## **FEBURARY - 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



TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		1	2
		Spinach Artichoke Stuffed	Pulled BBQ Beef
		Portobello	Cheddar & Chive Mashed
		White Bean & Tomato Ragout	Potatoes
		Spiced Pears	Broccoli
		$\Psi$	Mixed Fruit Cup
6	7	8	9
Grilled Salmon with Lemon	Mushroom Quinoa Patty with	Chicken Tex-Mex Casserole	Pork Loin w/ Peach BBQ Sauce
Wheel	Swiss Sandwich	Mixed Vegetables	Mashed Yukon Potatoes
Herbed Wild Rice	Roasted Roma Tomatoes	Tropical Fruit Cup	Sauteed Super Greens
Whipped Parsnips	Brussel Sprouts		
Mixed Fruit Cup	Apple Slices w/ Peanut Butter		
13	14	15	16
Shepherds Pie	Mushroom & Swiss Quiche	Spinach & Artichoke Spaghetti	Balsamic Glazed Salmon
Green Beans	Tri-colored Potatoes	Squash Casserole	Creamy Mushroom Brown Rice
Malibu Vegetable Blend	Spinach	Italian Quinoa with Tomatoes	Lima Beans
Clementine	Sliced Apples	& Basil	Carrots
	$\Psi$	Baked Pears	
20	21	22	23
Tilapia over Spinach with	Butternut Squash & White	Meatloaf	Broccoli Cheddar Spaghetti
Lemon Butter Sauce	Bean Coconut Veggie Stew	Herb Roasted Redskin Potatoes	Squash Bake
Creamy Mushroom Brown Rice	Herbed Wild Rice	Mixed Vegetables	Cheesy Tomatoes & White Beans
Malibu Vegetable Blend	Carrots	Clementine	Green Beans
Mandarin Orange Cup	•		Garlic Bread
•		'	
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Strawberry Applesauce Cup	Applesauce	Spiced Pears	
	Grilled Salmon with Lemon Wheel Herbed Wild Rice Whipped Parsnips Mixed Fruit Cup  13 Shepherds Pie Green Beans Malibu Vegetable Blend Clementine  20 Tilapia over Spinach with Lemon Butter Sauce Creamy Mushroom Brown Rice Malibu Vegetable Blend Mandarin Orange Cup  27 Turkey Meatloaf Herb Roasted Redskin Potatoes Mixed Vegetables	Grilled Salmon with Lemon Wheel Herbed Wild Rice Whipped Parsnips Mixed Fruit Cup  13 Shepherds Pie Green Beans Malibu Vegetable Blend Clementine  20 Tilapia over Spinach with Lemon Butter Sauce Creamy Mushroom Brown Rice Malibu Vegetable Blend Mandarin Orange Cup  27 Turkey Meatloaf Herb Roasted Redskin Potatoes Mixed Vegetables  Mushroom & Swiss Quiche Tri-colored Potatoes Spinach Sliced Apples  21 Butternut Squash & White Bean Coconut Veggie Stew Herbed Wild Rice Carrots  Veggie Burger with Cheddar & Peppers Broccoli	Spinach Artichoke Stuffed Portobello White Bean & Tomato Ragout Spiced Pears  Mushroom Quinoa Patty with Swiss Sandwich Roasted Roma Tomatoes Brussel Sprouts Apple Slices w/ Peanut Butter  13 14 14 Mushroom & Swiss Quiche Tri-colored Potatoes Spinach & Artichoke Spaghetti Squash Casserole Italian Quinoa with Tomatoes & Basil Baked Pears  20 21 22 Tilapia over Spinach with Lemon Butter Succe Creamy Mushroom Rice Malibu Vegetable Blend Mandarin Orange Cup  27 Turkey Meatloaf Herb Roasted Redskin Potatoes Mixed Vegetables  Mixed Vegetables  Mixed Vegetables  Peppers  Broccoli  10 Spinach Artichoke Stuffed Mixed Vegetables  Chicken Tex-Mex Casserole Mixed Vegetables  Tropical Fruit Cup  15 Spinach & Artichoke Spaghetti Squash Casserole Italian Quinoa with Tomatoes  Basil Baked Pears  22 Meatloaf Herb Roasted Redskin Potatoes Mixed Vegetables  Clementine  28 Spinach Artichoke Stuffed  Portobello White Bean & Tomato Ragout

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**

FEBRUARY	5	FEBRUARY 13	FEBRUARY 15	FEBRUARY 21
MEXICAN ROASTED	SWEET POTATOES	SHEPHERDS PIE	SPINACH & ARTICHOKE SQUASH	SQUASH & BEAN COCONUT STEW
Wedged sweet p	ootatoes tossed	A hearty entrée consisting of	A mixture of artichoke hearts,	A true Winter stew to warm you
in olive oil and li	me pepper	celery, onions, ground beef, peas,	spinach, cream cheese, parmesan	up! Created with butternut
seasoning then r	roasted to	& multiple seasonings topped	cheese and seasonings tossed	squash, garlic, thyme, navy beans,
perfection.		with a thin layer of mashed	with spaghetti squash.	kale and coconut milk.
		potatoes.		

## **FEBRUARY - COLD CARB CONTROLLED**

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
			Southwest Salad w/ Ground Beef Fritos Peaches	Autumn Caesar Salad Sliced Apples Garlic Bread	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
5	6	7	8	9	control.
Roasted Veggie Sandwich with Red Pepper Spread Hard Boiled Eggs Fresh Cut Fruit Goldfish	Ham & Swiss Sandwich Kale Almond Salad Tropical Fruit Baby Carrots	Roasted Vegetable & Chicken Salad Pita Bread	Pear, Bacon, Goat Cheese & Pecan Salad Roasted Root Veggies & White Bean Salad Roll w/ Butter	Beet, Arugula, Feta & Almond Salad Pears Mini Blueberry Loaf	Each meal comes with your
12	13	14	15	16	selection of drink: Skim milk, 2% milk, low-fat chocolate milk,
Greek Hummus Dip Broccoli Baby Carrots	Egg Salad Sandwich Tomato Wedges Peaches	Tuna Pasta Salad Kale Lemon Caesar Salad Fresh Cut Fruit	Turkey Salad with Craisins & Pecans Bacon & Pea Ranch Salad	Black Bean Taco Salad Tropical Fruit Salad with Coconut	orange juice, apple juice.
Pita Chips	White Cheddar Popcorn		Pear Cup Crackers	Guacamole Cup	
19	20	21	22	23	
5 Bean Salad over Romaine	Pecan Chicken Salad	Turkey & Cheddar Sandwich	Salmon Cobb Salad	Chicken Bacon Ranch Wrap	Meals marked with this symbol
Cheddar Cheese Cubes	Honey Mustard Potato Salad	Harvest Slaw with Apples,	3 Bean Salad	Herby Caulilfower Salad with	are vegetarian.
Peaches Crackers	Applesauce White Cheddar Popcorn	Craisins & Sunflower Seeds Baby Carrots with Ranch	Pears Roll w/ Butter	Chickpeas Sliced Apples	
26	27	28	29		
Black Bean Taco Dip	Mediterranean Chickpea	BLT Chicken Salad	Southwest Salad w/ Ground Beef		
Mexican Zucchini Salad	Tuna Salad	3 Bean Salad	Fritos		Meals marked with this symbol
Clementine	Broccoli Florets	Mixed Fruit	Peaches		contain seafood/fish.
Tortilla Chips	Roasted Red Pepper Hummus Pita Bread	Roll w/ Bı			

## HIGHLIGHTING MENU ITEMS

THE HELD TENS				
FEBRUARY 2	FEBRUARY 5	FEBRUARY 21	FEBRUARY 26	
AUTUMN CAESAR SALAD	ROASTED VEGGIE SANDWICH	HARVEST SLAW	MEXICAN ZUCCHINI SALAD	
A Fall twist to a Caesar salad.	Build your own beautiful	Not your Summer slaw, but	Fresh zucchini roasted dressed	
Roasted shallots & butternut	sandwich with roasted zucchini,	perfect for the Fall & Winter. A	with garlic, lime, chili powder, &	
squash tossed with kale,	yellow squash, & red onion	slaw mix combined with sunflower	cumin. It is then tossed with cotija	
garbanzo beans, & parmesan	served with fresh spinach, wheat	seeds, dried cranberries, and	cheese and fresh cilantro. Zucchini	
cheese. Served with a creamy	bread, and a roasted red pepper	apples. Delicious!	never tasted sooooooooo good!	
Caesar dressing & croutons.	& feta cheese spread.			