March Dinner Menu

Chicken Breast with Herb Gravy

Mashed Potatoes

Roasted Butternut Squash

9-Grain Bread with Margarine

Applesauce

Oatmeal Raisin Cookie

1% Milk

Turkey Shepherd's Pie

Garlic and Bacon Collard Greens

Sweet Corn

Multigrain Bread with Margarine

Banana 1% Milk

Cheese Ravioli with Meat Sauce

Italian Vegetables Herb Green Beans

Wheat Roll with Margarine

Orange Cookie 1% Milk

Roast Beef with Gravy

Au Gratin Potatoes

Three Bean Salad

Whole Grain Roll with Margarine

Citrus Fruit Cup Blondie Bar

1% Milk

Nutrition Information:

Calories: 940

Fat: 20g

Saturated Fat: 4g

Protein: 54g

Total Carbohydrates: 135g

Fiber: 10g
Sodium: 601mg
Potassium: 1347mg

Calories: 681

Fat: 20g

Saturated Fat: 4.5g

Protein: 29g

Total Carbohydrates: 101g

Fiber: 14g Sodium: 788mg Potassium: 1592mg

Calories: 752

Fat: 28g

Saturated Fat: 8g

Protein: 37g

Total Carbohydrates: 89g

Fiber: 13g Sodium: 784mg Potassium: 1085mg

Calories: 1470

Fat: 69g

Saturated Fat: 29g

Protein: 63g

Total Carbohydrates: 153mg

Fiber: 10g Sodium: 928mg Potassium: 1376mg

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

Cathedral Plaza: Wednesdays 4:30pm VOA ANS Center: Thursdays 4:30-5:30pm