DECEMBER - 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	_
NO MEAL DELIVERY	Roasted Vegetable Lasagna Italian Vegetable Blend Peas & Carrots	Burger w/ Swiss & LTO Roasted Yukon Potatoes Corn	Salmon Patty w/ Lemon Cream Sauce Herb Roasted Redskin Potatoes Mixed Vegetables Tropical Fruit Cup	Chicken Wild Rice Casserole Peas & Pearl Onions Sliced Apples Corn Muffin	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.
8	9	10	11	12	
Meatloaf Roasted Redskin Potatoes Broccoli Pear Cup Roll w/ Butter	Roasted Turkey w/ Gravy Whipped Sweet Potatoes Mixed Vegetables	Southwest Stuffed Pepper Brussels Sprouts Cinnamon Spiced Peaches Cornbread	Lasagna Roll Up w/ Creamy Butternut Squash Sauce Green Beans Broccoli Clementine	Cheesy Chicken Broccoli Mushroom Rice Casserole Carrots Peas	Each meal comes with your selection of drink: Skim milk, 2% milk, low-fat chocolate milk,
15	16	17	18	19	orange juice, apple juice.
Baked Spaghetti w/ Pork & Beef Mini Meatballs	Orange Glazed Tilapia Over Brown Rice	Pork w/ Cider Dijon Cream Sauce	Chickpeas & Roasted Vegetable Honey Mustard Bowl	Spinach & Artichoke Chicken Mashed Redskin Potatoes	
Peas & Carrots	Whipped Cauliflower	Roasted Yukon Potatoes	Roasted Root Vegetables	Lima Beans	
Sauteed Mushrooms, Onions & Green Beans	Carrots Peach Cup	Mixed Vegetables	Spiced Pears		
22	23	24	25	26	Meals marked with this symbol
Vegetable Bean Chili Green Beans Cinnamon Spiced Peaches Cornbread	Potato Crusted Tilapia Over Lemon Herb Wild Rice Broccoli Mixed Vegetable Casserole	Honey Mustard Chicken Over Mushroom Wild Rice Peas & Carrots Roasted Root Vegetables Mixed Fruit Cup	CLOSED	NO MEAL DELIVERY	are vegetarian.
Manicotti with Marinara	30 French Toast Breakfast Bake	31 Burger w/ Swiss & LTO			
California Vegetable Blend	Cubed Potatoes	Roasted Yukon Potatoes			Meals marked with this symbol
Peas & Pearl Onions	Cinnamon Spiced Peaches	Corn			contain seafood/fish.
	Yogurt Cup				

HIGHLIGHTING MENU ITEMS

DECEMBER 11	DECEMBER 17	DECEMBER 18	
Lasagna Roll Up w/ Butternut Squash	Pork w/ Apple Cider Dijon	Chickpea & Veggie HM Bowl	
House made butternut squash	Tender, seared pork cutlet	Roasted Brussels sprouts, broccoli,	
and sage sauce blended with	smothered in a flavorful and rich	& sweet potatoes with garlic herb	
cream and parmesan, served	creamy apple cider-Dijon sauce.	seasoning. Served on top of wild	
over lasagna roll-up and topped		rice with garbanzo beans. Honey	
with parmesan.		mustard dressing served on the	
		side.	

DECEMBER - COLD LOW SODIUM

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
NO MEAL DELIVERY	Chicken Pasta Salad Mixed Fruit Apples with Peanut Butter	Harvest Farro Salad w/ Roasted Vegetables, Cranberries, Crumbled Cheese & Pecans Pears 10	Chicken Cobb Salad Pesto Pasta Salad Tropical Fruit Salad w/ Coconut	Garden Vegetable Chickpea Salad Sandwich Vanilla Yogurt Strawberry Chex Mix	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.
Honey Mustard Chicken Wrap Kale Almond Salad Peaches	Thai Salad w/ Peanuts Tropical Fruit Salad w/ Coconut	Cranberry Pecan Harvest Salad w/ Turkey Pears Apple Cinnamon Muffin	Blueberry Spinach Salmon Salad Carrot Raisin Salad Strawberry Chex Mix	Roasted Veggie Hummus Dip Apricots Pita Wedges	Each meal comes with your
Italian Chicken Wrap Roasted Vegetable Pesto Salad Pears	Roasted Veggie Couscous Salad Honey Mustard Potato Salad Peaches Blueberry Vanilla Bites	Uncrustable PB&J Sandwich Carrots & Broccoli w/ Ranch Fresh Cut Fruit	Broccoli Bacon Ranch Pasta Salad Kale Almond Salad Sliced Apples w/ Peanut Butter	Superfood Salad w/ Almonds Mixed Fruit Blueberry Muffin	selection of drink: Skim milk, 2% milk, low-fat chocolate milk, orange juice, apple juice.
Chicken Salad Over Greens Vegetable Quinoa Salad Tropical Fruit Strawberry Chex Mix	Wild Rice, Butternut Squash, Craisin & Pecan Salad 3 Bean Salad Pears	Turkey & Swiss Wrap Kale Almond Salad Applesauce	CLOSED 25	NO MEAL DELIVERY	Meals marked with this symbol are vegetarian.
Chicken Salad on Croissant Trail Mix Applesauce	Ground Beef Taco Salad Tropical Fruit Cornbread	Harvest Farro Salad w/ Roasted Vegetables, Cranberries, Crumbled Cheese & Pecans Pears			Meals marked with this symbol contain seafood/fish.

HIGHLIGHTING MENU ITEMS

DECEMBER 3	DECEMBER 9	DECEMBER 16	
Harvest Farro Salad	Thai Salad with Peanuts	Roasted Veggie Couscous Salad	
Ancient grain Farro, roasted	Romaine, red cabbage, carrots,	A colorful salad of couscous mixed	
Brussels sprouts, root	red peppers, cucumbers,	with onion, red peppers, zucchini,	
vegetables, kale, pecans, &	edamame, green onions, &	and yellow squash. It is then	
dried cranberries, topped w/	peanuts served w/ a Thai dressing	tossed in a light creamy lemon	
goat cheese, served w/	of rice wine vinegar, sesame oil,	garlic dressing.	
balsamic dressing on the side.	soy sauce, & peanut butter.		