

## July 2023 - Altered Delivery Schedule

### Warren/Hamilton Counties Office for the Aging

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>July 3</b> <b>4<sup>th</sup> of July Picnic</b> <b>Hot Dog/Bun</b> Hot German Potato Salad Baked Beans Independence Day Dessert	<b>Happy 4<sup>th</sup> of July</b>  <b>Meal site Closed</b>	<b>July 5</b> Chicken & Biscuit Sweet Potato Broccoli Fresh Fruit	<b>July 6</b> Baked Fish Scandia Sweet Potatoes Spinach Chilled Peaches	<b>July 7 Cold Plate</b> Sliced Roast Beef Potato Salad Coleslaw Peach Cobbler
<b>July 10</b> Chicken Alfredo over Pasta California Medley Chilled Pineapple	<b>July 11</b> Chicken Parmesan Spaghetti/ Marinara Scandinavian Veggies Tropical Fruit	<b>July 12</b> Cheeseburger Deluxe Lettuce/Tomatoes Roasted Potato Bites Brussel Sprouts Gelatin	<b>July 13</b> Macaroni & Cheese Stewed Tomatoes Carrot Raisin Salad Mandarin Orange	<b>July 14 Cold Plate</b> Chef Salad: Turkey, Ham & Swiss Cheese on Lettuce Marinated Veggies Brownies
<b>July 17</b>  <b>CHEF's CHOICE</b>	<b>July 18</b> Stuffed Shells w/ Marinara Meat Sauce Oriental Veggies Peas Chilled Pineapple	<b>July 19</b> Chicken & Stuffing Casserole Brown Rice Italian Veggies Tropical Fruit Cup	<b>July 20</b> Meatloaf Mashed Potatoes Spinach Chilled Pears	<b>July 21 Cold Plate</b> Tuna Salad on a Hot Dog Bun Cottage Cheese Broccoli Salad Birthday Cake/Frosting <b>Happy Birthday!!</b>
<b>July 24</b> BBQ Chicken Potato of the Day Beets Mandarin Oranges	<b>July 25</b> Veal Parmesan Penne Pasta with Marinara Sauce Cauliflower Fresh Fruit	<b>July 26</b> Roast Pork/Gravy Mashed Potatoes Peas & Onions Strawberry Shortcake Dinner Roll	<b>July 27</b> Creamy Parmesan Fish Sweet Potatoes California Veggies Chilled Peaches	<b>July 28 Cold Plate</b> Egg Salad/Bun Lettuce/Tomatoes Broccoli/ Mandarin Orange Salad Pudding
<b>July 31</b> Sloppy Joe on a Bun Roasted Potato Bites Corn Mandarin Orange	<b>Reminder:</b> 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.**