WASHINGTON COUNTY NUTRITION PROGRAM MAY 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)791-5082	ALLERGEN INFORMATION FOR MENUITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS. Please note: Our program is more liberal with meals on holidays and birthdays as is the position of the AND to improve quality of life.	STUFFED SHELLS W/LEAN MEAT SAUCE ITALIAN BLEND VEGGIES SUGAR SNAP PEAS MANDARIN ORANGES 6	LEMON BUTTER SCROD WILD BROWN RICE BROCCOLI FLORETS OATMEAL RAISIN COOKIE PINEAPPLE AND CHERRY \$\infty\$	CHEFS SALAD W/TURKEY, SWISS AND EGG OVER FRESH GREENS COUNTRY STYLE TOMATOES WW DINNER ROLL FIG NEWTONS
BARBECUE CHICKEN BREAST FRESH MASHED SWEET POTATOES STEAMED SPINACH MACINTOSH APPLE 66	VEAL W/PEPPERS OVER WW PASTA ITALIAN BLEND VEGGIES WW DINNER ROLL IN TRAY FRESH GRAPES 7	HAPPY BIRTHDAY TO YOU!!!! VEGETARIAN LASAGNA BROCCOLI FLORETS WW DINNER ROLL IN TRAY LEMON CAKE	BEEF STEW W/LS GRAVY GREEN PEAS WW DINNER ROLL N TRAY APRICOTS	TURKEY AND CHEESE ON A CLASSIC SUBMARINE ROLL HOMEMADE COLESLAW MARINATED CUCUMBERS FRUITED JELLO 10
HAPPY MOTHER'S DAY ITALIAN CHICKEN CACCIATORE OVER WW PASTA CAULIFLOWER/CARROTS PEACH CRISP 13	PORK CHOP SUPREME BAKED POTATO BROCCOLI FLORETS CINNAMON SLICED APPLES 🍏 14	SALISBURY STEAK W/LS GRAVY MASHED POTATOES RUTABAGA BLUEBERRIES AND CREAM 15	SENIOR CITIZENS LUNCHEON DAY CONCINCEN BREAST OVER STUFFING W/LS GRAVYRICE PILAFMIXED VEGETABLES WW DINNER ROLL/CHEESECAKE 16	TUNA SALAD ON ROMAINE COUNTRY STYLE TOMATOES MIDDLE EASTERN QUINOA SALAD MELON CUP 17
BROCCOLI AND CHEESE QUICHE WARM BEETS YELLOW SWEET CORN FRUIT FLUFF-CHEFS CHOICE 20	ITALIAN BOLOGNESE OVER WW SPAGHETTI BUTTERED PEAS WW DINNER ROLL IN TRAY DICED PEACHES 21	GARLIC LEMON CHICKEN W/LS GRAVY FRESH SWEET MASHED POTATOES FIESTA BLEND VEGGIES FRESH BANANA 22	MEATLOAF W/LS ONION GRAVY OVEN BROWN POTATOES CALIFORNIA BLEND VEGGIES CHILLED PINEAPPLE \$23	CHICKEN CEASAR SALAD THREE BEAN SALAD COUNTRY STYLE CUCUMBERS WW DINNER ROLL FIG NEWTONS 24
PROGRAM CLOSED TODAY 27	HAPPY MEMORIAL DAY CHEESEBURGER ON A WW BUN MIXED VEGETABLES CAULIFLOWER RASPBERRY CRUNCH 28	OVEN FRIED CHICKEN PARMESAN OVER WW SPAGHETTI GREEN PEAS WW DINNER ROLL IN TRAY BERRIES AND CREAM 29	MACARONI AND CHEESE BABY CARROTS STEAMED SPINACH APRICOTS 30	EGG SALAD OVER BABY SPINACH POTATO SALAD COUNTRY STYLE TOMATOES APPLESAUCE JELLO 31