



**August 2018
Congregate Meal Menu**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
August 1	August 2	August 3	August 4	August 5
		3 ounces Pork Carnita Taco Topped with 2 ounces Sweet and Sour Slaw 1/2 cup Rice with Chives 1/2 cup Corn Tortilla Fresh Melon	Sweet and Sour Meatballs (4) 1/2 cup Penne Pasta 1/2 cup Hawaiian Coleslaw Dinner Roll 1/2 cup Sliced Pears	Steak Sandwich with 2 ounces Onions and Peppers and 1/2 ounce Cheese 1/2 cup Ranch Seasoned Potatoes Sandwich Roll Fresh Seasonal Fruit Condiments
August 6	August Birthdays	August 7	August 8	August 9
Orange Glazed Pork Loin 1/2 cup Vegetable Rice Pilaf 1/2 cup Mixed Vegetables Wheat Bread 1/2 cup Applesauce	Chicken Primavera with Vegetable Cream Sauce 1/2 cup Penne Pasta 1 cup Tossed Salad with Cucumber, Hardboiled Egg, Italian Dressing Garlic Breadstick 1/2 cup Sliced Pears Birthday Cake	Salisbury Steak with Gravy 1/2 cup Cheesy Whipped Potatoes 1/2 cup Sweet Peas White Bread Brownie	1/2 cup Creamy Chicken Salad Croissant with Lettuce and Tomato 1 cup Tomato Soup with Crackers Whole Grain Croissant Fresh Seasonal Fruit	Baked Salmon with Dill Sauce 1/2 cup Parsley Potatoes 1/2 cup Yellow Beans White Bread Cookie
August 13	August 14	August 15	August 16	August 17
Roasted Turkey 1/2 cup Whipped Potatoes and Gravy 1/2 cup Peas and Carrots Wheat Dinner Roll 1/2 cup Gelatin	Kielbasa 1/2 cup BBQ Butter Beans 1/2 cup Macaroni Salad Hotdog Roll Fresh Seasonal Fruit	Baked Breaded Chicken Cutlet 1/2 cup AuGratin Potatoes 1/2 cup Sweet Peas White Bread Cookie	1/2 cup Tuna Salad Sandwich with Lettuce and Tomato 1 cup Creamy Potato Soup with Crackers 2 Slices Wheat Bread 1/2 cup Pineapple and Cherries	York County's Birthday Celebration Taco Salad with 3 ounces Taco Meat and 1/2 ounce Cheddar Cheese 1 cup Tossed Salad with Tomato, Taco Sauce 1 cup Black Bean Soup with Crackers Nacho Chips 1/2 cup Sherbet
August 20	August 21	August 22	August 23	August 24
Roasted Pork Loin with Gravy 1/2 cup Sauerkraut 1/2 cup Whipped Potatoes White Bread 1/2 cup Cinnamon Applesauce	Hamburger with Lettuce and Tomato 1/2 cup Sweet Potato Bites 1/2 cup Corn Sandwich Roll Fresh Seasonal Fruit Condiments	Chicken Parmesan with Marianara and Cheese Topping 1/2 cup Rotini Pasta with Sauce 1/2 cup Italian Green Beans Wheat Bread Fresh Seasonal Fruit	Open-Faced Roast Beef and Cheese Sandwich with Gravy 1/2 cup Whipped Potatoes 1/2 cup Coin Carrots White Bread Brownie	Pork Ribette Baked Potato with Margarine 1/2 cup Creamy Coleslaw Wheat Bread 1/2 cup Sliced Peaches
August 27	August 28	August 29	August 30	August 31
Sweet Sausage Sandwich with Peppers and Sauce 1/2 cup Cheesy Hashbrowns 1/2 cup Yellow Beans Hoagie Roll Cookie	Southwestern Chicken Salad 3 ounces Diced Chicken and Cheddar Cheese 1 cup Tossed Salad with Tomato and Ranch Dressing topped with Roasted Peppers, Corn, Black Beans, Tortilla Strips 1 cup Creamy Cauliflower Soup with Crackers Biscuit 1/2 cup Gelatin	Pasta and Meatballs (4) 3/4 cup Pasta with Sauce and Parmesan Cheese 1/2 cup Italian Green Beans Italian Bread 1/2 cup Sliced Peaches	Grilled Chicken Cordon Bleu Sandwich with 1 piece Chicken Breast, 1 slice ham, and 1 slice cheese 1/2 cup Parmesan Potatoes 1/2 cup Tomato and Cucumber Salad Sandwich Roll Orange Dream Cake	Baked Haddock with White Wine Sauce 1/2 cup Confetti Rice 1/2 cup Mixed Vegetables Wheat Bread 1/2 cup Applesauce

*** All meals are subject to change *** Please make your reservation by 10:30 AM at least one business day in advance - 717-938-4649

*** Served daily: 8 ounces Milk and 1 teaspoon Margarine