WASHINGTON COUNTY NUTRITION PROGRAM MARCH 2024 MENU IS SUBJECT TO CHANGE****** WITHOUT NOTICE	Meals must be eaten on the Day of delivery!! Should you need to reheat the meals microwave for 2-3 minutes OR place in a 350 degree oven for no longer than 10 minutes in an oven safe container.	MEAL CONSISTS OF: Protein-3 oz minimum Vegetables-1/2 - 1 cup Fruit-1 cup Starch-1/2 cup 100% Whole Wheat Bread, butter, 1% milk served daily When gravy is provided, low sodium is always used	Need to cancel or restart your meals? Call(518)746-2357 For the safety of our Drivers please restrain your dog!!! Have questions/concerns? Call (518)746-2286	Suggested Contribution is \$3.00 per meal. Visitors and guests under 60 yrs of age, \$5.00 per meal. The Nutrition Program is funded by participants' contributions, Washington Cty Board of Supervisors and NYS Office for the Aging.
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MEAL SITES: CAMBRIDGE: (518)677-8592 KINGSBURY: (518)747-9352 WHITEHALL: (518)499-2482	Please note: Our program is more liberal with meals on <i>holidays and birthdays</i> as is the position of the AND to improve quality of life.			MACARONI AND CHEESE SUGAR SNAP PEAS CARROT COINS BLUEBERRIES AND CREAM 1
HAPPY MARCH BIRTHDAYS CHICKEN BREAST OVER STUFFING MASHED POTATOES W/LS GRAVY GREEN BEAN ALMONDINE CHEFS CHOICE-CAKE 4	VEAL WITH PEPPERS OVER WHOLE WHEAT PASTA ITALIAN BLEND VEGGIES WW DINNER ROLL IN TRAY APRICOTS 5	LIGHTLY BREADED FISH ON A WHOLE WHEAT BUN RICE PILAF BUTTERED PEAS PEACH SLICES 6	FRESH ROAST BEEF W/LS GRAVY BAKED POTATO BROCCOLI FLORETS FRESH PEAR 7	BROCCOLI AND CHEESE QUICHE WARM BEETS YELLOW SWEET CORN TROPICAL FRUIT
SPRING FORWARD!! CHICKEN CEASAR SALAD COUNTRY STYLE TOMATOES BEAN SALAD FIG NEWTON COOKIES 11	PORK CHOP SUPREME OVEN BROWN POTATOES DICED RUTABAGA MANDARIN ORANGES 5 12	HAPPY RDN DAY! GREEK INSPIRED LEMON CHICKEN BREAST W/LS GARLIC GRAVY SWEET MASHED POTATOES BROCCOLI FLORETS CHILLED PINEAPPLE 13	FRESH TURKEY BREAST W/LS GRAVY MASHED POTATO GREEN BEANS STRAWBERRIES W/WHIP 14	POTATO CRUSTED FISH OVER HOT QUINOA COLLARD GREENS WW DINNER ROLL IN TRAY CINNAMON APPLE SLICES 15
HAPPY SAINT PATRICK'S DAY! CORNED BEEF W/CABBAGE, CARROTS, AND STEAMED POTATOES IRISH TEA CAKE	ASIAN DICED CHICKEN AND BROCCOLI OVER BROWN RICE ORIENTAL BLEND VEGGIES CINNAMON PEAR SLICES WW DINNER ROLL IN TRAY 19	MEATLOAF W/LS ONION GRAVY OVEN BROWN POTATOES CALIFORNIA BLEND VEGGIES FLUFF 20	EGG SALAD OVER ROMAINE COUNTRY STYLE TOMATOES MEDITERRANEAN QUINOA SALAD FRESH BANANA	VEGETARIAN LASAGNA STEAMED SPINACH WW DINNER ROLL IN TRAY VANILLA YOGURT W/BERRIES 22
LEMON BUTTER SCROD OVER WILD BROWN RICE GREEN PEAS WW DINNER ROLL IN TRAY DATMEAL RAISIN COOKIE STONE FRUIT-CHEFS CHOICE 25	NORMANDY BLEND VEGGIES APRICOTS	STUFFED SHELLS W/LEAN MEAT SAUCE ITALIAN BLEND VEGGIES SUGAR SNAP PEAS FRUIT COCKTAIL	TURKEY AND CHEESE ON A SUB ROLL PINEAPPLE COLESLAW MARINATED CUCUMBERS FRESH GRANNY SMITH APPLE 28	GOOD FRIDAY/HAPPY EASTER FRESH HAM W/PINEAPPLE RING GARLIC MASHED POTATOES CARROT COINS LEMON EASTER CAKE