


Richland County Nutrition Program

October 2021

Occasionally, it is necessary to make changes in the menus. All meals are served with milk. Please call the meal site for reservations by 1pm at least one day in

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	<p>Richland Center Meal Site Mon.- Fri. Call Tina/Sandi 647-2323; Grab N Go at Richland Center Meal Site available M-W-F Only; Germantown Meal Site – Monday, Wednesday and Thursday(Home Delivered) Congregate (Wednesday Only) – Rita Connors (608) 983-2798; Rockbridge Dining Center - M-W-F –Norma Pyfferoen 647-3900 or the meal site 649-3269</p>			<p>1 Meatloaf Mashed Potatoes w/Grvy Fiesta Corn Fresh Fruit Salad Tapioca Pudding w/Topping</p>
<p>4 Beef Stroganoff Over Buttered Noodles Savory Carrots Peaches & Pears Cookie</p>	<p>5 Vegetable Soup Turkey & Cheese Sandwich Cranberry Whip Chocolate Chip Bar</p>	<p>6 Honey Glazed Ham Sweet Potatoes Coleslaw Dinner Roll Fruit Crisp</p>	<p>7 Salmon Loaf Boiled Potatoes Creamed Peas Tropical Fruit Lemon Bar</p>	<p>8 Beef Stew Over Biscuit Pickled Beets Fruited Jell-O Brownie</p>
<p>11 Salisbury Steak w/Gravy Mashed Potatoes Seasoned Beets Peach Cobbler</p>	<p>12 Chili w/Beans & Stewed Tomatoes Cheese Slice Corn Bread w/Honey Peaches PB Frosted Cake</p>	<p>13 Shepherd's Pie Side Salad w/Ranch Drsg. Mandarin Oranges Dinner Roll Oreo & Vanilla Pudding</p>	<p>14 Swiss Chicken Breast Mashed Sweet Potatoes Peas & Carrots Cranberry Sauce Fruit Crisp w/Topping</p>	<p>15 Pork Mashed Potatoes w/Gravy Seasoned Cauliflower Mixed Fruit Dinner Roll Sugar Cookie</p>
<p>18 Spaghetti w/Meat Sauce Tossed Salad w/Dressing Parmesan Bread Stick Brownie</p>	<p>19 Hearty Potato Soup Ham Salad Sandwich Tossed Salad w/Dressing Country Apple Dessert w/Topping</p>	<p>20 Roast Beef Mashed Potatoes w/Gravy Cauliflower Fruited Jell-O w/Topping Reese's Peanut Butter Bar</p>	<p>21 Oven Baked Fish Dill Potatoes Harvard Beets Tropical Fruit Lemon Bar & Dinner Roll</p>	<p>22 Sliced Turkey Candied Sweet Potatoes Mixed Vegetables Fresh Fruit, Pumpkin Bar & Dinner Roll</p>
<p>25 Seasoned Chicken Breast Au Gratin Potatoes Buttered Green Beans Sunshine Salad German Choc. Cake</p>	<p>26 Cream of Broccoli Soup 2 Ranch Chicken Sliders Coleslaw Fruit Cobbler</p>	<p>27 Swedish Meatballs Over Buttered Noodles Steamed Carrots Mixed Greens Salad Pears Frosted Birthday Cake</p>	<p>28 Country Steak/Gravy Mashed Potatoes Carrots, Peas& Corn Frosted Raisin Pumpkin Bar</p>	<p>29 Ghoulish Goulash w/Vegetables Corny Corn Bread/Honey Spooky Spinach Salad Creepy Cookie</p>

All menu items are prepared in kitchens that are not allergen-free. We cannot guarantee that food allergens will not be transferred through cross-contact and thus cannot offer a substitution item.