

MARIANN HOME MASTER MENU (STANDARD)

MENU A – WEEK 3

JUNE 14 - 20 2026

SET 1

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST						
ORANGE/APPLE JUICE HOT OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST VEGETABLE OMELETTE	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST BREAKFAST SAUSAGES	ORANGE/APPLE JUICE HOT OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST POACHED EGGS	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST WAFFLE & BACON	ORANGE/APPLE JUICE HOT OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST POACHED EGGS	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST SCRAMBLED EGGS	ORANGE/APPLE JUICE HOT OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST BUTTERED RAISIN TOAST CHEDDAR/HAVARTI CHEESE
LUNCH						
CHICKEN & RICE SOUP TUNA CASSEROLE MIXED VEGETABLES RYE BREAD APPLESAUCE GRILLED BACON & CHEDDAR CHEESE SANDWICH MIXED GREEN SALAD CHOCOLATE CREAM PIE	SPLIT PEA SOUP PORK PIE (TORTIERE) SAUTEED MUSHROOMS FRESH FRUIT CUP CHEESE CANNELONI HERBED FRENCH GREEN BEANS MOUSSE	CHICKEN NOODLE SOUP SNACK PLATE: SLICED CHEESE, SALAMI, HAM, PICKLES, CRACKERS, AND GRAPES CHOCOLATE PUDDING TOMATO & CHESE SANDWICH WITH MAYO ROMAINE SPINACH SALAD WITH TOASTED ALMONDS PEACHES N' CREAM	CREOLE TOMATO SOUP TURKEY BURGER WITH FETA & TOMATO ROMAINE MUSHROOM SALAD APPLE SLICES W/ CINNAMON BREADED SOLE FILET <i>Tartar Sauce</i> SPICED CARROTS MULTIGRAIN ICE CREAM SUNDAE	WONTON SOUP SOUTHWESTERN CHICKEN AND RICE CASSEROLE GREEN BEANS BUTTERED MARBLE RYE TROPICAL FRUIT SALMON SANDWICH SLICED TOMATO / CUCUMBER BROWNIES	HARVEST VEGETABLE SOUP MACARONI, CHEESE & BEAN CASSEROLE MIXED VEGETABLES DICED PEARS TURKEY & HAVARTI SANDWICH TOSSED SALAD CREAM COOKIES	SMOKED TURKEY SOUP PULLED PORK CASSEROLE VILLAGIO BREAD SQUASH LEMON MERINGUE PIE EGG SALAD SANDWICH SPINACH TOMATO BASIL SALAD MANDARIN ORANGE SECTIONS
DINNER STRAWBERRY SHORTCAKE DAY						
CHICKEN STEW CHEESE TEA BISCUIT GARLIC HERB ROAST POTATOES GREEN BEANS MOROCCAN STRAWBERRY SHORTCAKE SWEDISH MEATBALLS MASHED POTATOES WHIPPED PARSNIPS CHOPPED APRICOTS	BEEF HOT DOG FRENCH FRIES PARSLIED CAULIFLOWER CRUSHED PINEAPPLE TURKEY STIR FRY COUSCOUS STIR FRY GRILLED VEGETABLES STRAWBERRY CREAM PIE	SHRIMP FRIED RICE PEAS DICED FRESH CANTELOUPE HONEY GARLIC CHICKEN WINGS POTATO SALAD ITALIAN VEG MIX SHERBET	GLAZED PORK CHOP MASHED POTATOES BROCCOLI CHERRY TART BEEF VEGETABLE GOULASH RICE PILAF GARLIC BREAD CORN & RED PEPPER CHOPPED MANGO W' BERRY SAUCE	VEAL WITH GRAVY MASHED POTATOES BRUSSEL SPROUTS WITH RED PEPPERS PEACH CRISP BUTTER GLAZED HAM WITH RAISIN SAUCE SCALLOPED POTATOES MONTEGO STYLE VEGETABLES CHOPPED APRICOTS	MEDITERRANEAN POLLOCK HASHBROWNS SEASONED BEETS <i>Tartar Sauce</i> APPLE PIE SHEPHERD'S PIE GRAVY CREAMED CORN FRUIT COCKTAIL	ASIAN CHICKEN FRIED RICE PEAS & DICED ONIONS RHUBARB & STRAWBERRIES SALISBURY STEAK IN MUSHROOM & ONION GRAVY MASHED POTATOES FALL VEGETABLE MEDLEY BUTTERSCOTCH PUDDING

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 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