AUGUST 2025 LUNCH MENU

PEACE, INC. SENIOR NUTRITION PROGRAM

MONDAY	TUESDAY	WEDNESDAY	THURSDAY
CORNED BEEF & SWISS ON RYE W/RUSSIAN DRESSING FRENCH ONION SOUP ORANGE	5 BEEF & BEAN TACO SALAD W/TORTILLA CHIPS, SALSA, FRESH TOMATOES, LETTUCE, CHEESE, SOUR CREAM & LIME VINAIGRETTE SNICKERDOODLE COOKIE	MOROCCAN CHICKEN THIGHS OVER SAFFRON RICE CARROT SALAD DICED PEACHES	CATERED LUNCHEON ITALIAN LUNCHEON ZITI, MEATBALLS, SALAD, DESSERT RHYTHM & SHOES ENTERTAINING \$5 - SIGN UP IN OFFICE
TURKEY GYRO W/SHREDDED LETTUCE, TOMATO WEDGES, MARINATED CUCUMBERS, & TZATZIKI PITA BREAD WEDGE FRIES BANANA	CREAMY TUSCAN RAVIOLI (SUNDRIED TOMATOES & SPINACH) ROASTED ZUCCHINI SLICED PEACHES GARLIC BREAD	SWEET & SOUR CHICKEN SERVED OVER SESAME RICE ORIENTAL BLEND VEGETABLES APRICOT FORTUNE COOKIE	SAUSAGE LINK HOAGIE W/PEPPERS & ONIONS SALT POTATOES FIELD GREEN SALAD W/ STRAWBERRIES & ORANGES ITALIAN ICE
CHICKEN CORDON BLEU CASSEROLE BROCCOLI TROPICAL FRUIT SALAD	CLASSIC PHILLY STYLE CHEESE STEAK SANDWICH W/PEPPERS & ONIONS PEAS & PEARL ONIONS BANANA FRESH BAKED PEANUT BUTTER COOKIE	BREADED HADDOCK ON A WHOLE WHEAT BUN CONFETTI COLESLAW WAFFLE FRIES APPLESAUCE	MONGOLIAN BEEF (ASIAN BROWN SAUCE) ASIAN STIR FRY VEGETABLES SESAME RICE MANDARIN ORANGES FORTUNE COOKIE
GARLIC BUTTER SHRIMP ROASTED SUMMER SQUASH/RED BELL PEPPER WILD RICE FRUIT COCKTAIL	26 DILL-GREEK YOGURT CHICKEN SALAD ON A CROISSANT BROCCOLI & CHEDDAR SOUP HONEY DEW	27 MONTREAL SEASONED CUBE STEAK BAKED POTATO W/SOUR CREAM & CHIVES ITALIAN VEGETABLES COFFEE CAKE FRESH BAKED DINNER ROLL	28 SCALLOPED POTATOES & HAM ROASTED BRUSSEL SPROUTS W/ RAISINS & BALSAMIC CANTALOUPE

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 12:30 PM FOR THE FOLLOWING WEEK.

If you have a food allergy, please notify us.