



June 2010

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	1 Roast Chicken Mash Potatoes/Gravy Carrots BP Biscuit Fruited Jell-O	2 Salmon Patty Cucumber Salad WW Bread Apricots Frosted Cake	3 Brat on Bun Potato Salad Baked Beans Fresh Fruit	4 Sloppy Joes Red Skin Potatoes Succotash Rice Crispie Bar
7 Chicken Kiev Wild & White Rice Carrots Whole Wheat Bread Mandarin Oranges	8 Chef Salad/ Dressing Juice Banana Bread Sherbet	9 Tuna Salad Three Bean Salad Croissant Peaches Choc. Chip Cookie	10 Chicken Parmesan Noodles Green Beans Toss Salad WW Dinner Roll Ice Cream	11 Salad with Turkey, Cheese, Cranberries, Cucumber, Red Onion & Dressing Bran Muffin Strawberries
14 Lasagna Casserole Toss Salad Italian Green Beans Garlic Bread Blueberry Crisp	15 Tilapia Cheesy Potatoes Peas Rye Bread Tropical Fruit	16 Hamburger on WW Bun Tabouli Tomato Slices Grapes	17 Scalloped Potatoes & Ham Carrots Rye Bread Sugar Cookie	18 Stuffed Green Pepper Rice Pilaf Wax Beans WW Bread Banana
21 Meatloaf Au gratin Potatoes Sweet & Sour Red Cabbage Dinner Roll Peaches	22 Herbed Chicken Breast New Potatoes Asparagus Wheat Dinner Roll Cherry Pie	23 BBQ Riblette Scalloped Corn Toss Salad Whole Wheat Bun Blushing Pears	24 Seafood Pasta Salad on Lettuce w/Tomato Slices Corn Muffin Mix Melon Jell-O	25 Egg Salad on Rye Spinach Salad Fruit Medley Carrot Cake
28 White Fish Baked Potatoes Peas WW Bread Ice Cream	29 Cold Turkey on a Bun Pasta Salad Cherry Tomatoes Peaches	30 BBQ Pork Sandwich Coleslaw Baked Beans Applesauce	Menu Guidelines: Menus for the Dane County Dining Centers are prepared to meet one third of the Daily Recommended Intake for Adults 70+ years of age. Mary Browning, DTR, reviews all menus. For comments you may fill out a consumer satisfaction form found at your meal site or contact your Nutrition Site Manager.	