Senior Resources' Agency on Aging Senior Nutrition Program is supported by funds from Tittle III made available under the Older Americans Act. Menu developed by Shelley Strelovsky, Culinary Director of The Kitchen at Futures. The menu meets 1/3 RDA and conforms to U.S Dietary Guidelines. Certified by Claudia Mejia. MS, RDN, CDN, CLC

## June 2024

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
3 Meat Lasagna Carrots Applesauce	4 Tomato Soup Grilled Cheese Sandwich	5 Meatloaf Mashed Potatoes Broccoli Orange	6 Picnic! Hotdogs/Hamburgers Coleslaw Potato Salad	7 Chicken & Veggie Cacciatore Egg Noodles Cheddar Biscuit Yogurt/Berry Cup
10 Grilled Chicken Pasta Salad Broccoli Banana Bread	11 Breakfast for Lunch! Eggs French Toast Bacon	12 Chicken Parm with Noodles and Tomato Sauce Carrots Applesauce	13 Pork Tenderloin Mashed Potatoes Corn	14 Shaved Steak Grinder with Peppers & Onions Potato Salad Apple
17 Ziti with meatballs Chopped Apple & Cran Salad Fruit Cup	18 Mac & Cheese W/ steamed Broccoli	19 Greek Turkey Burger Yogurt Sauce Cous Cous Mixed Veggies Lemon Loaf	20 Turkey Sandwich Lettuce/Tomato Mayo/ Cheese	21 Hot Dog Veggie Chili Pasta Salad Apple
24 Swedish Meatballs Egg Noodles Mixed Veggies Fruit Cup	25 Cheeseburger W/ all the fixings	26 Turkey Meatballs on flatbread Yogurt Sauce Greek Quinoa Salad Applesauce	27 Stuffed Scallops W/ Linguini Salad	28 Pulled Pork Sandwich Mac & Cheese Coleslaw (vinegar) Fruit Cup
Food Allergy Food may contain peanuts, tree nuts, sesame, soy, milk, eggs, wheat, shellfish, or fish. Please advise a staff member of any food allergies prior to consumption or meals.	Multi grain breads and 2 % milk are served with each meal unless noted above. Menus are subject to change due to seasonality and product availability.	Suggested Donation: \$4.00 Hot Meals		FATHER'S AY!

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