

# AUGUST 2022 LUNCH MENU

PEACE, INC. SENIOR NUTRITION PROGRAM

| MONDAY   | TUESDAY   | WEDNESDAY   | THURSDAY   |
|--|---|---|--|
| <p style="text-align: right;"><b>1</b></p> <p>TROPICAL FRUIT GLAZED HAM<br/>YUKON GOLD POTATOES WITH SLICED ONIONS<br/>OREGON BLEND VEGETABLES<br/>FRESH CANTALOUPE</p>                        | <p style="text-align: right;"><b>2</b></p> <p>OVEN ROASTED LEMON PEPPER CHICKEN<br/>ZESTY MASHED SWEET POTATOES<br/>PARMESAN BRUSSEL SPROUTS<br/>SPICE CAKE WITH WALNUT CREAM CHEESE FROSTING</p> | <p style="text-align: right;"><b>3</b></p> <p>TURKEY SANDWICH ON RYE WITH LETTUCE, TOMATO AND BACON MAYO<br/>CHUNKY BASIL TOMATO SOUP<br/>STRAWBERRIES WITH WHIPPED TOPPING</p> | <p style="text-align: right;"><b>4</b></p> <p style="text-align: center;"><b>50<sup>TH</sup><br/>ANNIVERSARY<br/>CELEBRATION</b></p>                                     |
| <p style="text-align: right;"><b>8</b></p> <p>GARDEN VEGETABLE LASAGNA<br/>FRESH SPINACH SALAD WITH RASPBERRY VINAIGRETTE<br/>FRESH SLICED HONEYDEW MELON<br/>FRESH BAKED WHOLE WHEAT ROLL</p> | <p style="text-align: right;"><b>9</b></p> <p>HOMEMADE OLD FASHIONED MEATLOAF W/ MUSHROOM GRAVY<br/>GARLIC RED SKIN SMASHED POTATOES<br/>STEAMED BROCCOLI FLORETS<br/>FRUIT COCKTAIL CUP</p>      | <p style="text-align: right;"><b>10</b></p> <p>GOLDEN BATTERED COD FILET<br/>BAKED POTATO WITH SOUR CREAM AND CHIVES<br/>4 WAY MIXED VEGETABLES<br/>VANILLA ICE CREAM</p>       | <p style="text-align: right;"><b>11</b></p> <p>GIANELLI SWEET ITALIAN SAUSAGE SANDWICH WITH PEPPERS &amp; ONIONS<br/>ITALIAN BLENDED VEGETABLES<br/>MANDARIN ORANGES</p> |
| <p style="text-align: right;"><b>15</b></p> <p>BARBEQUE GRILLED CHICKEN BREAST<br/>BAKED BEANS<br/>CAPRI BLEND VEGETABLE<br/>DICED PEARS</p>   | <p style="text-align: right;"><b>16</b></p> <p>MEATBALL SUB<br/>ON A WHOLE WHEAT SUB ROLL<br/>ITALIAN GREEN BEANS<br/>PINEAPPLE TIDBITS</p>   | <p style="text-align: right;"><b>17</b></p> <p>BARBEQUED BEEF ON A COSTANZO'S ROLL<br/>CREAMY CUCUMBER DITALINI SALAD<br/>FRESH CANTALOUPE</p>                                  | <p style="text-align: right;"><b>18</b></p> <p>BEEF AND BEAN TACO SALAD WITH LETTUCE, TOMATOES, BLACK OLIVES, SOUR CREAM &amp; TORTILLA CHIPS<br/>LEMON MERINGUE PIE</p> |
| <p style="text-align: right;"><b>22</b></p> <p>BEEF GOULASH<br/>ITALIAN STYLE GREEN BEANS<br/>FRESH BAKED CHOCOLATE CHIP COOKIE</p>  | <p style="text-align: right;"><b>23</b></p> <p>GOLD SAUCE GLAZED CHICKEN QUARTER<br/>CREAMER POTATOES<br/>SUMMER SQUASH AND RED BELL PEPPERS<br/>STRAWBERRY ICE CREAM</p>                         | <p style="text-align: right;"><b>24</b></p> <p>POLYNESIAN PORK<br/>WITH SEASONED BROWN RICE<br/>PEAS WITH SAUTÉED MUSHROOMS<br/>PEANUT BUTTER COOKIE</p>                        | <p style="text-align: right;"><b>25</b></p> <p>TEX-MEX BURGER<br/>WITH CARAMELIZED ONIONS &amp; SWEET MAYO<br/>OVEN ROASTED ZUCCHINI<br/>JELL-O CAKE</p>                 |
| <p style="text-align: right;"><b>29</b></p> <p>BBQ PULLED PORK SANDWICH<br/>MACARONI SALAD<br/>CONFETTI COLESLAW<br/>MANDARIN ORANGE JELL-O WITH WHIPPED TOPPING</p>                           | <p style="text-align: right;"><b>30</b></p> <p>GRILLED CHICKEN AND FIELD GREEN SALAD<br/>CLASSIC MINESTRONE SOUP<br/>RAINBOW SHERBET</p>  | <p style="text-align: right;"><b>31</b></p> <p>FRESHLY PREPARED STUFFED PEPPER ROMAINE AND TOMATO SALAD<br/>CHOCOLATE ICE CREAM</p>   |  |

RESERVATIONS: CALL THE LUNCH LINE @315-469-3259

LUNCH IS SERVED AT NOON

60+ SENIORS... \$3.50

GUESTS UNDER 60... \$7.00

LUNCH RESERVATIONS SHOULD BE IN BY 12:30 PM THE DAY BEFORE OR BY THURSDAY 12:30PM FOR THE FOLLOWING WEEK.