

**August 2023 - Altered Delivery Schedule
Warren/Hamilton Counties Office for the Aging**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	August 1 Beef Florentine Scandinavian Veggies Tropical Fruit Cup	August 2 Lemon Baked Fish Roasted Red Potatoes Broccoli Dump Cake	August 3 Apple N' Onion Chicken Mashed Potatoes Carrots Gelatin	August 4 Cold Plate Chicken Salad on a bed Of Romaine Salad Pasta Salad Tomato, Onion & Cucumber Salad Tropical Fruit Cup
August 7 Swedish Meatballs Over Noodles Tomato & Zucchini Yogurt/ Berries & Granola	August 8 Salisbury Steak Sweet Potato Mixed Veggies Mandarin Oranges	August 9 Chicken & Biscuit Sweet Potato Broccoli Fresh Fruit	August 10 Ziti w/Meat Sauce Green Beans Italian Veggies Pudding	August 11 Cold Plate Sliced Roast Beef Potato Salad Coleslaw Peach Cobbler
August 14 Chicken Alfredo over Pasta California Medley Chilled Pineapple	August 15 Chicken Parmesan Spaghetti/ Marinara Scandinavian Veggies Tropical Fruit	August 16 Cheeseburger Deluxe Lettuce/Tomatoes Roasted Potato Bites Brussel Sprouts Gelatin	August 17 Macaroni & Cheese Stewed Tomatoes Carrot Raisin Salad Mandarin Orange	August 18 Cold Plate Chef Salad: Turkey, Ham & Swiss Cheese on Lettuce Marinated Veggies Brownies
August 21 CHEF's CHOICE	August 22 Stuffed Shells w/ Marinara Meat Sauce Oriental Veggies Peas Chilled Pineapple	August 23 Chicken & Stuffing Casserole Brown Rice Italian Veggies Tropical Fruit Cup	August 24 Meatloaf Mashed Potatoes Spinach Chilled Pears	August 25 Cold Plate Tuna Salad Hot Dog Bun Cottage Cheese Broccoli Salad Birthday Cake with Frosting Happy Birthday!!
August 28 BBQ Chicken Potato of the Day Beets Mandarin Oranges	August 29 Veal Parmesan Penne Pasta with Marinara Sauce Cauliflower Fresh Fruit	August 30 . Roast Pork/Gravy Mashed Potatoes Peas & Onions Strawberry Shortcake Dinner Roll	August 31 Creamy Parmesan Fish Sweet Potatoes California Veggies Chilled Peaches	Reminder: People under the age of 60 are required to pay \$7 per meal. Clients 60 and over suggested contribution is \$3

All meals served with 1% milk, bread, margarine, (Congregate site only - *coffee, and tea and juice*). Diabetic desserts are available for those with diabetes. **Menus subject to change.** Meals should be eaten when delivered or immediately refrigerated and reheated to 165-degrees. Frozen Dinner Heating Instructions: **Oven:** 350 degrees for 30-45 min or until food has reached 165-degree (Loosen aluminum foil top or puncture film seal) **Microwave:** Plastic Containers only - loosen film seal, heat on high 5-6 minutes, or until the food has reached 165 degrees. Stir content half way thru cooking cycle. Let stand 2-3 minutes prior to serving. **Caution contents will be hot.**