March 2024 Regular Menu – National Nutrition Month

Monday	Tuesday	Wednesday	Thursday	Friday
				1 Bean & Veg
Totals include entrée, sides, dessert, fruit, bread, milk & margarine.			Stew* (570)	
Sodium (Na): Milligrams noted in parenthesis.				Quinoa (5)
*High sodium item (>500mg), Shading = High sodium meal (>1200mg)				Biscuit (280)
111gh sodium item (>300mg), Shading – 111gh sodium mear (>1200mg)				Cookie (60)
				Cal Carb Na
				785 105 1095
4 American Chop	5 Baked Fish (380)	6 Honey Garlic	7 Turkey &	8 Broccoli Egg
Suey (310)	w/Breadcrumbs	Chicken (235)	Gravy* (765)	Bake (440)
Zucchini (5)	Couscous (5)	Brown Rice (25)	Mshd Potato (110)	Rstd Potatoes (5)
Garlic Roll (240)	Br. Sprouts (15)	Capri Veg (15)	Carrots (45)	Fruit Loaf (170)
Mandarins (10)	Oat Bread (150)	Vienna Bread (140)	LS WW Bread (0)	Yogurt (75)
,	Cookie (60)	Fresh Fruit (5)	Applesauce (15)	Juice (0)
Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na
660 80 855	630 85 770	770 105 595	580 90 1110	950 120 800
11 Sweet & Sour	12 Chicken	13 Special:	14 BBQ Pulled	15 Macaroni &
Meatballs (250)	Piccata* (530)	Corned Beef &	Pork* (530)	Cheese* (815)
Fried Rice(150)	WW Pasta (5)	Cabbage*(740)	Swt Tots (270)	Peas (60)
Veg Blend (25)	Green Beans (5)	Carrot & Turnip (65)	Corn & Red	Oat Bread (150)
MG Bread(150)	Roll (260)	Potatoes (5)	Peppers (5)	Orange (0)
Pudding (190)	Mandarins (10)	Mint Bar (160)	Roll (250)	
		Rye Bread (150)	Chilled Fruit (5)	
Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na
695 80 940	650 90 980	950 105 1460	740 115 1190	735 125 1200
18 Breaded Cken	19 Ravioli w/	20 Brown Sugar	21 Salisbury Steak	22 Garlic & Herb
w/Gravy*(570)	Marinara* (510)	Pork (290)	w/mushroom(485)	Salmon (170)
Sweet Potato(25)	Zucchini (10)	B-nut Squash (15)	Mshd Potato (110)	Brown Rice (25)
Crm Spinach (220)	WW Bread (165)	Garden Salad (35)	Mixed Veg (55)	Br. Sprouts (15)
Vienna Bread (130)	Mandarins (10)	Bread Pudding (190)	Cornbread (235)	MG Bread (150)
Applesauce (15)			Chilled Fruit (5)	Gelatin (65)
Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na
755 95 1140	665 90 985	1175 185 890	780 105 1060	760 85 600
25 Pot Roast*(565)	26 Hot Dog*(540)	27 Cobb	28 Chicken Pot	29 Spinach*(510)
Beets (140)	Baked Beans (140)	Salad*(705)	Pie*(570)	Alfredo Lasagna
Scalloped	Coleslaw (45)	Corn Salad (85)	Mashed	Zucchini (10)
Potato (165)	Roll (250)	Pita Bread (215)	Potatoes (110)	WW Roll (180)
LS WW Bread (0)	Warm Apples (10)	Yogurt (75)	Oat Bread (150)	Fresh Fruit (5)
Pineapple (5)		Juice (0)	Cake (175)	
Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na	Cal Carb Na
635 80 1050	800 95 1255	700 110 1085	710 90 1180	740 95 1015

To cancel a meal, please call 978 281-1750 before 10 am day before

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

Menu Subject to Change Without Notice





NATIONAL NUTRITION MONTH® 2024

Did you know that food production is responsible for nearly one-third of total greenhouse gas (GHG) emissions and uses a massive amount of energy? This National Nutrition Month let's move Beyond the Table by learning more about the food supply chain and its opportunities to be more sustainable. Show your support by making healthy and sustainable food decisions with your fork and wallet. By choosing healthy, sustainable food, you are affecting the direction of our food system by influencing the bottom line of farmers, food companies, and retailers.

PRODUCTION. Farmers grow crops and raise livestock. Sustainable farming practices: no-till or reduced-till, cover crops, crop rotation, crop diversity, livestock integration, agroforestry, water conservation, integrative pest management, and nutrient management

PROCESSING. Raw products from farms undergo initial processing such as cleaning, sorting, and packaging. Food manufacturing combines and transforms ingredients into various food products through processing, cooking, and packaging. Food manufacturing relies mostly on non-renewable energy sources. Sustainable manufacturing solutions: reducing GHG, using renewable energy, saving water, decreasing food waste, and using more sustainable packaging

DISTRIBUTION. Processed food products are transported from manufacturing facilities to distribution centers or directly to retailers, which has a sizeable impact on GHG emissions and energy usage because food is often shipped long distances and needs to be climate controlled. Greener distribution solutions: optimizing transportation routes using data analytics & technology, improving the efficiency of cold storage & transportation, and sourcing ingredients locally

RETAIL. Food products are made available to consumers through grocery stores, supermarkets, or other retail outlets and may be distributed to restaurants, cafes, and other food service establishments. Sustainable retail solutions: food waste reduction strategies, energy-efficient lighting, heating & cooling systems, and product sourcing from sustainable & ethical suppliers

KITCHEN. Every kitchen has an environmental opportunity to reduce food waste, which releases methane (a more potent GHG than carbon) as it decomposes. Food waste solutions: proper meal planning, purchasing smaller quantities, using most of the produce when cooking, and composting and food donations when food waste does occur

TABLE. What's on your plate impacts the environment too. Where it came from, what it is, and the season make a difference. Healthy, sustainable diet solutions: choose whole foods versus processed foods, eat smaller portions, reduce meat & dairy consumption, replace animal-based foods with plant-based foods, choose local foods, and eat seasonally

