

April 2019



Metz Grafton, Group Home Dinner

CULINARY MANAGEMENT

Dinner

Students may choose one main entree or a second entree if entitled to a second meal.

Alternative menus for special dietary needs are available.

Fresh fruit is available all day.

Fat free, 1%/ white , and fat-free chocolate milk available.

If you have special requests or concerns, please ask your server or see contact information below.

Sunday

31
Dinner:
Herbed Chicken Breast
Sweet Potato
Roasted Brussel Sprouts

Whole Fresh Fruit

Choice of Milk

Monday

1
Dinner:
French Toast Sticks
Sausage Patty
Hashbrowns
Syrup

Whole Fresh Fruit

Choice of Milk

Tuesday

2
Dinner:
Chili
Honey Cornbread Muffin
Roasted Garlic Broccoli

Whole Fresh Fruit

Choice of Milk

Wednesday

3
Dinner:
Minestrone
BBQ Chicken Panini

Whole Fresh Fruit

Choice of Milk

Thursday

4
Dinner:
Lasagna
Garlic Bread
Green Beans

Whole Fresh Fruit

Choice of Milk

Friday

5
Dinner:
Cheese Pizza
Massaged Kale Salad

Whole Fresh Fruit

Choice of Milk

Saturday

6
Dinner:
Chicken Caesar Salad
Mashed Potatoes & Gravy
Green Beans

Whole Fresh Fruit

Choice of Milk

7
Dinner:
Pork Chops
Sautéed Green Beans

Whole Fresh Fruit

Choice of Milk

8
Dinner:
Cheesy Rice
Roasted Vegetables

Whole fresh Fruit

Choice of Milk

9
Dinner:
Hamburger
Cauliflower Poppers

Whole Fresh Fruit

Choice of Milk

10
Dinner:
BBQ Beef Brisket
Scalloped Potatoes
Roasted Asparagus

Whole Fresh Fruit

Choice of Milk

11
Dinner:
Cheese Pizza
Caesar Salad

Whole Fresh Fruit

Choice of Milk

12
Dinner:
Chef's Choice
Whole Fresh Fruit

Whole Fresh Fruit

Choice of Milk

13
Dinner:
Chicken & Waffles
Mashed Potatoes & Gravy
Green Beans

Whole Fresh Fruit

Choice of Milk

14
Dinner:
Baked Potato Bar
Corn

Whole Fresh Fruit

Choice of Milk

15
Dinner:
Baked Tilapia
Creamed Spinach
Baked Potato

Whole Fresh Fruit

Choice of Milk

16
Dinner:
Beef Taco
French Fries

Whole Fresh Fruit

Choice of Milk

17
Dinner:
Buffalo Chicken Wrap
Carrot & Celery Sticks
Peaches

Whole Fresh Fruit

Choice of Milk

18
Dinner:
Italian Sausage Sub
Sautéed Onions & Peppers
Peaches

Whole Fresh Fruit

Choice of Milk

19
Dinner:
Gumbo
Cornbread

Whole Fresh Fruit

Choice of Milk

20
Dinner:
Pasta & Meatballs
California Blend
Garlic Bread
Applesauce

Whole Fresh Fruit

Choice of Milk

21
Dinner:
Italian Wedding Soup
Tomato Mozzarella Flatbread
Cauliflower Potato Salad

Whole Fresh Fruit

Choice of Milk

22
Dinner:
Shepherd's Pie
Roasted Vegetables

Whole Fresh Fruit

Choice of Milk

23
Dinner:
BBQ Chicken
Roasted Garlic Broccoli
Black Beans & Rice

Whole Fresh Fruit

Choice of Milk

24
Dinner:
Pork Loin
Baked Potato Bar
Green Beans
Roll

Whole Fresh Fruit

Choice of Milk

25
Dinner:
Baked Tilapia
Cheesy Broccoli
Roasted Potatoes

Whole Fresh Fruit

Choice of Milk

26
Dinner:
Chef's choice

Whole Fresh Fruit

Choice of Milk

27
Dinner:
Honey Mustard Deli Wrap
Pasta Salad

Whole Fresh Fruit

Choice of Milk

28
Dinner:
Garlic Pesto Chicken
Pepperoni Pizza Pasta Salad

Whole Fresh Fruit

Choice of Milk

29
Dinner:
Dirty Rice
Broccoli & Cauliflower
Chef's Choice of Dessert

Whole Fresh Fruit

Choice of Milk

30
Dinner:
Marinated Pork Sandwich
Sweet Potato Fries
Cauliflower Potato Salad

Whole Fresh Fruit

Choice of Milk

Laura Grace
Nutrition Services General Manager
laura.grace@graffton.org
(540) 597-6336

Brian Lowder
Nutrition Services Assistant
brian.e.lowder01@graffton.org
(540) 597-4642

USDA is an equal opportunity provider and employer.
Menu items are subject to change without notice.