SeniorCare April HDM Menu 2024

Monday	Tuesday	Wednesday	Thursday	Friday
1 Turkey	2 Stuffed Shells	3 Steak, Onions	4 Special: Chicken	5 Lentil Vegetable
w/Gravy* (765)	w/Marinara*(585)	& Peppers (305)	Cordon Bleu*(600)	Stew (300)
Mshd Potato(110)	Cauliflower (15)	Black Beans (140)	Sweet Potato (55)	Green Beans (5)
Carrots (45)	Vienna Brd (140)	Spanish Rice (260)	Fruit Crisp (110)	WW Roll (180)
LS WW Bread(0)	Chilled Fruit (5)	Tortilla (220)	Caesar Salad(160)	Yogurt (75)
Applesauce (15)		Fresh Fruit (5)	Onion Roll (240)	Juice (0)
Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na
490 65 1110	605 90 925	870 125 1070	965 105 1360	650 120 605
8 Chicken & Veg	9 Fenway	10 Beef Burgundy	11 Chilled: Egg	12 Mediterranean
Stir Fry*(560)	Opening Day	(445)	Salad (145)	Fish (420)
Brown Rice (5)	Hot Dog*(540)	Noodles (5)	Quinoa Salad(230)	Rstd Potatoes (5)
Oat Bread (150)	Bkd Beans (370)	Broccoli (30)	Garden Salad (150)	Crmd Spinach(220)
Pineapple (5)	Coleslaw (45)	MG Bread (150)	Roll (330)	WW Roll (180)
	Roll (250)	Cupcake (175)	Gelatin (65)	Fresh Fruit (5)
	Warm Apples (5)			
Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na
725 105 890	780 100 1485	675 80 965	735 105 1050	785 105 1085
15	16 Broccoli Egg	17 Chicken Parm	18 Meatloaf	19 Apple Pork
	Bake (340)	w/Pasta* (790)	w/Gravy (210)	Roast (220)
No Meals Served	Rstd Potatoes (5)	Zucchini (5)	Mshd Potato(110)	Swt Potato (55)
Patriots Day	Carrots (45)	MG Bread (150)	Peas (60)	Garden Salad(150)
	Fruit Loaf (170)	Pineapple (5)	Oat Bread (150)	Corn Bread (210)
	Yogurt (75)		Fresh Fruit (5)	Brd Pudding(190)
	Juice (0)			
	Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na
22 Cl 1 12	845 120 765	720 90 1115	740 95 710	1020 135 1000
22 Shepherd's	23 Balsamic	24 Chilled: Turkey	25 BBQ Pulled	26 Tuscan (195)
Pie (360)	Chicken (345)	& Swiss (335)	Pork*(530)	Salmon (185)
Biscuit (280)	Risotto (105)	Garden Salad (35)	Swt Tater Tot (230)	Orzo (40)
Pudding (190)	Kale (45)	3 Bean Salad (325) Rye Bread (300)	Cauliflower (5)	Capri Veg (15)
	WW Roll (180)	Fresh Fruit (5)	Roll (250)	MG Bread (150)
Cal Cark Na	Chilled Fruit (5)	` '	Applesauce (15)	Cookie (60)
Cal Carb Na 805 85 1005	Cal Carb Na 790 110 860	Cal Carb Na 620 85 1180	Cal Carb Na 605 90 1170	Cal Carb Na 920 85 630
29 Chicken (435)	30 Turkey & Rice		d Carb include: Entrée	· · · · · · · · · · · · · · · · · · ·
Alfredo w/Pasta	Casserole (400)	bı	read, milk & margarine	e.
Broccoli (30)	Green Beans (5)	Sodium (Na	i): Milligrams noted in	parenthesis
Roll (260)	Cornbread (210)	*High sodium item (>500mg)		
Chilled Fruit (5)	Gelatin (65)		= High sodium meal (>	
Cal Carb Na	Cal Carb Na	Nutrition Que	estions? Deb Davidsor	1 978 281-1750
720 90 890	925 120 855	11 050 201 1550		

To Cancel Meals please call 978-281-1750 2 days before service. Menu Subject to Change Without Notice

A \$2.00 confidential donation is suggested per meal. Donation letters mailed monthly.



Are you looking to eat less meat and other animal products but concerned about not getting enough protein? Whether you skip or limit, your protein requirements can be easily met with a variety of plant-based foods and proper meal planning.

PROTEIN REQUIREMENTS

Most people eat more protein than they need. To help preserve muscle mass, adults 65 years of age and older should consume 1.0 – 1.3 gm of protein per kilogram (kg) of body weight. (Divide body weight in pounds by 2.2 to get kg). Examples: A person who weighs 180 pounds needs 82 – 106 gm protein per day and a person who weighs 130 pounds needs 59 – 77 gm protein per day.

PLANT-BASED PROTEIN MEETS PROTEIN NEEDS

All plant food sources provide protein and will add to total protein intake throughout the day. Bonus: plants provide other key nutrients like fiber and antioxidants and less unhealthy fats compared to animal foods.

EXAMPLE OF PROTEIN WITHIN A PLANT-BASED DIET	PROTEIN (GM)
Breakfast: 2 tbsp peanut butter + 1 small banana on whole grain toast + 8 oz glass of soy milk	23
Lunch: Salad with 2 cups spinach, ½ cup broccoli, ½ cup kidney beans, 1 oz almond slices, 1 cup quinoa, 2 tbsp dressing, + apple	29
Snack: ¼ cup hummus + ½ cup raw vegetables + 1 oz roasted pumpkin seeds	15
Dinner: Stir-fry with 4 oz tofu + 1.5 cup veggies + 1 cup soba noodles + 1 oz peanuts	30
Total:	97 gm

GETTING STARTED

- Include a variety of plant proteins within a balanced diet, such as legumes, nuts, seeds, whole
 grains, tofu, tempeh, and edamame. While it is not necessary to combine specific plant foods
 at one meal, including a variety of plant protein sources over the day helps ensure you get all
 essential amino acids.
- Consult a registered dietitian nutritionist (RDN) to help you plan a well-balanced plant-based diet that meets your individual nutritional needs.

