JULY | 2019



Salad Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Loaded Spinach Pears Rye Bread Banana Fat Free French 6	2 Turkey Ranch Pasta Cucumber Slices Raisins 4	3 Creamy Fruit Salad Carrots and Celery Sweet Bread 6	⁴ AGEWELL CLOSED	5 Buffalo Chicken Mandarin Oranges Fat Free Ranch 5
8 Southwest Salad Fruit Cocktail Wheat Bread French Dressing 5	9Chicken Spinach Salad Pineapple Three Bean Salad Light Ranch 4	10 Antipasti Salad Cherry Tomatoes Yogurt Crackers 7	11 Caramel Apple Salad Carrot and Celery Beets Orange Juice 6	12 Fresh Fruit Plate Cottage Cheese Sweet Bread 5
15 Calypso Salad Peaches Wheat Roll FF Raspberry Vinaigrette 6	16 Ranch Pasta Salad Cucumber Slices Fresh Orange 7	17 Cottage Cheese with Fruit Cherry Tomatoes Yogurt Crackers 6	18 Cobb Salad Fresh Banana Muffin French Dressing 5	19 Crab Pasta Salad Carrots and Celery Raisins 7
22 Caprese Salad String Cheese Rye Bread Margarine Fat Free Italian Dressing 4	23 Beef & Bleu Salad Peaches Wheat Roll Orange Juice Bleu Cheese Dressing 6	24 Oriental Salad Beets Banana Sesame Ginger Dressing 5	25Walnut Pear Salad Carrot and Celery Yogurt Fat Free Raspberry Vinaigrette Birthday Cake 7	26 Crab Cobb Salad Fruit Cocktail Muffin Margarine Fat Free Ranch Dressing 5
2 Asian Sesame Ginger Cherry Tomatoes Banana Saltine Crackers Sesame Ginger Dressing 6	30 Orange Feta Salad Tropical Fruit Wheat Roll Margarine Apple Juice Italian Dressing 7	Power Salad Raisins Wheat Bread Margarine Ranch Dressing 5	1	Z**The Numbers reflect the carb count for each meal. 1 carb count = 15g of carbohydrates

<u>Menu</u>

Includes Low Fat Milk

Meals Include 1/3 of the Recommended Daily Allowance (RDA)

Meals Subject to Change

Special Events
July 4:
AgeWell Closed

July 25: Birthday Party

