

1% MILK SHOULD BE SERVED  
AT EACH MEAL

**GRADD SENIOR NUTRITION PROGRAM,  
September 2020**

WHOLE WHEAT PRODUCTS SHOULD BE  
(2 SLICES OR 2 OZ.) UNLESS OTHERWISE  
NOTED

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	1 ITALIAN BAKED CHICKEN AU GRATIN POTATOES SPINACH WHITE BREAD FRUITED GELATIN VINEGAR	2 POLISH SAUSAGE BLACK EYED PEAS CABBAGE WHEAT BUN PINEAPPLE MUSTARD	3 TUNA SALAD (2OZ) MIXED BEAN SOUP MANDARIN ORANGES WHITE BREAD SALTINE (1 PACK)	4 <b>THEME DAY</b> HAMBURGER BAKED BEANS/PEPPERS POTATO SALAD WHEAT BUN BIRTHDAY CAKE KETCHUP
7  CLOSED FOR LABOR DAY	8 BEEF HOT DOG ROASTED POTATOES GREEN BEANS CHILLED YOGURT HOT DOG BUN MUSTARD	9 PORK ROAST STUFFING CALIFORNIA BLEND VEGETABLES BAKED APPLES WHEAT BREAD MARGARINE	10 BEAN SOUP COLESLAW CORNBREAD TROPICAL FRUIT MARGARINE	11 BREADED PORK CHOP SWEET POTATOES PEAS & CARROTS FRUIT CRISP WHEAT BREAD MARGARINE
14 CHICKEN TETRAZZINI (6 OZ) ITALIAN BLEND PINEAPPLE BAKE WHEAT BREAD MARGARINE	15 HAM SALAD (2 OZ) VEGETABLE SOUP MANDARIN ORANGES WHITE BREAD SALTINE (1 PACK)	16 BREADED CHICKEN PATTY BRUSSELS SPROUTS HOMINY MIXED FRUIT HAMBURGER BUN MAYO	17 SLICED HAM POTATO SALAD PASTA SALAD PEACHES WHEAT BREAD MAYO	18 BBQ CHICKEN SWEET POTATOES GREEN BEANS PUDDING HAMBURGER BUN MARGARINE
21 POT ROAST MASHED POTATOES CARROTS FRESH ORANGE WHEAT BREAD MARGARINE	22 TURKEY SLICE CHEESE SLICE COLESLAW TROPICAL FRUIT OATMEAL COOKIE WHEAT BREAD MUSTARD	23 MEATLOAF PARSLEY POTATOES MIXED VEGETABLES PINEAPPLE WHEAT BREAD MARGARINE	24 CHICKEN SALAD (2OZ) PICKLED BEETS TOSSED SALAD FRESH APPLE WHEAT BREAD RANCH DRESSING	25 POLISH SAUSAGE BLACK EYED PEAS CABBAGE PEARS HOT DOG BUN MUSTARD
28 VEGETABLE SOUP (8 OZ) COTTAGE CHEESE (3 OZ) PEACHES WHEAT CRACKER (3) SALTINE (1)	29 PINTO BEANS (6 OZ) CORN COLESLAW APPLESAUCE CORNBREAD MARGARINE	30 BBQ CHICKEN BREAST CHEESY POTATOES GREEN BEANS BANANA HAMBURGER BUN		