

# April Dining Calendar

Monday	Tuesday	Wednesday	Thursday	Friday
<b>1</b> Hamburger on Bun Lettuce, Tomato, Pickle, Onion Confetti Coleslaw Potato Wedges Baked Apples	<b>2</b> Baked Chicken Breast Glazed Sweet Potatoes Seasoned Green Peas Fresh Cantaloupe	<b>3</b> Stuffing Topped Pork Chop Buttered Red Potatoes Broccoli & Cheese Sauce Fresh Banana Cornbread	<b>4</b> Chicken Pot Pie Hotdish Mixed Vegetables Artichoke Salad Diced Pears Whole Wheat Biscuit	<b>5</b> Porcupine Meatballs Mashed Potatoes Herbed Green Beans Diced Mangos Wheat Dinner Roll
<b>8</b> Swiss Steak Buttered Red Potatoes Scandinavian Vegetable Blend Peaches and Pears	<b>9</b> Chicken Marsala Mashed Potatoes Steamed Cauliflower Fresh Orange	<b>10</b> Shrimp Scampi Wild Rice Pilaf Lemon Asparagus Fresh Fruit Salad	<b>11</b> Oven Baked Ham Au Gratin Potatoes Peas and Carrots Mixed Berries with Whipped Cream	<b>12</b> Open Face Hot Hamburger Chive Mashed Potatoes Country Vegetable Blend Snickers and Apple Salad
<b>15</b> Herb Roasted Salmon Rosemary Potatoes CA Normandy Vegetable Blend Chilled Dark Cherries	<b>16</b> Italian Pasta Bake Marinated Vegetable Salad Seasoned Zucchini Seasoned Fresh Fruit Whole Wheat Dinner Roll	<b>17</b> Chicken & Black Beans Enchilada Bake Southwest Corn Shredded Lettuce and Pico de Gallo Oranges in Whipped Topping	<b>18</b> Roast Beef Mashed Potatoes and Gravy Candy Corn Vegetable Medley Cranberry Peaches	<b>19</b> Cornflake Chicken Company Potatoes Prince Edward Vegetable Blend Apricot Crisp
<b>22</b> Baked Cod with Garlic Butter Lemon Dill Orzo Steamed Garden Vegetable Blend Applesauce	<b>23</b> Taco Salad Tortilla Chips with Salsa and Sour Cream Mexican Fruit Salad	<b>24</b> Chicken ala Orange Steamed Rice Oriental Vegetable Blend Vegetable Egg Roll Fresh Honeydew	<b>25</b> Turkey Mornay Baked Potato with Sour Cream Parslied Carrots Fruit Cocktail Whole Wheat Biscuit	<b>26</b> Meatloaf and Gravy Caramelized Onion Mashed Potatoes Capri Vegetable Blend Peach Cobbler
<b>29</b> Beef Stuffed Pepper Parslied Potatoes Green Beans and Pimento Assorted Fruit Cups	<b>30</b> Turkey Almondine Garlic Mashed Potatoes Herbed Zucchini and Yellow Squash Oranges and Pineapple	<p><b>Each meal is served with 8 oz. of 1% milk and 2 slices of bread (unless otherwise indicated).</b></p> <p><b>Coffee and water is served at meal sites.</b></p> <p><b>MENU IS SUBJECT TO CHANGE!</b></p>		

## **NUTRITION PROGRAM INFORMATION:**

Burleigh County Senior Center: Drive-Thru Meal Service from 11:15 am to 11:45 am  
 Congregate Meal Service from 12:00 pm to 12:30 pm  
 Crescent Manor: Congregate Meal Service at 11:45 am; Take-Out Meal Service at 12:15 pm  
 Wing & Sterling Meal Sites: Frozen meals will be provided on Tuesdays. Call 255-4648 for information.

**MEAL RESERVATIONS:** Call at least one day in advance.  
 Burleigh County Senior Center 258-9276 (from 8:00 am to 3:30 pm)  
 Crescent Manor 258-6646 (from 10:00 am to 2:30 pm)  
 Wing Senior Center/Sterling Meal Site 255-4648 (from 8:00 am to 3:30 pm)  
 Home-Delivered Meal inquiries, please call 255-4648.

**Suggested donation is \$5.50/meal. The meal price for those under 60 is \$12.00.** SNAP/EBT and credit/debit cards are accepted. OAA federal regulations require individuals age 60 and older to complete a meal assessment to participate in the Nutrition Program. Meal participants are required to update their assessment annually. Individuals are notified when their assessment is due for updating.