SEPTEMBER - HOT LOW SODIUM

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
1	2	3	4	5
		Manicotti w/ Marinara	Seared Cod w/ White Wine &	Chicken Fajita Stuffed Peppers
CLOSED	NO DELIVERY	California Vegetable Blend	Tomato Basil Sauce	Seasoned Black Beans
		Peas & Pearl Onions	Mashed Yukon Potatoes	Corn
			Peas & Carrots	
		$lue{\psi}$	Roll w/ Butter	
8	9	10	11	12
Lemon Ricotta Pasta	Summer Seafood	Quinoa & Veg Stuffed Pepper	Pineapple Bourbon Glazed	Meatloaf
Malibu Veg Blend	& Potato Bake	w/ Feta	Chicken Over Asian Rice	Roasted Yukon Potatoes
Maple Spiced Pears	Green Beans	Stewed Tomatoes	Kyoto Vegetable Blend	Brussels Sprouts
	Carrots	Succotash	Peas	Peach Fruit Cup
Ψ		Garlic Breadstick		
15	16	17	18	19
Roasted Vegetable Stuffed	Unstuffed Cabbage	Cheese Pizza	Turkey Burger w/ Swiss	Honey Lime Chicken Thighs
Portobello	Roll Casserole	Mixed Vegetables	& Caramelized Onions	Over Coconut Rice
Herbed Wild Rice	Carrots	Maple Spiced Peaches	Roasted Roma Tomatoes	Green Beans
Peas & Pearl Onions	Cornbread	N/A	Succotash	Carrots
Ψ	Applesauce Cup	Ψ		
22	23	24	25	26
Pork Loin w/ Roasted Peach	Sloppy Joe	White Bean Chicken Chili	Portobella Fajitas	Potato Crusted Tilapia
BBQ Sauce Over Mashed	Roasted Yukon Potatoes	Green Beans	Seasoned Black Beans	Lemon Herb Rice
Redskin Potatoes	Mixed Vegetables	Brussels Sprouts	Corn	Peas & Carrots
Succotash		Tortilla Chips		Roll w/ Butter
Brussels Sprouts			Ψ	
29	30			
Veggie Cakes w/ Ranch	Bacon, Asparagus &			
Sauteed Super Greens	Leek Quiche			
& White Beans	Herb Roasted Redskin Potatoes			
Country Apples	Mixed Vegetables			

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

September 8	September 9	September 19	September 24	
Lemon Ricotta Pasta	Summer Seafood & Potato Bake	Honey Lime Chicken Thighs	White Bean Chicken Chili	
Whole grain penne pasta tossed in	A hearty seafood medley of	Marinated chicken thighs seared	A creamy chicken and navy bean	
a creamy ricotta sauce infused	salmon, cod, and shrimp	and oven-finished, glazed with a	soup with sautéed peppers,	
with garlic, lemon and Parmesan.	simmered with leeks, zucchini,	flavorful honey-lime soy sauce	onions, roasted corn and a blend	
Finished with fresh spinach and	mushrooms and herbs in a	infused with garlic and ginger.	of warm spices. Finished with	
extra Parmesan.	creamy Dijon sauce. Topped with		cream cheese and topped with	
	crispy smashed potatoes.		cheddar for a comforting dish.	

SEPTEMBER - COLD LOW SODIUM

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1	2	3	4	5
		Taco Salad	Chicken Salad Wrap	Beet & Mandarin Orange
CLOSED	NO DELIVERY	Tropical Fruit	Honey Mustard Potato Salad	Spring Mix
		Cornbread	Mixed Fruit	Pears
				Blueberry Vanilla Bites
8	9	10	11	12
Greek Chicken & Grain Salad	Roasted Veg w/ Herbed Ricotta	Strawberry Pecan Salmon Salad	Beef & Summer Vegetable Salad	Superfood Salad w/ Almonds
Broccoli & Carrots	on Wheat	Tropical Fruit w/ Coconut	Pesto Pasta Salad	Pears
Roasted Red Pepper Hummus	Watermelon	Nutrigrain Blueberry Cereal Bar	Mixed Fruit	Mini Blueberry Loaf
	White Cheddar Popcorn 🔭			NZ.
	Ψ			Ψ
15	16	17	18	19
Summer Chicken BLT Salad	Black Bean Taco Dip	Dilled Pasta Salad	Roast Beef & Swiss on Wheat	Cottage Cheese & Pineapple
Broccoli Craisin Salad	w/ Tortilla Chips	w/ Bay Shrimp	Ranch Potato Salad	Banana Muffin
w/ Almonds	Roasted Sweet Potato, Corn	Sweet Kale Salad w/ Pecans	Peaches	Trail Mix
Fresh Cut Fruit	& Black Bean Salad	Tropical Fruit	Sliced Apples	No.
Baby Carrots	Mandarin Oranges	-		Ψ
22	23	24	25	26
Turkey & Swiss Wrap	Mushroom, Egg, & Bacon	Summer Vegetable Salad	Tuna Salad Over Salad Greens	Hummus Veggie on Wheat
Kale Almond Salad	Spinach Salad	Potato Salad	Roasted Veg & White Beans	Pineapple Pistachio Ambrosia
Applesauce	Chickpea & Kidney Bean Salad	Fresh Cut Fruit	Mixed Fruit	White Cheddar Popcorn
	Pears	Roll w/ Butter	Animal Crackers	N/A
	Strawberry Chex Mix	Ψ		Ψ
29	30			
Asparagus, Egg, Bacon	Steak, Blueberry & Pecan			
& Walnut Salad	Spinach Salad			
Pears	Sliced Apples w/ PB			
Graham Crackers	Animal Crackers			
Clementine				

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HIGHLIGHTING MENU ITEMS

THE TELEVITOR OF THE TE					
September 5	September 8	September 16	September 17		
Beet & Mandarin Orange Spring Mix	Greek Chicken & Grain Salad	Black Bean Taco Dip	Dilled Pasta Salad w/ Bay Shrimp		
A vibrant kale salad with sweet	A fresh Greek-inspired salad with	A creamy black bean dip blended	A refreshing shrimp and macaroni		
mandarin oranges, beets and	marinated chicken, quinoa,	with sour cream and cream	salad with crisp celery, peppers		
chickpeas, topped with red onion	cucumbers, tomatoes, Kalamata	cheese, topped with fresh corn	and red onion, tossed in a light		
and creamy goat cheese. Served	olives and red onions over crisp	and tomato salsa, queso fresco	lemon-dill dressing with		
with a raspberry vinaigrette.	romaine, topped with feta cheese	and sour cream. Served with	mayonnaise and sour cream for a		
	and served with Greek dressing.	crispy tortilla chips.	creamy, zesty finish.		