SourcePoint Meals on Wheels Program

MAY - 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
		Chicken Fajita Stuffed Peppe Seasoned Black Beans Corn	nrs 1	Turkey Burger w/ Swiss & Carmelized Onions Roasted Roma Tomatoes Succotash	Seared Lemon Chicken Mushroom Brown Rice Mixed Vegetables
6 BBQ Pork Loin w/ Roasted	Sloppy Joe Sandwich	7 Pineapple Bourbon Glazed	8	9 Portobello Fajitas	10 Potato Crusted Tilapia
Peach BBQ Sauce	Roasted Yukon Potatoes	Chicken		Seasoned Black Beans	Lemon Herb Wild Rice
Mashed Redskin Potatoes	Mixed Vegetables	Asian Rice Salad		Corn	Peas & Carrots
Succotash		Kyoto Vegetable Blend			Roll w/ Butter
Brussel Sprouts		Midori Vegetable Blend		Ψ	
13	1	1	15	16	17
Southwest Vegan Bowl	Beef Burger w/ Provolone,	Bacon, Asparagus & Leek		Cod w/ White Wine Tomato	Honey Lime Chicken Thigh
Stewed Tomatoes	Onions & Mushrooms	Quiche		Basil Sauce	Coconut Rice
Malibu Vegetable Blend	Roasted Yukon Potatoes	Herb Roasted Redskin Potat	oes	Mashed Yukon Potatoes	Green Beans
Hawaiian Roll w/ Butter	Succotash	Mixed Vegetables		Peas & Carrots Roll w/ Butter	Carrots
20	2	1	22	23	24
Veggie Cakes w/ Ranch	Pork Loin w/ Creamy Garlic &	Quinoa & Veggie Stuffed		BBQ Chickpea & Quinoa Bowl	Unstuffed Cabbage Roll
Sauteed Super Greens &	Spinach Sauce	Pepper w/ Feta		Roasted Zucchini	Casserole
White Beans	Mashed Redskin Potatoes	Stewed Tomatoes		Broccoli	Carrots
Country Apples	Peas & Carrots	Succotash	0	Mandarin Orange Jello Cup	Cornbread
•		Gariic Breadstick		Ψ	Applesauce Cup
27	2		29	30	
		Caprese Chicken		Turkey Burger w/ Swiss &	Seared Lemon Chicken
CLOSED	NO DELIVERY	Baby Bakers		Carmelized Onions	Mushroom Brown Rice
		Mixed Vegetables		Roasted Roma Tomatoes	Mixed Vegetables
		Garlic Breadstick		Succotash	

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 8	MAY 17	MAY 20
ASIAN RICE	HONEY LIME CHICKEN THIGH	VEGGIE CAKES WITH RANCH
A wonderfully made from	Boneless chicken thigh marinated	Made from scratch veggie cakes
scratch sauce consisting of	in a light ginger & lime sauce.	consisting of broccoli, carrots,
garlic, ginger, soy sauce &	The chicken is then cooked &	zucchini, breadcrumbs, cheese &
sesame oil mixed with white	topped with a thickened version	garlic. Served with a side of ranch
rice and scrambled eggs.	of the sauce for added flavor!	dressing.

MAY - COLD LOW SODIUM

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		Dilled Pasta Salad w/ Shrimp Sweet Kale Salad w/ Pecans Tropical Fruit	Roast Beef & Swiss on Wheat Ranch Potato Salad Peaches Sliced Apples	Cottage Cheese & Pineapple Plate Banana Muffin Trail Mix
6	7	Score and Variation of Calad	9	10
Turkey & Swiss Wrap Kale Almond Side Salad	Asparagus, Egg, Bacon & Walnut Salad	Summer Vegetable Salad Potato Salad	Tuna Salad over Salad Greens Chopped Roasted Vegetable &	Hummus Veggie Sandwich on Wheat
Applesauce	Pears	Fresh Cut Fruit	White Bean Pesto Salad	Pineapple Pistachio Ambrosia
присвичес	Graham Crackers	D. II. / D. II.	Mixed Fruit	White Cheddar Popcorn
	Sliced Apples	Roll w/ Butter	Roll w/ Butter	William Sheadan Labouri.
13	14	15	16	17
Mushroom, Egg, Bacon &	Italian Chicken Wrap	Egg Salad on Wheat	Beef & Summer Veggies Salad	Beet & Mandarin Orange Kale
Spinach Salad	Carrot Raisin Salad	Tomato Wedges	Mixed Fruit	Salad
Chickpea & Kidney Bean Salad	Sliced Apples	Fresh Cut Fruit	Animal Crackers	Pears
Swiss Cheese Cubes		Trail Mix		Blueberry Vanilla Bites
Pear Cup		Ψ		Ψ
20	21	22	23	24
Greek Chicken & Grain Salad	Roasted Veggies on Wheat w/	Strawberry Pecan Salmon Salad	Caprese Steak Salad	Superfood Salad w/ Almonds
Baby Carrots	Herbed Ricotta	Tomato Wedges	Pesto Pasta Salad	Mixed Fruit
Broccoli	Watermelon	Fresh Cut Fruit	Peaches	Mini Blueberry Loaf
Roasted Red Pepper	White Cheddar Popcorn	Blueberry Nutrigrain Bar	Roll w/ Butter	
Hummus Cup	<i>\psi_</i>			V
27	28	29	30	31
		Turkey & Swiss on Wheat	Roast Beef & Swiss on Wheat	Cottage Cheese & Pineapple
CLOSED	NO DELIVERY	Bacon Pea Ranch Salad	Ranch Potato Salad	Plate
		Peaches	Peaches	Banana Muffin
			Sliced Apples	Trail Mix

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HIGHLIGHTING MENU ITEMS

MAY 8	MAY 17	MAY 24	MAY 31
SUMMER VEGETABLE SALAD	BEET & MANDARIN ORANGE SALAD	SUPERFOOD SALAD	COTTAGE CHEESE PLATE
A colorful collection of veggies,	Kale, beets, mandarin oranges &	Kale topped with roasted sweet	The perfect light Summer lunch
including tomatoes, yellow	garbanzo beans served over	potatoes, dried cherries, toasted	consisting of cottage cheese,
peppers, carrots & broccoli	Spring mix. Topped with goat	almonds, and goat cheese. Served	pineapple, celery and peanut
marinated in a homemade	cheese and served with raspberry	with honey mustard dressing.	butter. Accompanied with a
vinaigrette. Served over	vinaigrette. How refreshing!		yummy banana muffin and trail
Romaine & topped with Feta.			mix.