

March 2018



Outagamie - Hortonville



You can reach mealsite manager, Mary Davis-Harts, at 920-740-4648.
For a meal reservation please call the day before by 12:00 Noon, Monday thru Friday.

Monday

Tuesday

Wednesday

Thursday

Friday

c a n t e e n



5	Salsbury Steak Parsley Buttered Potatoes Vegetable Blend Fruit Cocktail Wheat Dinner Roll Seven Layer Bar	6	Pineapple Glazed Ham Spinach Artichoke Pasta Bake Peas & Carrots Pears Butterscotch Pudding	7	Baked Chicken Mashed Potatoes Squash Pineapple Wheat Dinner Roll Sugar Cookie	1	Tater Tot Casserole Romaine Lettuce Salad Wheat Bread Warm Apple Crisp	2	Cheese & Egg Omelet Breakfast Potatoes Warm Fruit Compote Orange Blueberry Muffin
12	Sloppy Joe on a Bun Baked Beans Potato Salad Warm Peach Cobbler	13	Chicken Stew Brown Rice Steamed Broccoli Pears Lemon Pudding	14	Apple Roasted Pork Loin Sweet Potatoes Sweet 'n Sour Cabbage Applesauce Wheat Dinner Roll Chocolate Chip Cookie	15	Swiss Steak O' Brien Potatoes Romaine Lettuce Salad Apricots Wheat Dinner Roll Cherry Orchard Bar	16	Tuna Noodle Casserole Mixed Vegetables Pineapple Donut Holes
19	Pulled Pork in Gravy Mashed Potatoes Green Beans Tropical Fruit Salad Wheat Dinner Roll Apple Pie Bar	20	Southwest Fiesta Chicken Corn Diced Carrots Pineapple Wheat Bread Blonde Brownie	21	Meatloaf Loaded Mashed Potatoes Broccoli Applesauce Wheat Dinner Roll Butterscotch Pudding	22	BBQ Riblet Mac & Cheese Cowboy Beans Pea Salad Cold Fruit Compote Oatmeal Raisin Cookies	23	Minestrone Egg Salad Wheat Bun Crackers Orange Warm Fruit Crisp
26	Swedish Meatballs Au gratin Potatoes Vegetable Blend Peaches Wheat Bread Pumpkin Bar	27	Beef Stew Biscuit Peas Pineapple Lemon Bar	28	Italian Pasta Bake Romaine Lettuce Salad Dressing Pears Banana Pudding	29	Chicken Breast in Mushroom Gravy Sweet Potatoes Broccoli Salad Peaches Warm Bread Pudding with Raisins	30	BREAKFAST FOR LUNCH French Toast Hard Boiled Eggs Breakfast Potatoes Applesauce Coffee Cake

