

August 2026



Dinner

Please notify us of any food allergies.



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
26	27	28	29	30	31	1
Summer 2026 Week 1 Alternates: Maple Glazed Marinated Chicken Breast Egg Salad on a Croissant Baked Sweet Potato Apricots Grapes Cottage Cheese SF Chocolate Pudding	Summer 2026 Week 2 Alternates: Savory Baked Cod Filet Hot Dog on a Bun Macaroni Salad Diced Tropical Fruit Grapes Cottage Cheese SF Red Jello	Summer 2026 Week 3 Alternates: Marinated Mexican Chicken Breast Albacore Tuna Salad on a Tomato Slice Cavatappi w/ White Cheddar Sauce Mandarin Oranges Grapes Cottage Cheese SF Vanilla Pudding	Summer 2026 Week 4 Alternates: Mediterranean Baked Cod Filet Angus Burger on a Bun Baked Potato Pears Grapes Cottage Cheese SF Red Jello			Entrees: Asian Chili Garlic Shrimp Guinness Beef Stew w/ Biscuit Sides: Baked Potato Steamed Spinach Sesame-Ginger Green Beans Dessert: Key Lime Pie
2	3	4	5	6	7	8
Entrees: Bee Sting Glazed Ham Filet Mignon w/ Compound Butter Sides: Scalloped Potatoes Creamed Corn Herbed Asparagus Dessert: M&M Sundae	WEEK 2 ENTREES Sweet & Sour Meatballs Shrimp Fried Rice Sides: Vegetable Egg Roll Herbed Cauliflower Garlic Butter Wax Beans w/ Basil Dessert: Cherry Pie	Entrees: Honey Mustard Boneless Chicken Thighs Ham & Blue Cheese Quiche Sides: Mashed Potatoes Seasoned Peas & Pearl Onions Fresh Tomato Slices w/ Mayo Dessert: Peanut Butter Bars	Entrees: Bacon Egg Caesar Salad Patty Melt on Rye w/ Sautéed Onion & Swiss Sides: French Fries Sweet Corn on the Cob Zucchini Casserole Dessert: Lemon Meringue Pie	Entrees: Ranch Parmesan Chicken Tenders BBQ Pork Back Ribs Sides: Salt Potatoes Seasoned Cabbage Veggie Plate Dessert: Thick Watermelon Wedges	Entrees: Classic Baked Haddock Chicken Parmesan Sides: Baked Ziti Seasoned Broccoli Steamed Carrot Coins Dessert: Berry Pound Cake	Entrees: Roast Turkey Breast w/ Gravy & Cranberry Sauce BBQ Beef Brisket Sides: Country Stuffing Green Bean Casserole Seasoned Mashed Butternut Squash Dessert: Chocolate Cadillac Cheesecake
9	10	11	12	13	14	15
Entrees: Shredded Pork with Sauerkraut Broccoli Cheddar Baked Potato Sides: Knotted Dinner Roll Apple Slices w/ Peanut Butter Steamed Asparagus Dessert: Caramel Pecan Sundae	WEEK 3 ENTREES Maple Bacon Quiche Vegetarian Lasagna Sides: Warm Garlic Breadstick Baked Artichoke Hearts Steamed Sweet Peas Dessert: Raspberry Pie	Entrees: Italian Sausage Patty Sandwich w/ Peppers & Onions Chopped Chef Salad w/ Spring Mix Sides: Pasta Salad Buttered Kernel Corn Fried Breaded Dill Pickles Dessert: Baked Custard	Entrees: Orange Spiced Salmon Chicken & Biscuits Sides: Baked Sweet Potato Apple Waldorf Salad Green Bean Almondine Dessert: Chocolate Eclair	Entrees: Old Fashioned Goulash Pineapple Glazed Pork Tenderloin Sides: Boiled Red Potatoes Carrot Souffle Pickled Sliced Beets Dessert: "Crushed" Strawberry Shortcake	Entrees: Fried Breaded Haddock Chicken Cordon Bleu w/ Dijon Sauce Sides: Baked Potato Memphis-Style Coleslaw Garlic Herb Asparagus Dessert: Banana Caramel Pecan Pie	Entrees: Beef Tenderloin w/ Horseradish Cream Cheese Smoky Shrimp Sides: French Onion Rice Seasoned Cauliflower Broccoli Salad Dessert: Limoncello Marscapone Cake
16	17	18	19	20	21	22
Entrees: Homestyle Pot Roast w/ Gravy BBQ Turkey Meatloaf Sides: Mashed Potatoes Herbed Spinach Steamed Brussel Sprouts Dessert: Pineapple Sundae	WEEK 4 ENTREES Tuna Noodle Casserole w/ Peas Grilled Marinated Honey Garlic Chicken Breast Sides: Zucchini Muffin Apple Slices w/ Orange Bacon Cream Cheese Dip Dessert: Blueberry Pie	Entrees: Cavatappi & White Cheddar w/ Diced Ham Classic Sloppy Joe Sandwich Sides: Sweet Potato Fries Sliced Beets Steamed Peas & Pearl Onions Dessert: Peanut Butter Banana Pie	Entrees: Roast Beef w/ Gravy Spinach Quiche Sides: Mashed Potatoes Seasoned Summer Squash Blend Baby Bella Mushrooms w/ Onion Dessert: Angel Food Cake w/ Berries	Entrees: Chicken Wings Pepperoni Pizza Sides: Baked Beans Vegetable Plate Steamed Carrot Coins Dessert: Peach Crisp	Entrees: Sweet & Spicy Baked Haddock Boneless Pork w/ Apples & Stuffing Sides: Knotted Dinner Roll Classic Ashton Coleslaw Seasoned Wax Beans Dessert: Strawberry-Lemonade Bars	Entrees: Breaded Shrimp w/ Buffalo Sauce Kielbasa w/ Sauerkraut Sides: Potato Salad Sweet Corn on the Cob Steamed Broccoli Dessert: Ultimate Chocolate Layer Cake
23	24	25	26	27	28	29
Entrees: Veal Parmesan Chicken Thigh Cacciatore Sides: Angel Hair w/ Marinara Steamed Cauliflower Asparagus Salad Dessert: Root Beer Float	WEEK 1 ENTREES Cobb Spring Salad w/ Grilled Chicken & HB Egg Baked Seasoned Salmon Sides: Garlic Butter Rice Peaches w/ Cottage Cheese Roasted Zucchini w/ Red Peppers Dessert: Very Berry Pie	Entrees: Cranberry Pork Roast Glazed Meatloaf Sides: Mashed Potatoes Warm Homestyle Applesauce Steamed Sweet Peas Dessert: Hummingbird Cake	Entrees: Chicken Broccoli Alfredo over Fettucine Cheese Ravioli w/ Marinara Sides: Warm Garlic Breadstick Honey Glazed Carrot Coins Fresh Fruit Cup Dessert: Strawberry Cheesecake	Entrees: Taco Salad w/ Chips, Sour Cream & Salsa Roasted Mexican Pork Tenderloin Sides: Cornbread Muffin Stewed Tomatoes Cranberry-Butter Brussel Sprouts Dessert: Berry Fluff Jello Salad	Entrees: Fried Breaded Haddock BBQ Pulled Pork Sandwich Sides: Seasoned Potato Wedges Pineapple Raisin Coleslaw Broccoli w/ Cheese Sauce Dessert: Brownie w/ or w/out Walnuts	Entrees: Asian Chili Garlic Shrimp Guinness Beef Stew w/ Biscuit Sides: Baked Potato Steamed Spinach Sesame-Ginger Green Beans Dessert: Key Lime Pie
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