JUNE - HOT CARB CONTROL

Cancellations must be received by 11am, 2 business day in advance
To order alternate meals, please call 2 business days in advance
(740) 204-2434 or spnutrition@mysourcepoint.org



MONDAY		TUESDAY	WEDNESDAY	THURSDAY		FRIDAY		
Broccoli Cheddar Chicken Mashed Redskin Potatoes Sauteed Super Greens & White Beans Roll w/ Butter	9	Loaded Roasted Cauliflower w/ Turkey Bacon Baked Beans Cinnamon Spiced Peaches	Thai Lemongrass Veg Curry over Wild Rice Thai Vegetable Potstickers Far East Veg Blend	Pork Loin w/ Savory Peach Sauce Mashed Redskin Potatoes Peas Roll w/ Butter	12	Corned Beef over Steamed Cabbage Herb Buttered Spaetzle Carrots Applesauce Cup	6	Every effort will be made to provide you with the selected menu, but occasionally there may be a substitution served due to circumstances beyond our control.
Greek Beef Lasagna Peas & Pearl Onions Roasted Zucchini	9	Summer Veggie Pot Pie Broccoli Cauliflower	Peanut Tofu Stir-Fry over Cauliflower Rice Vegetable Spring Rolls	Carolina BBQ Pulled Pork Mac-N-Cheese Brussels Sprouts Sliced Apples	12	Hawaiian Turkey Meatballs Over White Rice Green Beans Kyoto Veg Blend		Each meal comes with your selection of drink: Skim milk, 2%
Hot Dog w/ Coney Sauce Sauteed Super Greens & White Beans Green Beans	16	Caprese Chicken w/ Bacon Roasted Yukon Potatoes Mixed Vegetables Roll w/ Butter	Roasted Veg Stuffed Portobello Creamy Italian Stewed Chickpeas Peas & Pearl Onions	Roast Turkey w/ Gravy over Sour Cream Mashed Yukon Potatoes Mixed Vegetables Cinnamon Spiced Peaches	19	Pork Meatballs w/ Coconut Herb Sauce over Cauliflower Rice Malibu Veg Blend Peas	20	milk, low-fat chocolate milk, orange juice, apple juice.
Meatloaf Roasted Yukon Potatoes Kyoto Veg Blend	23	Turkey Burger w/ White Cheddar & Tomato Jam Broccoli White Cheddar Popcorn	Cauliflower & Chickpea Curry Cilantro Rice Carrots	Shredded Pork Tinga w/ Queso Fresco & Tortillas Corn & Black Beans Mexican Zucchini	26	Tuna Melt Stuffed Pepper Brussels Sprouts Malibu Veg Blend Mixed Fruit Cup Roll w/ Butter	27 ▶	Meals marked with this symbol are vegetarian.
Broccoli Cheddar Chicken Mashed Redskin Potatoes Sauteed Super Greens & White Beans Roll w/ Butter	30							Meals marked with this symbol contain seafood/fish.

HIGHLIGHTING MENU ITEMS

June 3	June 9	June 11	June 24
Loaded Roasted Cauliflower	Greek Beef Lasagna	Peanut Tofu Stir-Fry	Turkey Burger w/ Tomato Jam
Roasted cauliflower and onions,	A layered pasta bake featuring	Oven-baked tofu tossed in a	A hearty turkey burger topped
topped with creamy white	penne, seasoned ground beef and	creamy peanut sauce with sesame	with white cheddar and a slow-
cheddar cauliflower bisque, crispy	a creamy béchamel sauce infused	oil, soy sauce, and sweet chili,	roasted tomato jam, infused with
turkey bacon, shredded cheddar	with nutmeg and cloves. Topped	served over lightly sautéed	Marsala wine, apple juice and
and fresh green onions for a rich	with feta, mozzarella, and	cauliflower rice for a flavorful dish.	warm spices.
and flavorful dish.	Parmesan for a savory finish.		

JUNE - COLD CARB CONTROL

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Mozzarella, Tomato & Chickpea Salad Italian Pasta Salad Pears	Corn, Zucchini & Arugula Salad w/ Feta 3 Bean Salad Watermelon Hawaiian Roll w/ Butter	Turkey & Swiss on Wheat Herby Cauliflower & Chickpea Salad Tropical Ambrosia	Steak Cobb Salad Mixed Fruit Animal Crackers	Chicken Salad Wrap Bacon Pea Ranch Salad Baby Carrots
Guacamole Veggie Sandwich Cheddar Cheese Cubes Applesauce	Turkey Salad on Wheat Broccoli Craisin Salad w/ Almonds Sliced Apples	Seafood Salad Dilled Pasta Salad Tropical Fruit	Italian Chopped Salad Italian Quinoa w/ Tomatoes & Basil Mixed Fruit	Roast Beef & White Cheddar on Wheat Creamy Cucumber, Tomato & Chickpea Salad Pears
Garden Salad Chickpea & Kidney Bean Salad Pears Colby Cheese Stick	Turkey Taco Salad w/ Tortilla Strips Tropical Fruit Salad w/ Coconut	Ham & Cheddar on Wheat Sweet Kale Salad w/ Pecans Sliced Apples	Egg Salad on Wheat Pesto White Bean & Arugula Salad Clementine	Tuna Salad w/ Provolone on Wheat Kale Almond Salad Applesauce
Uncrustable PB & Grape Jelly Carrots & Broccoli w/ Ranch Fresh Cut Fruit	7 Layer Salad Roasted Veg & White Beans Pears Roll w/ Butter	Steak, Walnut & Bleu Cheese Salad Baby Carrots Tropical Fruit Roll w/ Butter	Roasted Tomato, Quinoa, Feta & Arugula Salad 3 Bean Salad Grapes	Turkey & Mozzarella w/ Pesto Aioli on Wheat Kale Lemon Caesar Salad Pears
Mozzarella, Tomato & Chickpea Salad Italian Pasta Salad Pears				

Every effort will be made to provide you with the selected menu, but occasionally there may be a substitution served due to circumstances beyond our control.

Each meal comes with your selection of drink: Skim milk, 2% milk, low-fat chocolate milk, orange juice, apple juice.



Meals marked with this symbol are vegetarian.



Meals marked with this symbol contain seafood/fish.

HIGHLIGHTING MENU ITEMS

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June 3	June 11	June 24	June 27				
Corn, Zucchini & Arugula Salad	Seafood Salad	7 Layer Salad	Turkey & Mozzarella w/ Pesto Aioli				
A vibrant salad featuring roasted	A refreshing seafood salad with	A classic romaine salad topped	Turkey, mozzarella, lettuce and				
zucchini, sweet corn and red onion	imitation crab, shrimp, celery,	with crisp bacon, diced egg,	tomato with a creamy pesto aioli,				
tossed in a balsamic-basil	peppers and red onion, tossed in	cheddar cheese, red onion, peas	served with whole wheat bread for				
vinaigrette. Finished with fresh	a creamy lemon-dill dressing.	and fresh tomatoes. Served with a	a fresh, flavorful meal.				
baby arugula and crumbled feta	Served over fresh baby spinach	side of ranch dressing.					
for a flavorful summer dish.	with Roma tomato wedges.						