Senior Nutrition Program MONDAY	Novemb Tiuesday	er 2024 Wednesday	THURSDAY
Menu Subject to Change 60 + suggested donation \$3.00 Under 60 Cost \$6.00 Please make your reservation by 9:00 am on the day you plan to eat at the center.			
4 Baked Fish Rice Pilaf Cinnamon Applesauce Broccoli 2% Milk	5 Roast Beef Mashed potato w/ gravy Mixed Veggies Frog Eye Salad Wheat Bread w/ margarine 2% Milk	6 Baked Ham Scalloped Potatoes Peas Mixed Fruit 2% milk	7 Hot Hamburger w/ grilled onion Mashed Potato & gravy Green Beans Mandarin Orange Buttermilk salad Hot roll 2% Milk
11  Centers Closed  Happy Veteran's Day	12 Chicken noodle soup w/ carrot, celery Cheese stick Crackers Fruit cup 2% Milk	13 Swedish Meatballs over Noodles Normandy Blend Jell- w/ Mandarin oranges Bread pudding w/ lemon sauce 2% Milk	14 Chicken Strips w/ chick fil a sauce Baked potato w/ sour cream Mixed veggies Pineapple 2 % milk
18 Hamburger barley & vegetable Soup Cheese stick Crackers Mixed Fruit 2% milk	19 Pork Chop Baked sweet potato Broccoli Applesauce 2% milk	20 COOKS CHOICE	21 Thanksgiving Dinner Turkey Cranberries, Candied Yams Mashed Potato/ Gravy, Dressing Cranberry salad, Green Beans Pumpkin Pie Dinner Roll/ Margarine 2% Milk
25 Turkey Stuffing Casserole Beets Pears Cookie 2% milk	26 Teriyaki Chicken Fried Rice w/ peas & carrots Stir Fry Veggies Cottage cheese w/ Pineapple 2% Milk	27 Soft Shell Ground Beef Taco w/ lettuce Tomato, onion, cheese Refried Beans Chips & Salsa Mandarin oranges 2% Milk	28 Closed – Happy Thanksgiving