

## 2025

## May Dinner Menu

		1103		
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	
PLANT-BASED AL DINNER COSTS \$	8 OZ MILK & ASSORTED FRUITS TERNATIVES OFFERED DAILY 8.00   A LA CARTE AVAILABLE AT AN ADDITIONA ect to change based on product availability.	AL CHARGE	Italian Meatball Sub Or Mozzarella Dippers Steamed Broccoli Roasted Carrots with Feta Lemon Cake	
5 Assorted Wings Plant-based Tenders Assorted Fresh Veggies Queso/ Salsa & Chips Assorted Ice Cream	6 Scrambled Eggs Bacon or Sausage* Southern Style Grits Hashbrown Belgium Waffles with Assorted Toppings	7 Hot Dog* or Sausage Dog Caramelized Onions & Peppers French Fries Baked Beans Chocolate Cake	Spaghetti with Meatballs Or Mozzarella Dippers Parmesan Broccoli Garden Salad Garlic Toast Assorted Cookies	
12	13	14	1	
Beef or Pork Nachos With Assorted Fresh Toppings Ranchero Beans Whole Kernel Corn Strawberry Churro	Chicken Alfredo Or Mozzarella Dippers Italian Green Beans Caesar Salad Garlic Toast Lemon Cake	Pork Chop Mashed Potatoes with Gravy English Peas Buttery Roll Lemon Cake	Cheeseburger With Assorted Fresh Toppings Onion Rings Baked Beans Apple Pie A la Mode	
19	20			
Assorted Pizza Corn on the Cob French Fries Garden Salad Strawberry Cake	Chicken Tenders Or Plant-based Tenders Macaroni & Cheese Green Beans Buttery Roll			