

July 2015 Lunch Menu

Monday	Tuesday	Wednesday	Thursday	Friday
6 Chicken Salad Plate & Veggie  Chowder Soup or Braised Pork Ribs with Pumpkin	7 Baked Fish (unbreaded) with Tartar Sauce & Lemon	8 Crispy Baked Chicken	9 Beef Enchilada or Pork with Fresh Tomato Sauce	10 Creamy Turkey with Vegetables & Biscuit
Alternate Choices: Chicken & Cranberry Salad or Black Bean & Quinoa Salad or Grilled Turkey & Cheese (Sourdough) Sandwich & Veggie Burger				
13 Sweet & Sour Pork or Fish with Eggplant	14 Chicken Scallopini	15 Open Faced Turkey Sandwich with Gravy	16 Lasagna (veg) & Chicken  Orzo Soup or Beef with Vegetables	17 Pork Loin with Gravy
Alternate Choices: Santa Fe Chicken Salad or Spinach, Almond & Egg Salad or Turkey & Grape Wrap or Grilled Veggie & Cheese on Sourdough				
20 BBQ Chicken or Pork Chop with Onion	21 Roast Beef with Gravy & Tomato Basil Soup 	22 Fish (breaded) Sandwich	23 Sesame Pork or Chicken with Mixed Vegetables	24 Beef Hamburger with Cheese
Alternate Choices: Turkey Cobb Salad or Veggie Cottage Cheese Salad or Tuna Salad Sandwich or Veggie Wrap				
27 Baked Tilapia with Salsa or Vinegar Spare Ribs	28 Roast Turkey with Gravy	29 Orange Glazed Chicken & Minestrone Soup 	30 Meatloaf with Gravy or Fish with Black Bean Sauce	31 Pineapple Glazed Pork
Alternate Choices: Chef Salad or Veggie Black Bean & Orzo Salad or Roast Beef on Rye Sandwich or Black Bean 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.