# July Dining Calendar 

| Monday | Tuesday | Wednesday | Thursday | Friday |
| :---: | :---: | :---: | :---: | :---: |
| 1 <br> Chicken Cordon Bleu Tri-colored Potatoes Scandinavian Vegetable Blend Blushing Pineapple | $2$ <br> Stuffed Pepper Garlic Mashed Potatoes <br> Seasoned Beets Tropical Fruit | 3 <br> BBQ Chicken <br> Sandwich <br> Ranch Beans Coleslaw <br> Seasonal Fresh Fruit | $4$ <br> CLOSED | CLOSED |
| 8 <br> Mexican Meatballs Mashed Potatoes Southwestern Corn Dark Cherries Cornbread | 9 <br> Chicken Drumstick Scalloped Potatoes Green Bean Medley Fresh Cantaloupe WG Biscuit | 10 <br> Shrimp Scampi Wild Rice Pilaf Steamed Broccoli Fruited Gelatin WG Garlic Toast | 11 <br> Fall Apart Pork Roast Roasted Baby Potatoes Balsamic Brussel Sprouts Fresh Plum | 12 Open Face Hot Hamburger Chive Mashed Potatoes Peas \& Carrots Snicker \& Apple Salad |
| $15$ <br> Swiss Steak Buttered Red Potatoes Lemon Asparagus Peaches \& Pears | 16 <br> Chicken Marsala Mashed Potatoes Italian Vegetable Blend Seasonal Fresh Fruit WG Breadstick | 17 <br> Beef Taco Salad Tortilla Chips Salsa \& Sour Cream Spanish Fruit Cup | 18 <br> BBQ Ribs <br> Baked Beans <br> Potato Salad <br> Cinnamon Apples Corn Muffin | 19 <br> Cornflake Chicken Company Potatoes German Vegetable Blend <br> Apricot Crisp |
| 22 <br> Baked Lemon Tilapia Rosemary Potatoes Seasoned Broccoli Strawberry Applesauce | 23 <br> Thai Beef with Basil Garlic Noodles Stir Fry Vegetables Mandarin Oranges | 24 <br> Oven Fried Chicken <br> (Choice of white or dark meat) <br> Baby Baker Potatoes Mixed Vegetables Seasonal Fresh Fruit | 25 <br> Roast Beef <br> Mashed Potatoes \& Gravy <br> Candy Corn Vegetable Blend Fresh Peach | 26 Apricot Glazed Pork Loin Roasted Red Potatoes Yellow Squash \& Peppers Fruited Mallow Gelatin |
| 29 Garlic Steak Bites Glazed Sweet Potato Mixed Vegetable Blend Pears \& Blueberries | 30 <br> Chicken \& Black Bean Enchilada Bake Shredded Lettuce \& Pico de Gallo Confetti Corn Oranges in Whipped | 31 <br> Chef Salad Fresh Banana Baked Roll | Each meal is served with 8 oz . of $1 \%$ milk and 2 slices of whole grain bread (unless otherwise indicated). <br> Coffee and water is served at meal sites. MENU IS SUBJECT TO CHANGE! |  |

MEAL RESERVATIONS (continued from page 6)
BCSAP requests that clients make their meal reservations at least one day in advance.
--For congregate meal reservations at the Burleigh County Senior Center, call $255-4648$, Option 1
(from 8:00 am to $3: 30 \mathrm{pm}$ )
--For home delivered meals, including meals for rural Burleigh County residents, call 255-4648, Option 2
--For Congregate or Take out meals at Crescent Manor, call 258-6646 (from 10:00 am to 2:30 pm)
MEAL SCHEDULE
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:
Home Delivered Meals:
Rural Burleigh County
Meal Delivery:
Congregate Meal Service at 11:45 am; Take-Out Meal Service at 12:15 pm
Meals are delivered between 10:30 am and 12:00 pm
Wing, Sterling, Driscoll, Regan: Meals are delivered on Tuesdays between 10:30 am and 12:30 pm
Other rural areas: Delivery/pick up arrangements are made with each client

