

2025

Breakfast: M-F: 7:00am - 10:00am

Lunch: M-F: 11:30am - 2:00pm

Sat & Sun: 11:30am - 1:30pm Supper:

Everyday: 5:00pm - 6:30pm

| SUNDAY MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATU |
|-------------------------------|-----------------------|-----------------------|---------------------|---------------------------|---------|
| | 1 | 2 | 3 | 4 4 TH OF JULY | 5 |
| Daily Breakfast Features | *Meatballs & Gravy | *Baked Fish | *Meatloaf | *BBQ Pulled Pork | Weeke |
| Mon = French Toast | Cajun Chicken | Chicken Carbonara | General TSO Chicken | Sandwich | Hot Sar |
| Tues = Egg Bake / Bkfst Pizza | Mashed Potatoes | Fettuccini | Brown Rice | Crispy Chicken Strips | Pi |
| Wed = Quiche | Broccoli | Rice Pilaf | Eggroll | French Fries 🦊 | Soup |
| Thurs = Bakery Item | Capri Vegetable Blend | Peas | Stir Fry Veggies / | Baked Beans 🗼 | Sandv |
| Fri = Pancakes | | Chateau Blend Veggies | Tomatoes | Peas & Carrots 🗯 🔭 | |

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11 *Roast Pork w/ Gravy

Chipotle Lime Tilapia

Mashed Potatoes

Brown Rice

andwiches Pizza b / Salad / dwich Bar 12

*Baked Ham *Roast Turkey *Baked Fish Grilled Chicken **Burrito Bowl** Build-A-Burger **Breast Sandwich** Mashed Potatoes Garden Rice Roasted Red Bud Green Beans Potatoes Carrots Monte Carlo Veggies Peas / Broccoli 14

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*Honey Garlic Chicken Breast Spaghetti with Meat Sauce Garlic Toast Garden Blend Rice Green Beans / Corn

16 *Cheese Lasagna Rollup Grilled Turkey, Bacon & Cheese on Flatbread Capri Vegetable Blend

(Beef or Black Bean)

Tomatoes 17 *Beef Tips & Peppers with Rice Chick Kiev Rice Pilaf

Chateau Blend Veggies

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*BBQ Meatballs

Chicken Fried Rice

Mashed Potatoes

Egg Roll

Green Beans Cali. Blend Veggies 18 *BBQ Pulled Pork Sandwich Potato Crusted Fish 19

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21 22 *Apple Glazed Pork Loin *Herb Baked Chicken Mac & Cheese **PICK TWO-SDAY** Mashed Potato Sandwich / Soup / Salad Mashed Potatoes & Gravy Winter Blend Vegetables Broccoli / Corn 29

23 * Baked Fish Nachos Supreme Crinkle Cut Carrots **Stewed Tomatoes** 24 *Cilantro Lime Chicken Cheesy Italian Fries

Parslev Buttered Noodles

Island Blend Vegetables

Parsley Potatoes Green Beans Island Blend Vegetables 25 *Teriyaki Beef & Broccoli

end Menu

TURDAY

Grilled Salmon **Brown Rice** Cauliflower / Asparagus HEALTHY MEAL CHOICES * = Healthy Meal Choice See back for more info.

Green Beans 27 28 *Chicken Parmesan Philly Steak Sandwich

Pasta

Carrots

Broccoli

*Chicken Cordon Bleu

Hot Beef Sandwich

Mashed Potatoes

Mixed Vegetables

Broccoli

*Roast Pork Loin Crispy Chicken Wrap Mashed Potatoes Capri Vegetable Blend

30 *Black Bean Burger With Savory Salsa Chicken Alfredo Fettuccini Pasta Garlic Toast Peas / California Blend

Garden Wild Rice

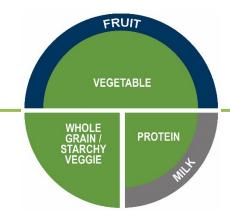
Vegetables

California Blend

Green Peas 31 *Grilled Cheese on Wheat Stir-fry Bowl Egg roll Cauliflower Stewed Tomatoes

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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 peppers that are firm and bright colored.

Store - Refrigerate in a plastic bag and use within 5 days.

Prepare – Sweet and hot peppers are delicious raw, grilled, or sauteed!



Peppers are the Harvest of the Month!

Add peppers to your favorite family meals:

- Slice peppers into strips and eat raw with your favorite dip.
- Roast or saute sliced peppers to add to burritos or fajitas.
- Cook peppers into a tomato sauce and add to pasta.

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

Did you know?

Peppers can be split into two categories, hot and sweet. Hot peppers contain a compound called capsaicin which makes them hot and spicy. The most common type of sweet peppers are bell peppers. Red, orange, and yellow bell peppers are very ripe green bell peppers.



Nutritious, Delicious, Wisconsin! #WIHarvestoftheMonth

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