


October Dining Calendar

| Monday | Tuesday | Wednesday | Thursday | Friday | |
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| Each meal is served with 8 oz. of 1% milk and 2 slices of whole grain bread (unless otherwise indicated). | 1 Swedish Meatballs Mashed Potatoes Lemon Asparagus Fresh Melon | 2 Shrimp Scampi Wild Rice Pilaf Steamed Broccoli WG Garlic Toast Chilled Tropical Fruit | 3 Fall Apart Pork Roast Roasted Baby Potatoes Balsamic Brussel Sprouts Fresh Plum | 4 Open Face Hot Hamburger Chive Mashed Potatoes Peas & Carrots Snicker & Apple Salad | |
| | 7 Chicken Cordon Bleu Tri-color Potatoes Mixed Vegetables Blushing Pineapple | 8 Stuffed Pepper Garlic Mashed Potatoes Seasoned Beets Spiced Pears | 9 BBQ Chicken Sandwich Ranch Beans Coleslaw Seasonal Fresh Fruit WG Bun | 10 Honey Citrus Salmon Barley Wild Rice Pilaf Sauteed Spinach & Mushrooms Peaches & Strawberries WG Garlic Toast | 11 Sausage & Kraut Steamed Red Potatoes Braised Cabbage WG Bun Apple Struesel Bake |
| | 14 Beef Stroganoff over Parslied Egg Noodles Green Bean Almondine Dark Cherries WG Bun | 15 Oven Fried Chicken Chive Mashed Potatoes Seasoned Corn Fresh Apple | 16 Cranberry Stuffing Topped Pork Chop Glazed Sweet Potatoes Country Trio Vegetables Mandarin Oranges | 17 Roast Beef Mashed Potatoes w/Gravy Green Bean Medley Fall Fruit Salad WG Bun | 18 Herbed Whitefish Lyonnaisse Potatoes Glazed Carrots Waldorf Salad |
| | 21 Swiss Steak Buttered Red Potatoes Pacific Vegetable Blend Peaches & Pears | 22 Chicken Marsala Broccoli Rice Casserole Italian Vegetable Blend WG Breadstick Seasonal Fresh Fruit | 23 Beef Taco Salad Tortilla Chips Salsa & Sour Cream Spanish Fruit Cup | 24 BBQ Ribs Baked Beans Potato Salad Corn Muffin Cinnamon Apples | 25 Cornflake Chicken Company Potatoes Roasted Root Vegetables Apricot Crisp |
| | 28 Cabbage Roll Garlic Mashed Potatoes Capri Vegetable Blend Applesauce | 29 Glazed Ham Au Gratin Potatoes Seasoned Peas Fresh Grapes | 30 Beef & Broccoli Vegetable Fried Rice Vegetable Egg Roll Fresh Orange Garlic Naan Bread Fortune Cookie |  31 Glazed Bat Wings Toxic Sludge Mac & Cheese "Beet" Up Vegetable Blend Creepy Caramel Apple Bread Pudding Sinister Sourdough Roll | Coffee and water is served at meal sites. MENU SUBJECT TO CHANGE! |
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MEAL RESERVATIONS (continued from page 6)

PLEASE CALL AT LEAST ONE DAY IN ADVANCE TO MAKE A RESERVATION OR CANCEL YOUR MEAL!

- For Congregate, Drive Thru or Frozen meals at the Burleigh County Senior Center, call 255-4648, Option 1 or stop by the Client Services Desk located in the Senior Center Lobby (from 8:00 am to 3:30 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: Congregate Meal Service at 11:45 am; Take-Out Meal Service at 12:15 pm

Home Delivered Meals: Meals are delivered between 10:30 am and 12:00 pm

MOM'S MEALS

Clients in need of medically-tailored meals or rural Burleigh County residents may call 255-4648, Option 4 to make arrangements for Mom's Meals to be delivered to their home. See page 6 for more information.