REQUIRED BID MENU

Weekly Average 2800 calories per day

WEEK 1

	MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
		10						1.0		1.0		1.0	Citrus Fruit (C)	1@
	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@		1 @
F	Oatmeal	1 C	Dry Cereal	1 C	Farina	1 C	Dry Cereal	1 C	Oatmeal	1 C	Dry Cereal	1 C	Dry Cereal	10
1														
	H.C. Eggs	2 EA	Scrambled Eggs	3 oz	Pancakes	2 EA	T sausage	1 OZ	HC Eggs	2 EA	Breakfast Meat Gravy		Scrambled Eggs w/	3 oz
	Cottage Fries	1/2 c	T sausage	1 oz	T Ham	1 oz	Scrambled Eggs	3 OZ	Lyonnaise Potatoes	1/2 c	Cottage Fries	1/2 c	Chorizo	
	Pastry	1 SVG	Coffeecake	1/48			Coffeecake	1/48	Pastry	1 SVG	Biscuits	2 sl	Lyonnaise Potatoes	1/2 c
	WW Bread	1 sl	WW Bread	1 sl			WW Bread	1 sl	WW Bread	1 sl			Tortillas	2@
- 1	Jelly PKT	1 EA	Jelly PKT	1 EA	Syrup	1 1/2 oz	Jelly PKT	1 EA	Jelly PKT	1 EA	Jelly PKT	1 EA		
	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz
Т	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@
_	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz
	T Franks	2@	BLT Sandwich:		Spaghetti and meat	12 oz	Bologna	2 OZ	Chicken 1/4	3 oz	Sloppy Joe (2 oz)	4 oz	Chicken Nuggets	3 oz
	Buns	2@	Bacon*	2 OZ	(4 oz)		Sliced Cheese	1 OZ	Mashed Potatoes	1 c	Bun	1@	Macaroni & Cheese	3/4 c
L	- Catsup	1 EA	Lettuce/Tomato	1 SL EA			Whole-wheat Bread	4 SL	Gravy	1 oz			BBQ Sauce	1 TBSP
100	Mustard PKT	1 EA	Bun	1 EA			Mayo-Type Dressing	1 EA						
N	1		Mayo-Type Dressing	1 EA	Tossed Saladw/ dressi	ng 1/2 c								
C	Cottage Fries	1 C	Baked Beans	1/2 c	Hot Carrots (A)	1/2 c	Oven Stripped Potatoes	1 c	Carrot Coins (A)	1/2 c	Corn	1/2 c	Hot Green Beans	1/2 c
F	Mixed Vegetables	1/2 c	Carrots (A)	1/2 c	Bread	3 sl	Peas	1/2 c	Bread	3 sl	Spanish Rice	1 c	Bread	3 sl
	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@
L	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz
											ETHNIC HERITAGE DA	AY:		
	Taco Meat w/ BEANS	12 oz	Chicken Stir Fry:		Beef Pattie with	3 OZ	Chili Con Carne/BEANS	12 OZ	Smoked T. Sausage	3 oz	Bean & Beef Burrito	5 OZ	Hot Sliced W/D Turkey	3 OZ
	(4 oz meat**)		Chicken	3 OZ			(4 OZ Meat**)		Hot Dog Bun	1@	(2 OZ Meat)			
0			Oriental Vegetables	1/2 C	Hamburger Bun	1 EA			Mustard	1@	CHILI BEANS	1 C		
1					Catsup PKT	1 EA					Spanish Rice	1/2 c	Creamed Potatoes	1 c
N	I		Fried Rice	1 C	BAKED BEANS	1 C	Rice	3/4 c	Creamed Potatoes	1 c				
N	Corn	1/2 C			Greens (A)	1/2 C					Mixed Veg/Carrots (A)	1/2 C	Greens (A)	1/2 C
E	:				Mustard PKT	1 EA								
F	R													
	Green Salad w/ carrots (A)	1/2 c	Coleslaw	1/2 C	Shed Lettuce/Onions	1/2 C	Coleslaw w/ carrots (A)	1/2 C	Green Salad	1/2 c	Shed Lettuce/Onions	1/2 C		
	Dressing	1 TBSP							Dressing	1 TBSP	Salsa	1 TBSP		
	Tortillas	2@	WW Bread	3 SL			Tortillas	2@			WW Bread	3 sl	WW Bread	3 SL
	Salsa	1 TBSP	Margarine	1/2 OZ							Margarine	1/2 oz	Margarine	1/2 OZ
	Plain Cake	1/54	Sandwich Cookies	2@	Applesauce	1/2 C	Plain Cake	1/54	Sandwich Cookies	2@	Plain Cake	1/54	Plain Cake	1/54
	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and entree items made from scratch are based upon cooked weight measurements. Weights on cookies made from mix are prior to baking. Side dishes are

*CUSTOMIZED DIET SHEETS

E1 1643 1/06

volume measurements. All combination dishes are ground turkey unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used. "Contains 1 C beans per serving.

REQUIRED BID MENU

Weekly Average 2800 calories per day

WEEK 2

											T T		r	
	MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@
В	Dry Cereal	1 C	Oatmeal	1 C	Farina	1 C	Dry Cereal	1 C	Dry Cereal	1 C	Dry Cereal	1 C	Oatmeal	1 C
R					Cheese Omelet	3 oz							Scrambled Eggs w/ Peppe	r:3 oz
E	Waffles	2@	HC Eggs	2@	Coffeecake	1/48	Scrambled Eggs	3 oz	Breakfast meat gravy	6 oz(1 oz)	Scrambled Eggs	3 oz	Coffeecake	1/48
Α	T. Sausage	1 OZ	T Ham	1 oz	T. Sausage	1 OZ	Lyonnaise Potatoes	1/2 c	Cottage Fries	1/2 c	T. Sausage	1 oz	T. Sausage	1@
K			Pastry	1 SVG			Pastry	1 SVG	Biscuits	2@	Pastry	1 SVG		
F			WW Bread	1 sl	WW Bread	1 sl	WW Bread	1 sl			WW Bread	1 sl	WW Bread	1 sl
A	Syrup	1 1/2 oz	Jelly PKT	1 EA	Jelly PKT	1 EA	Jelly PKT	1 EA	Jelly PKT	1 EA	Jelly PKT	1 EA	Jelly PKT	1 EA
S			Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz
Т	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@
	1% Milk	1 C	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz
	BBQ Chicken 1/4	3 OZ/1 OZ	T Franks	2@	T Salami and	2 OZ	Teriyaki Chicken	3 OZ/1 OZ	T Bologna	2 OZ	Sloppy Joe (2 oz)	4 oz	Hot Sliced Turkey	3 oz
	White Rice	1 c	Buns	2@	Sliced Cheese on	1 OZ			Sliced Cheese on	1 oz	Bun	1@	Mashed Potatoes	1 c
L			Mustard	2@	Whole-wheat Bread	4 SL			Whole-wheat Bread	4 SL			Gravy	1 oz
U			Lyonnaise Potatoes	1 c	Mustard PKT	1 EA			Mustard PKT	1 EA				
N					Mayo-Type Dressing	1 EA	Rice	1 c	Mayo-Type Dressing	1 EA	Macaroni & Cheese	3/4 c		
C	Carrot Coins (A)	1/2 c	Peas	1/2 c	Cottage Fries	1 c	Mixed Vegetables	1/2 c	Potato Salad	1/2 c	Corn	1/2 c	Carrot Coins (A)	1/2 c
Н	Bread	3 sl			Carrot Coins (A)	1/2 c	Bread	3 SL	Carrot Coins (A)	1/2 c			Bread	3 sl
	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@
L	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz
					ETHNIC HERITAGE D	AY:								
	Beef, Broccoli & Noodles	12 OZ	Beef Pattie	3 OZ	Italian Spaghetti	12 OZ	Breaded Country Pattie	3 OZ	Meat & Cheese Lasagna 12 OZ		Beef/Bean Burrito	5 OZ	Taco Meat & Bean Mix	12 OZ
	(4 OZ Meat, 1/2 c Veg)				w/ Meat Sauce (4 oz M	Meat)			(3 oz Meat/1 oz Cheese	9)	(2 oz Meat)		(4 OZ Meat**)	
D											CHILI BEANS	1 C		
1			RANCH BEANS	1 C			Creamed Potatoes	1 c					Spanish Rice	3/4 c
N			Greens (A)	1/2 C	Green Beans	1/2 C			Mixed Veg/Carrots (A)	1/2 C	Whole Kernel Corn	1/2 C		
N	1													
E														
R														
	Tossed Salad	1/2 C	Green Salad	1/2 C	Green Salad	1/2 C	Carrot Salad (A)	1/2 c	Green Salad	1/2 C	Coleslaw w/ carrots (A)	1/2 C	Tossed Salad w/	1/2 c
	Dressing	1 TBSP	Dressing	1 TBSP	Dressing	1 TBSP			Dressing	1 TBSP			dressing	1 Tbsp
	WW Bread	3 SL	WW Bread	3 SL	WW Bread	3 SL	WW Bread	3 SL	WW Bread	3 SL	WW Bread	3 sl	Tortillas	2@
1	Margarine	1/2 OZ	Margarine	1/2 OZ	Margarine	1/2 OZ	Margarine	1/2 OZ	Margarine	1/2 OZ	Margarine	1/2 oz	Salsa	1 TBSP
	Sandwich Cookies	2@	Plain Cake	1/54	Peaches	1/2 C	Plain Cake	1/54	Sandwich Cookies	2@	Plain Cake	1/54	Applesauce	1/2 c
L	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and entrée

items made from scratch are based upon cooked weight measurements. Weights on cookies made from mix are prior to baking. Side dishes are

volume measurements. All combination dishes are ground turkey unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

**Contains 1 C beans per serving.

*CUSTOMIZED DIET SHEETS

REQUIRED BID MENU

Weekly Average 2800 calories per day

WEEK 3

	MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@
В	Oatmeal	_	Dry Cereal	1 C	Farina	1 C	Dry Cereal	1 C	Dry Cereal	1 C	Farina	1 C	Oatmeal	1 C
R			,		Cheese Omelet	3 oz	• *************************************							
E	Hard Cooked Eggs	2 EA	Breakfast Meat Gravy	6 oz (1 o	Coffeecake	1/48	Scrambled Eggs w/ peppers	3 oz	Scrambled Eggs	3 oz	H.C. Eggs	2 EA	Waffles	2@
A	T Ham	1 oz	Cottage Fries	1/2 c	T. Sausage	1 OZ	Lyonnaise Potatoes	1/2 c	T Sausage	1 oz	Cottage Fries	1/2 c	T. Sausage	1 OZ
	Pastry	1 SVG	Biscuits	2@			Tortillas	2@	Coffeecake	2 sl	Pastry	1 SVG		
	WW Bread	1 sl		-	WW Bread	1 sl	WW Bread	1 sl	WW Bread	1 sl	WW Bread	1 sl		
A	Jelly PKT	1 EA	Jelly PKT	1 EA	Jelly PKT	1 EA	Jelly PKT	1 EA	Jelly PKT	1 EA	Jelly PKT	1 EA	Syrup	1 1/2 oz
1	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz
	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@
1	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz
							ETHNIC HERITAGE DAY:							
	T Salami and	2 OZ	Spanish Rice & Meat	12 oz	BBQ Beef (2 oz Meat)	3 OZ	Hamburger	3 oz	Chicken 1/4	3 oz	T. Franks	2@	Hot Turkey	3 oz
	Sliced Cheese on	1 oz	(4 oz)				Bun	1@	Scalloped Potatoes	1 c	Buns	2@	Mashed Potatoes	1 c
L	Whole-wheat Bread	4 SL			Bun	1@	Mustard	1@			Mustard	2@	Gravy	1 oz
U	Mustard PKT	2 EA	Pinto Beans	1 c			Catsup	1@						
N	Lyonnaise Potatoes	1 c			Oven Strippped Potatoes	1 c	Pasta Salad	1/2 c			Baked Beans	1 c		
C	Carrot Coins (A)	1/2 c	Tossed Salad /Dressin	ıç 1 /2c	Carrots (A)	1/2 c	Mixed Vegetables	1/2 c	Carrots (A)	1/2 c	Coleslaw	1/2 c	Carrots (A)	1/2 c
Н			Bread	3 sl					Bread	3 sl			Bread	3 sl
	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@
	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz
	Sloppy Joe Meat Mix	4 OZ	Salisbury Steak	3 OZ	Chicken Stir Fry:		Smoked T. Sausage	3 OZ	Taco Meat & BEAN Mix	12 OZ	Turkey Chow Mein	12 OZ	litalian Meat Sauce &	12 oz
	(2 OZ Meat)				Chicken	3 OZ	Hot Dog Bun	1@	(4 OZ Meat**)		(4 oz Meat)		Spaghetti (4 oz meat	:)
D					Oriental Vegetables	1/2 C	Mustard PKT	1 EA						
1	Hamburger Bun	1 EA	Creamed Potatoes	1 c	Fried Rice	1 C					Rice	1 C		
N	BAKED BEANS	1 C					RANCH BEANS	1 C						
N	Corn	1/2 c			Greens (A)	1/2 C	Broccoli	1/2 C	Greens (A)	1/2 C			Mixed Vegetables/Cari	rc 1/2 C
E														
R														
	Coleslaw w/ carrots (A)	1/2 C	Carrot Salad (A)	1/2 C	Garden Salad	1/2 C	Coleslaw w/ carrots (A)	1/2 C	Lettuce/Onions	1/2 C	Carrot Salad (A)	1/2 C	Green Salad	1/2 C
					Dressing	1 TBSP							Dressing	1 TBSP
			WW Bread	3 SL	WW Bread	3 SL			Tortillas	2@		3 EA	WW Bread	3 SL
			Margarine	1/2 OZ	Margarine	1/2 OZ			Salsa	1 TBSP	Margarine	1/2 OZ	Margarine	1/2 OZ
	Plain Cake	1/54	Fruit Mix	1/2 C	Plain Cake	1/54	Sandwich Cookies	1/54	Plain Cake	1/54	Applesauce	1/2 c	Plain Cake	1/54
	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz

*CUSTOMIZED DIET SHEETS

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and entrée items made from stratch are based upon cooked weight measurements. Weights on cookies made from mix are prior to baking. Side dishes are volume measurements. All combination dishes are ground turkey unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

"Contains 1 C beans per serving.

REQUIRED BID MENU

Weekly Average 2800 calories per day

WEEK 4

	MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@	Citrus Fruit (C)	1@
B	Dry Cereal	1 C	Dry Cereal	1 C	Oatmeal	1 C	Dry Cereal	1 C	Farina	1 C	Dry Cereal	1 C	Farina	1 C
	Breakfast Meat Gravy	6 oz (1 oz	Scrambled Eggs w/cheese	3 oz	Pancakes	2 EA	Scrambled Eggs w/Chorizo	3 oz	HC Eggs	2 EA	Breakfast Meat Gravy	6 oz (1 oz)	Cheese Omelet	3 oz
A	Cottage Fries	1/2 c	Lyonnaise Potatoes	1/2 c	T sausage	1 OZ	Cottage Fries	1/2 c	T Ham	1 oz	Cottage Fries	1/2 c	Coffeecake	1/48
	Biscuits	2 EA	Pastry	1@			Tortillas	2@	Pastry	1 SVG	Biscuits	2 sl	T sausage	1@
F			WW Bread	1 sl			WW Bread	1 sl	WW Bread	1 sl			WW Bread	1 sl
A	Jelly PKT	1 EA	Jelly PKT	1 EA	Syrup	1 1/2 oz	Jelly PKT	1 EA	Jelly PKT	1 EA	Jelly PKT	1 EA	Jelly PKT	1 EA
	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz
Т	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@	Sugar Substitute	1@
	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz	1% Milk/ Juice	1 C/4 oz
	T. Ham	2 OZ	BBQ Chicken 1/4	3 oz	Sloppy Joe	4 oz	Tuna Salad (2 oz Meat)	3 OZ	Spaghetti and meat	12 oz	BBQ Turkey (2 oz Meat)	3 OZ	Hot Roast Beef	3 oz
	Sliced Cheese on	1 OZ	Rice	1 c	(2 oz)		Sliced Cheese on	1/2 oz	(4 oz)				Mashed Potatoes	1 c
L	Whole-wheat Bread	4 SL			Bun	1@	Bun	1@	Whole-wheat Bread	4 SL	Bun	1 EA	Gravy	2 oz
U	Mustard	2 EA			Macaroni & Cheese	3/4 c								
N														
C	Cottage Fries	1 C	Mixed Vegetables	1/2 c	Peas	1/2 c	Oven Stripped Potatoes	1 c	Tossed Salad/dressing	1/2 c	Corn	1/2 c	Carrots (A)	1/2 c
Н	Carrots (A)	1/2 c	Bread	3 sl			Broccoli	1/2 c	Green Beans	1/2 c	Macaroni & cheese	3/4 c	Bread	3 sl
	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@	Fresh Fruit	1@
_	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz	Fruit Drink Carton	8 oz
													ETHNIC HERITAGE DAY	
	T Hot Dogs (3 OZ)	2 EA	Chili ConCarne/BEANS	12 OZ	Beef Pattie	3 OZ	Mexican Rice, Tomato and	12 OZ	Teriyaki Chicken	3 OZ	Turkey Chili Verde	4 oz	Turkey Chow Mein	12 oz
	Hot Dog Buns	2 EA	(4 OZ Meat**)				Turkey Cass.(4 OZ Meat)				(2 oz meat)		(4 oz meat)	
D	Mustard PKT	2 EA												
1					Creamed Potatoes	1 c			Fried Rice	1 c	PINTO BEANS	1 C	Rice	3/4 c
N	RANCH BEANS	1 C												
	Green Beans	1/2 C	Broccoli	1/2 c	Mixed Vegetables (A)	1/2 C	Diced Carrots (A)	1/2 C			Peas & Carrots (A)	1/2 C	Green Beans	1/2 C
E														
R														
	Tossed Salad	1/2 C	Coleslaw w/ carrots (A)	1/2 C			Lettuce/Onion	1/2 C	Carrot Salad (A)	1/2 C	Lettuce/Onions	1/2 C		
	Dressing	1 TBSP												
			WW Bread	3 SL	WW Bread	3 SL	Tortillas	2@	WW Bread	3 SL	Tortillas	2@	WW Bread	3 SL
			Margarine	1/2 OZ	Margarine	1/2 OZ			Margarine	1/2 OZ			Margarine	1/2 OZ
	Sandwich Cookies	2@	Plain Cake	1/54	Plain Cake	1/54	Applesauce	1/2 c	Sandwich Cookies	2@	Plain Cake	1/54	Sandwich Cookies	2@
	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz	1% Milk	8 oz

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and entree

items made from scratch are based upon cooked weight measurements. Weights on cookies made from mix are prior to baking. Side dishes are

volume measurements. All combination dishes are ground turkey unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with

margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

**Contains 1 C beans per serving.

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