

January 2026 **TUESDAY WEDNESDAY**

M-F: 7:00am - 10:00am Lunch: M-F: 11:30am - 2:00pm Sat & Sun: 11:30am - 1:30pm Supper:

Breakfast:

Everyday: 5:00pm - 6:30pm

FRIDAY

SATURDAY

3

HEALTHY MEAL CHOICES * = Healthy Meal Choice See back for more info. 5

Hot Sandwiches Pizza Soup

Weekend Menu

Mon = French Toast Tues = Egg Bake / Bkfst Pizza Wed = Quiche Thurs = Bakery Item

Daily Breakfast Features

Walking Taco Chicken Strips **Tater Tots** Crinkle Cut Carrots

THURSDAY

1 NEW YEAR'S DAY

*BBQ Pulled Pork Sandwich Potato Crusted Fish Parsley Buttered Noodles Green Beans

*Apple Glazed Pork Loin Mac & Cheese

Salad / Sandwich Bar 6 *Herb Baked Chicken **PICK TWO-SDAY**

Fri = Pancakes 7 *Baked Fish Nachos Supreme Garden Wild Rice 8 *Cilantro Lime Chicken Cheesy Italian Fries Parsley Buttered Noodles

Island Blend Vegetables

Island Blend Vegetables *Teriyaki Beef & Broccoli Grilled Salmon Brown Rice

10

Mashed Potato Green Beans Winter Blend Vegetables 11 12 *Chicken Parmesan Philly Steak Sandwich

Sandwich / Soup / Salad

California Blend Vegetables *Black Bean Burger w/ Savory Salsa Chicken Alfredo

Green Peas 15 *Grilled Cheese on Wheat Stir-Fry Bowl Egg Roll

Cauliflower 16

Asparagus 17 *Meatballs with Tomato & Green Pepper Sauce Parmesan Panko Cod Brown Rice

Pasta Carrots Broccoli 18 19

Broccoli Corn 13 *Roast Pork Loin Chicken Bacon Ranch Wrap Mashed Potatoes Pea & Carrot Blend

14

Fettuccini Pasta Garlic Toast Peas / California Blend 21 *Roast Beef

Stir-Fry Vegetables **Stewed Tomatoes** 22 *Cowboy Beans n' Beef Hot Dog on Bun

Corn 23

Green Beans *Baked Fish Cheese Stuffed Pasta Shell

*Beef Tips over Noodles Italian Pasta Bake Parslied Butter Noodles Peas & Carrots Corn 25 26

*BBQ Beef Brisket

Red Bud Smashed

California Blend Veggies

Chicken Fajitas

Potatoes

Corn

Bratwurst Bun w/ Sauerkraut Roasted Red Potatoes Green Beans Squash 27 *Meatballs & Gravy Cajun Chicken Mashed Potatoes

Broccoli

Capri Blend Vegetables

*Baked Herb

20

Seasoned Chicken

Stuffed Baked Potatoes Bar Mashed Potatoes & Gravv Broccoli Carrots 28

*Baked Fish

Fettuccini

Rice Pilaf

Peas

Chicken Carbonara

Chateau Blend Veggies

Chicken Pot Pie over Mashed Potatoes or Biscuit Monte Carlo Blend Veggies 29

*Meatloaf

Brown Rice

Egg Roll

General TSO Chicken

Stir-Fry Vegetables

Stewed Tomatoes

BAKE

30

*Chicken Lasagna

Crinkle Cut Carrots

(Beef or Chicken)

Street Tacos

Green Beans

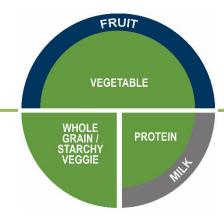
Wild Rice Blend Stewed Tomatoes Winter Blend Vegetables

24

31

HEALTHY MEAL

CHOICES



Great tasting and good for you, too.

We offer a healthier meal which includes an entrée, vegetable, fresh fruit and a milk. \$5.50 per meal (ten punches = free meal).

These healthier choice meals:

- · Utilize the "Plate" method -50% of plate is vegetables/fruits
- · Have new flavors from culinary herbs, spices and light sauces
- Have locally-sourced seasonal choices as available
- Include Mediterranean-style items with beans/legumes and whole grains
- Offer individual (a la carte) choices.
- Are developed and approved by BRH Registered Dietitian Nutritionist

Nutrition Information:

These meals provide about 1/3 of the average adult daily calorie goal of 1800. Most meals range from 400-594 Calories with 50-65g Carbs.

Menu Example:

Chicken Cordon Bleu, Mashed Potatoes, Broccoli, Orange & Milk.



Select - Choose beets with firm, smooth skins and crisp leaves. Smaller beets are more tender.

Store - Remove greens leaving about 1 inch of stem. Store beets in a plastic bag in the refrigerator for up to 2 weeks.

Prepare - Rinse beets under cool running water and scrub with a vegetable brush. Beets can be eaten raw or cooked. You can eat the beet greens too!

Beets are The Harvest of the Month!

Add beets to your favorite family meals:

- Add grated raw beets to salad.
- Mix cooked beets into mashed potatoes for a pop of color.
- Add raw or leftover cooked beets to canned vegetable beef soup and simmer until tender.

Make meals and memories together. It's a lesson kids will use for life.

Did you Know?

Most of the beets grown in Wisconsin are red beets, but there are also pink, purple, white, and yellow beets. Try a rainbow of beet colors!



Nutritious, Delicious, Wisconsin! #WIHarvestofthe Month



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