SourcePoint Meals on Wheels Program

MAY - HOT DAILY

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
		Caprese Chicken		Tropical Glazed Salmon over		Beef Hot Dog	
		Baby Bakers		Brown Rice		Roasted Yukon Potatoes	
		Mixed Vegetables		Kyoto Vegetable Blend		Succotash	
		Garlic Breadstick		Midori Vegetable Blend			
				Hawaiian Roll w/ Butter			
6	7		8		9		10
Beef Lasagna	Indian Butter Cauliflower &	BBQ Pulled Pork Sandwich		Honey Mustard Chicken over		Veggie Burger w/ Cheddar	&
Brussel Sprouts	Chickpeas	Baked Beans		Wild Rice		Guacamole	
Italian Vegetable Blend	White Rice	Succotash		Northwest Vegetable Blend		Roasted Redskin Potatoes	
Garlic Bread	Peas			Peas & Carrots		Maple Spiced Pears	X
				Breadstick w/ Butter			\mathcal{O}
13	14		15		16		17
TexMex Chicken & Zucchini	Cheese Lasagna Roll Ups w/	Meatloaf		Turkey Burger w/ Cheddar		Sliced Brat w/ Sauerkraut	
Bake	Roasted Red Pepper Sauce	Baby Bakers		Succotash		Roasted Redskin Potatoes	
Corn Pudding Bake	Parmesan Veggie Casserole	Lima Beans		Spinach		Mixed Vegetables	
Green Beans	Peas & Carrots					Roll w/ Butter	
Applesauce Cup	Ψ						
20	21		22		23		24
Teriyaki Turkey Rice Bowl w/	Vegetable Lasagna	Cheeseburger		Creamy Garlic Pork Bites		BBQ Chicken Grain Bowl	
Pineapple	Italian Stewed Chickpeas	Baked Beans		Mashed Yukon Potatoes		Stewed Tomatoes	
Vegetable Spring Rolls	Peas & Carrots	Corn		Mixed Vegetables		Green Beans	
Kyoto Vegetables	Roll w/ Butter					Hawaiian Roll w/ Butter	
Clementine	W Butter						
27	28		29		30		31
		Caprese Chicken		Tropical Glazed Salmon over		Beef Hot Dog	
CLOSED	NO DELIVERY	Baby Bakers		Brown Rice		Roasted Yukon Potatoes	
		Mixed Vegetables		Kyoto Vegetable Blend		Succotash	
		Garlic Breadstick		Midori 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 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

THORIEIGHTHING INICINO HELIVI			
MAY 2	MAY 7	MAY 13	MAY 23
TROPICAL GLAZED SALMON	INDIAN BUTTER CAULIFLOWER	TEXMEX CHICKEN & ZUCHINNI BAKE	CREAMY GARLIC PORK BITES
Salmon topped with a pineapple	Cauliflower & garbanzo beans in a	Diced chicken mixed with onions,	Diced fajita pork mixed with a
and tropical rum glaze.	sauce consisting of butter, garlic,	garlic, red peppers, zucchini,	sauce of pork gravy, garlic, half &
	ginger, tomato sauce, yogurt,	tomatoes, black beans, cilantro,	half cream, cheese, dijon mustard,
	garam masala, cumin, cream &	taco seasoning & cumin. Topped	garlic & herb seasoning. Baked to
	cilantro.	with cheese & served with a side	meld the ingredients and flavors.
		of sour cream.	

SourcePoint Meals on Wheels Program

MAY - COLD DAILY

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
		Turkey & Swiss on Wheat Bacon Pea Ranch Salad Peaches	Peach, Blueberry, Almond, & Spinach Salad 3 Bean Salad Corn Muffin	Moroccan Barley Salad Moroccan Beet Salad Tropical Ambrosia
6	7	8	9	10
Egg Salad on Wheat	Caprese Chicken Salad	Beef & Bleu Salad	Mediterranean Chickpea Salad	Ranch Turkey Wrap
Broccoli Craisin Salad	Pesto Pasta Salad	Roasted Broccoli, Quinoa, &	Hummus w/ Pita Wedges	Kale, Sweet Potato, & Quinoa
w/ Almonds	Pears	Almond Salad	Apricots	Salad
Mixed Fruit	Roll w/ Butter	Peaches		Applesauce
		Breadstick w/ Butter		Goldfish
13	14	15	16	17
Salmon Salad w/ Creamy	Chef Salad	Chicken Salad on Wheat	Tomato, Cucumber, & Spinach	Pesto Chickpea Veggie Salad
Cilantro	Pears	Kale Lemon Caesar Salad	Sandwich w/ Cheese Spread	Vanilla Yogurt
Pineapple & Black Bean Salsa	Mini Blueberry Loaf	Tropical Fruit	Mixed Fruit	Fresh Cut Fruit
w/ Tortilla Chips	Graham Crackers	Baby Carrots	Strawberry Chex Mix	Garlic Bread
Colby Cheese Stick			Ø	Ø
20	21	22	23	24
Ham & Swiss on Wheat	Roast Beef & Cheddar	Curried Chicken Salad w/	Beef & Mandarin Orange	Italian Tortellini Pasta Salad
Carrot Raisin Salad	on Wheat	Almonds	Arugula Salad	Tuscan White Bean Salad
Fresh Cut Fruit	Honey Mustard Potato Salad	Cucumber & Chickpea Salad	Pears	Peaches
	Kale Almond Salad	Tropical Fruit Salad w/ Coconut	Sliced Apples w/ Peanut Butter	
	Sliced Apples	Flatbread	Mini Blueberry Loaf	
27	28	29	30	31
		Turkey & Swiss on Wheat	Peach, Blueberry, Almond, &	Moroccan Barley Salad
CLOSED	NO DELIVERY	Bacon Pea Ranch Salad	Spinach Salad	Moroccan Beet Salad
		Peaches	3 Bean Salad	Tropical Ambrosia
			Corn Muffin	
			¥	Ψ

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

MAY 3	MAY 13	MAY 22
MOROCCAN BARLEY SALAD	SALMON SALAD W/ CREAMY CILANTRO	CURRIED CHICKEN SALAD
Steamed barley mixed with	Kale topped with tomatoes,	Diced chicken, toasted almonds &
toasted almonds, sauteed	cheese, peppers, corn & red	red grapes mixed with a dressing
carrots & onions, mint, apricots,	cabbage. Finished with salmon.	of honey, curry powder, mayo &
garbanzo beans. Coated with a	Served with a dressing of olive oil,	Greek yogurt. Served on a bed of
dressing of olive oil, cumin,	lime juice, honey, garlic, mayo &	mixed greens.
ginger, cinnamon & brown	cilantro on the side.	