OCTOBER - HOT CARB CONTROLLED

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	
Hamburger w/ American Lettuce/Tomato/Onion Green Beans Coleslaw	Loaded Mexican Sweet Potato Creamy Mexican Squash Broccoli	Peanut Tofu over Cauliflower Stir Fry Rice Far East Vegetable Blend Vegetable Spring Roll	Pork Loin w/ Savory Peach Sauce Baby Baker Potatoes Succotash	Hawaiian Turkey Meatballs White Rice Maui Vegetable Blend Hawaiian Roll w/ Butter	Every effort will be made to provide you with the selected menu, but occasionally there may be a substitution served d to circumstances beyond our control.
9	10	11	12	13	control.
BBQ Beef Scalloped Potatoes Sauteed Super Greens	Caprese Chicken w/ Bacon Baby Baker Potatoes Malibu Vegetable Blend Garlic Breadstick	Veggie Stuffed Portobello Mixed Vegetables Cornbread	Baked Cod w/ Lemon Cream Sauce Tri-Colored Potatoes Spinach	Pork Meatballs w/ Coconut Herb Sauce Cauliflower Rice Kyoto Vegetable Blend Midori Vegetable Blend	Each meal comes with your selection of drink: Skim milk, 2 milk, low-fat chocolate milk,
16		18	19	20	orange juice, apple juice.
Cheesesteak Stuffed Pepper Herb Roasted Redskin	Ratatouille Stuffed Zucchini Roasted Sweet Potatoes	Lasagna Roll Ups w/ Red Pepper Sauce Sauteed Onions, Mushrooms	Mushroom, Spinach, Leek & Bacon Frittata	Garlic Chicken Stir Fry Asian Rice	
Potatoes	Sauteed Super Greens	& Green Beans	Potatoes O'Brien	Midori Vegetable Blend	
Malibu Vegetable Blend Garlic Breadstick	Roll w/ Butter	California Vegetable Blend Garlic Bread	Stewed Tomatoes Sliced Apples	Far East Vegetable Blend	
23	24	25	26	27	Meals marked with this symbo
Roast Pork Loin w/ Gravy	Coney Dog w/ Bun	Vegetable Frittata	Summer Veggie Pot Pie	Turkey Burger w/ Caramelized	are vegetarian.
Scalloped Potatoes	Corn	Tri-Colored Potatoes	Broccoli	Onions & Mushrooms	
Carrots	Malibu Vegetable Blend	Spinach Cornbread	Green Beans	Roasted Roma Tomatoes Mixed Vegetables	
30	31				
Meatloaf	Turkey Burger w/ White				
Roasted Yukon Potatoes	Cheddar & Tomato Jam				Meals marked with this symbo
Green Beans	Summer Roasted Vegetables White Cheddar Popcorn				contain seafood/fish.

to ted ere l due our

ur ۷, 2% lk,

nbol

HIGHLIGHTING MENU ITEMS

OCTOBER 11	OCTOBER 13	OCTOBER 19	OCTOBER 25
VEGGIE STUFFED PORTOBELLO	PORK MEATBALLS W/COCONUT SAUCE	POTATOES O'BRIEN	VEGETABLE FRITTATA
Tender portobello mushroom stuffed with a medley of roasted vegetables seasoned with pesto and parmesan cheese.	Pork meatballs simmered in a sweet and savory sauce made with coconut milk.	Red potatoes, onions, red and green bell peppers with a garlic herb sesoning.	Sauteed asparagus, onions, mushrooms and grape tomatoes covered with whisked eggs and baked.

OCTOBER - COLD CARB CONTROLLED

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	_
Mozzarella, Tomato & Chickpea Salad Italian Pasta Salad Pears	Shrimp Avocado Mango Salad Cheddar Cheese Cubes Mandarin Oranges	Chicken Salad w/ Croissant Clementine Goldfish	Asian Salad w/ Peanuts Tropical Ambrosia Fortune Cookie Mandarin Orange Cup	Steak, Blueberry & Pecan Spinach Salad Cottage Cheese Peaches	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
Chopped Mexican Salad Watermelon Tortilla Chips & Guacamole	Turkey w/ Wheat Herby Cauliflower & Chickpea Salad Peaches	Ham Salad w/ Croissant Swiss Cheese Cubes Tomato Wedges	Italian Chopped Salad Apricots Garlic Bread	Tuna Salad over Salad Greens Veggie Pasta Salad Watermelon Roll w/ Butter	Each meal comes with your
Bagel w/ Cream Cheese Blueberry Granola Yogurt Hard Boiled Eggs Sliced Apples	Turkey Club Sandwich Apricots Tropical Fruit	Chicken Caesar Salad Three Bean Salad Mixed Fruit	Steak, Walnut & Bleu Cheese Salad Peaches Roll w/ Butter	Garden Salad Cheddar Cheese Cubes Apple Cinnamon Muffin	selection of drink: Skim milk, 2% milk, low-fat chocolate milk, orange juice, apple juice.
Cottage Cheese & Pineapple Plate Celery w/ Peanut Butter Banana Nut Muffin w/ Butter	Seafood Salad Stuffed Tomato Hard Boiled Eggs Cheddar Cheese Cubes	25 Corned Beef & Swiss w/ White Tomato & Cucumber Salad Applesauce	Creamy Chicken & Bacon Broccoli Salad Kale Almond Salad Corn Muffin	Peach, Blueberry & Almond Spinach Salad Pineapple Pistachio Ambrosia Watermelon Roll w/ Butter	Meals marked with this symbol are vegetarian.
Egg Salad w/ Wheat Creamy Cucumber Salad Applesauce Colby Cheese Stick	Seven Layer Salad Cottage Cheese & Peaches Apricots Garlic Bread				Meals marked with this symbol contain seafood/fish.

HIGHLIGHTING MENU ITEMS

OCTOBER 3	OCTOBER 12	OCTOBER 20	OCTOBER 24
SHRIMP AVOCADO MANGO SALAD	ITALIAN CHOPPED SALAD	GARDEN SALAD	SEAFOOD SALAD STUFFED TOMATO
A bright salad of lettuce, mango, pineapple, red onion, avocado and shrimp dressed with lime juice, cumin and cilantro.	A delicious salad comprised of red onion, grape tomatoes, yellow peppers, garbanzo beans, lettuce, rainbow kale and artichoke hearts topped with mozzarella cheese.	A simple garden salad with shredded carrots, red cabbage, grape tomatoes and cucumbers, served with croutons and dressing.	A mayo based seafood salad with shrimp and imitation crab served in a fresh tomato.