SourcePoint Meals on Wheels Program

FEBRUARY - 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	
Kielbasa over Cabbage Potatoes O'Brien Carrots	White Cheddar Mac-N-Cheese Stewed Tomatoes Mixed Veggies	Tuscan Shrimp Over Rice Italian Vegetable Blend Mixed Fruit Cup	Turkey Pot Pie Green Beans Broccoli Sliced Apples	Meatball Sub Malibu Vegetable Blend Baked Pears	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.
Root Beer Braised Pork Over Mashed Potatoes Mixed Vegetables Maple Spiced Peaches	Tuscan White Beans, Kale & Sundried Tomatoes Country Apples Malibu Vegetable Blend Garlic Bread	Turkey Burger w/ Peppers, Onions & Gouda Roasted Sweet Potatoes, Black Beans & Corn Blend Roasted Romas	Stuffed Cabbage Roasted Redskin Potatoes Carrots Roll w/ Butter	Roasted Vegetable Pasta Bake Peas Cinnamon Spiced Pears	Each meal comes with your selection of drink: Skim milk, 2%
Meatloaf Sandwich Roasted Yukon Potatoes Peas & Pearl Onions	Creamy Tomato Pasta Sauteed Mushroom, Onions & Green Beans Malibu Vegetable Blend Mixed Fruit Cup	Potato Crusted Tilapia Over Rice Broccoli Mixed Vegetable Casserole	Turkey Over Apple Cider Stuffing w/ Gravy Succotash Green Beans	Veggie Burrito Bowl w/ Salsa Cinnamon Spiced Peaches	milk, low-fat chocolate milk, orange juice, apple juice.
Philly Sandwich Herb Roasted Redskin Potato Succotash	Veggie Burger w/ White Cheddar & Guac Roasted Yukon Potatoes Cali Vegetable Blend	Tuna Noodle Casserole Carrots Winter Vegetable Blend Mixed Fruit Cup	Turkey Chili Stuffed Sweet Potato Broccoli Maple Spiced Peaches	Creamy Tortellini w/ Bacon Green Beans Malibu Veggie Blend	Meals marked with this symbol are vegetarian.
					Meals marked with this symbol contain seafood/fish.

HIGHLIGHTING MENU ITEMS

FEBRUARY 6	FEBRUARY 14	FEBRUARY 20	FEBRUARY 27
Turkey Pot Pie	Roasted Vegetable Pasta Bake	Turkey Over Stuffing & Gravy	Turkey Chili Stuffed Sweet Potato
Fresh Carrots, onions, and	A roasted variety of peppers,	Cranberry, apple cider stuffing	A fresh baked sweet potato loaded
celery cooked tender and mixed	zucchini, yellow squash,	topped with sliced roasted turkey	with a house made chili made of
with turkey and a creamy	mushrooms, and onions blended	breast, covered in a delicious	seasoned ground turkey, onions,
poultry gravy, served with a	together with penne pasta,	poultry gravy	peppers, and topped with
fresh baked biscuit.	marinara, and a cheese blend.		shredded cheddar and sour cream.

FEBRUARY - COLD DAILY

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	_
Calico Salad Peaches Cornbread	Roasted Red Pepper & Chicken Pasta Salad Kale Lemon Caesar Salad Fresh Fruit	Roast Beef & White Cheddar on Wheat Broccoli Craisin Salad w/ Almonds Tropical Fruit	Autumn Salad w/ Pecans Pears Roll w/ Butter	Tuna Salad & Provolone on Wheat Creamy Cucumber & Chickpea Salad Mixed Fruit	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
Roasted Brussel Sprouts & Quinoa Salad w/ Almonds Baby Carrots Pears	Citrus Chicken Salad on Croissant Kale Almond Salad Tropical Fruit	Steak Greek Salad Apricots Pita	Egg Salad on Wheat 3 Bean Salad Fruit Salad	BLT on Wheat Coleslaw Mixed Fruit White Cheddar Popcorn	Each meal comes with your
Turkey & Swiss on Wheat Kale & Sweet Potato Salad Applesauce	Taco Salad Roasted Sweet Potato, Corn & Black Bean Salad Tropical Fruit	Pesto Tortellini Pasta Salad w/ Pepperoni Tomato, White Bean & Arugula Salad Mixed Fruit	Garden Salad w/ Honey Mustard Cottage Cheese Pears Apple Cinnamon Muffin	Pecan Chicken Salad Wrap Honey Mustard Potato Salad Carrot Raisin Salad	selection of drink: Skim milk, 2% milk, low-fat chocolate milk, orange juice, apple juice.
Roasted Red Pepper Hummus w/ Pita Baby Carrots Broccoli Apricots	25 Chicken Caesar Wrap 3 Bean Salad Mixed Fruit	Turkey Club Sandwich Potato Salad Fresh Cut Fruit	Cranberry, Quinoa, Pecan, Kale Salad Kidney Bean & Chickpea Salad Mandarin Oranges	Grilled Salmon Salad Dilled Pasta Salad Pears Roll w/ Butter	Meals marked with this symbol are vegetarian.
					Meals marked with this symbol contain seafood/fish.

HIGHLIGHTING MENU ITEMS

FEBRUARY 6	FEBRUARY 21	FEBRUARY 27	
Autumn Salad w/ Pecans	Pecan Chicken Salad Wrap	Cranberry, Quinoa, Pecan, Kale Salad	
Beets, garbanzo beans, roasted	A Fall twist on chicken salad with	Fresh kale with cranberries,	
butternut squash, and toasted	cranberries and pecans blended	pecans, and quinoa tossed	
pecans laid over a fresh bed of	together and served with a	together and topped with goat	
spring mix topped with goat	tortilla wrap.	cheese along with a raspberry	
cheese crumbles and served		vinaigrette dressing to create the	
with a side of balsamic		perfect fall salad.	