BBQ SAUCE ROASTED RED POTAOES GREEN PEAS CRUSHED PINEAPPLE	CHICKEN CORDON BLUE MASHED POTATOES VEGETABLE MEDLEY ICE CREAM SUNDAE VEAL TACO CASSEROLE SEASONED RICE JULIENNE CARROTS APPLESAUCE	CURRIED LAMB RICE PILAF FALL MEDLEY PUMPKIN PIE W/ WHIPPED CREAM BEEF STEW CHEESE TEA BISCUITS MASHED POTATOES GREEN BEANS DICED PEARS	MAPLE BBQ PORK RIBS MACARONI SALAD PEAS FRUIT FLAVOURED APPLESAUCE FISH AND CHIPS CREAMY COLESLAW <i>Tartar Sauce</i> STRAWBERRY SHORTCAKE	LENTIL DAL COUSCOUS GRILLED VEGETABLES MOUSSE CHICKEN BURGER ON A BUN WITH TOMATO & MAYO TATOR TOTS ITALIAN VEG MIX FRUIT COCKTAIL	COD WITH VEGETABLES MASHED POTATOES FRENCH GREEN BEANS WITH BUTTERED ALMONDS PEACHES VEAL PARM CUTLET RICE PILAF GARLICKY SQUASH PEANUT BUTTER PUDDING	BIG MAC 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