

WEEKLY MENU

WEEK #1 Fall Winter

SUBJECT TO CHANGE

Date: Monday March 2nd – Sunday March 8th, 2026

Monday

Alternate Daily Choices: Ham salad / Roast Turkey Slices / Carrots

DINNER: Beef Tips, Gravy, Red Skin Garlic Mashed Potatoes, PEI Blended Vegetables
Banana Pudding & Topping

SUPPER: Macaroni & Cheese, Mixed Vegetables
Mandarin Oranges

Tuesday

Alternate Daily Choice: Chicken Salad / Roast Beef Slices / Carrots

DINNER: Saucy Baked Pork Chops, Gravy, Mashed Potatoes, Green beans
Orange Cake

SUPPER: Seafood Roll, Potato Chips, Coleslaw, Strawberries & Topping

Wednesday

Alternate Daily Choice: Egg Salad / Roast Beef Slices / Carrots

DINNER: Parmesan Crusted Salmon, Rice, California Blend Veg
Oatmeal Raisin Cookie

SUPPER: Homemade Corn Chowder, Cheese Portion, Tea Biscuit, Fruit cocktail

Thursday

Alternate Daily Choice: Tuna Salad / Roast Turkey Slices / Carrots

DINNER: Roast Beef, Mash Potatoes, Wax Beans/Baby Carrots mixed
Lemon Square

SUPPER: Mashed Potatoes, Baked Bologna, Peas, Orange Jello & topping

Friday

Alternate Daily Choice: Chicken Salad / Roast Beef Slices / Carrots

DINNER: Breaded Scallops, Country Style Potatoes, Coleslaw
Date Square

SUPPER: Chicken Stuffing Casserole, Cranberry Sauce, Pickles, Ice Cream

Saturday

Alternate Daily Choice: Egg Salad / Toupie Ham Slices / Carrots

DINNER: Cabbage Roll, Gravy, Baked Potatoes
Strawberry Rhubarb Pie

SUPPER: Homemade Baked Beans, Potato Salad, Hot dog
Tapioca Pudding with Whipped Topping & Cherry

Sunday

Alternate Daily Choice: Ham Salad / Roast Turkey Slices / Carrots

Dinner: Roast Pork, Gravy, Mashed Potatoes, Turnip, Peas
Apple Crisp & Topping

Supper: Homemade Chicken Vegetable Soup, Egg Salad Sandwiches
Butterscotch Pudding