

August 2015 Lunch Menu

Monday	Tuesday	Wednesday	Thursday	Friday
3 Rosemary Turkey with Gravy or Kung Pao Chicken	4 BBQ Pulled Pork on Bun	5 Fish with Ginger Sauce	6 Chicken Parmesan or Mongolian Beef	7 Seafood Salad & Black Bean & Kale Soup 
Alternate Choices: BBQ Chicken Salad or Spinach, Walnut, Berry Salad or Turkey Sandwich or Egg Salad Sandwich				
10 Herbed Roasted Pork with Applesauce or Scrambled Eggs with Bay Shrimps	11 Rotisserie Chicken & Lentil Soup 	12 Combination Flatbread Pizza	13 Italian Style Flounder or Lion Head Meatballs	14 Chicken Fajitas with Bell Peppers
Alternate Choices: Chinese Chicken Salad or Lentil Salad or Vietnamese Pork Sandwich or Veggie Pita				
17 Roast Beef with Gravy or Braised Chicken with Honey Citrus Sauce	18 Pork Marsala	19 Terriyaki Meatballs with Barley Soup 	20 Lemon Herbed Chicken or Fish with Tomato Curry Sauce	21 Stuffed Bell Pepper (beef)
Alternate Choices: Turkey & Citrus Salad or Tuscan Bean Salad or Chicken Salad Sandwich or Lentil & Feta Wrap				
24 Chicken Salad Plate & Veggie Chowder Soup or Braised Pork Ribs with Pumpkin 	25 Baked Fish (unbreaded) with Tartar Sauce & Lemon	26 Crispy Baked Chicken	27 Beef Enchilada or Pork with Fresh Tomato Sauce	28 Creamy Turkey with Vegetables and Biscuit
Alternate Choices: Chicken & Cranberry Salad or Black Bean & Quinoa Salad or Grilled Turkey & Cheese (Sourdough) Sandwich & Veggie Burger				

- **Call (408) 586-3413 to make or cancel your reservation.** Reservations are required to guarantee a lunch. *If you are unable to come for lunch and fail to cancel your reservation, your remaining reservations will be canceled until we hear from you.*
- **Reservations must be made by Noon (12:00 pm) 2 days before you plan to attend (order by Noon on Thursday for a Monday lunch).**
- Suggested contribution is \$3.00 for seniors 60 years and older. Guests under 60 are \$6.00.
- Check-In Desk is open 10:30-11:45 am. Please check-in by 11:30 am or your lunch may be given to someone on the Waiting List.
-  Indicates meals that exceed 1,000 mg of sodium.
- Meals are to be eaten at the lunch program. Taking meals from the lunch room is done at your own risk and should be eaten or refrigerated within 30 minutes of leaving. Reheat in a 350°F oven until bubbly for 5 minutes. Discard any food left after 3 days.