








MEADOWS OF WORTHINGTON NOVEMBER 25TH – DECEMBER 1ST **MENU SUBJECT TO CHANGE WEEK 3**

	MONDAY 25TH	TUESDAY 26TH	WEDNESDAY 27TH	THURSDAY 28TH	FRIDAY 29TH	SATURDAY 30TH	SUNDAY 1ST
BREAKFAST	Continental Breakfast 	Continental Breakfast 	Continental Breakfast 	Continental Breakfast 	Continental Breakfast 	Continental Breakfast 	Continental Breakfast 
DINNER	MEATLOAF LOADED MASHED POTATOES CABBAGE DINNER ROLL CHOCOLATE DESSERT	SPAGHETTI WITH MEAT SAUCE PEAS GARLIC BREAD CARAMEL BREAD PUDDING	CRANBERRY HAM BAKED POTATO WITH SOUR CREAM CHEESY MIXED VEGETABLES BREAD LEMON PUDDING	JELLIED CRANBERRIES TOM TURKEY WITH DRESSING AND GRAVY SWEET POTATO CORN PUMPKIN PIE WITH TOPPING	ORANGE TOPPED FISH CHEESY HASHBROWN CASSEROLE BROCCOLI ANGEL FOOD WITH STRAWBERRIES	CHICKEN LEGS MASHED POTATOES WITH GRAVY PEAS AND CARROTS BREAD STRAWBERRY SUNDAE	BEEF ROAST WITH BABY CARROTS BOILED POTATOES AND GRAVY DINNER ROLL PIE AND ICE CREAM
SUPPER	CHICKEN CORDON BLEU CASSEROLE WINTER BLEND VEGETABLES APPLESAUCE	FISH NUGGETS FRIED POTATOES DILL CARROTS PEACHES AND PEARS	ORANGE WEDGES BEEF TACO SALAD BREADSTICK ICE CREAM SANDWICH	PINEAPPLE WITH COTTAGE CHEESE BLUEBERRY FILLED PANCAKES SAUSAGE LINKS APRICOTS	CARROT/CELER Y STICKS TOMATO BASIL SOUP EGG SALAD ON A CROISSANT BANANA STREUSEL BAR	SHEPHARD'S PIE LETTUCE SALAD WITH DRESSING BREAD MIXED FRUIT CUP	HOMEMADE CREAM OF BROCCOLI SOUP TURKEY/CRANBERRY WRAP PEANUT BUTTER BROWNIE