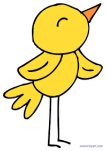



APRIL 2026 LUNCH MENU

PEACE, INC. SENIOR NUTRITION PROGRAM

MONDAY	TUESDAY	WEDNESDAY	THURSDAY
		1	2
BREADED HADDOCK SERVED ON WHOLE WHEAT BUN COLESLAW POTATOES O'BRIEN BROWNIE	GLAZED HAM W/PINEAPPLE POTATOES AU GRATIN GREEN BEAN CASSEROLE POKE CAKE DINNER ROLL W/MARGARINE	6	9
ALL AMERICAN CHEESEBURGER W/LETTUCE & TOMATO HOME-STYLE POTATO SALAD BLENDED VEGETABLE SLAW WHOLE WHEAT BUN APPLESAUCE	BARBEQUE PULLED PORK SANDWICH ON WHOLE WHEAT KAISER BAKED BEANS COLESLAW FRESH BERRIES JELL-O W/WHIPPED TOPPING	8	9
OVEN BAKED ZITI W/ GIANELLI ITALIAN SAUSAGE GREEN BEANS CRUSTY ITALIAN BREAD BANANA	CATERED LUNCHEON <u>SIGN UP IN OFFICE - \$5</u> CHICKEN TENDERS, MAC AND CHEESE, SALAD, ICE CREAM & MORE. TBA ENTERTAINMENT		16
SHEPHERD'S PIE (BEEF /4-WAY VEGETABLE & WHIPPED POTATO TOPPING) SLICED PEACHES DINNER ROLL	BRATWURST SAUERKRAUT W/ APPLES & ONIONS GERMAN POTATO SALAD BANANA HOAGIE ROLL	15	16
POT ROAST W/ GRAVY ROASTED ROOT VEGETABLES WHIPPED YUKON GOLD POTATOES CANTALOUPE	LASAGNA ROLL W/ RED SAUCE SAUSAGE W/ RED SAUCE, PEPPERS & ONIONS MEDITERRANEAN VEGETABLE BLEND ASSORTED FRESH BAKED COOKIES	20	23
CLASSIC PHILLY STYLE CHEESE STEAK SANDWICH W/PEPPERS & ONIONS RANCH SEASONED KETTLE CHIPS PEAS & PEARL ONIONS TROPICAL FRUIT SALAD	BEEF GOULASH 4-WAY VEGETABLE BLEND FRESH BAKED CHOCOLATE CHIP COOKIE ITALIAN BREAD	21	23
SALISBURY STEAK W/ DEMI BAKED POTATO W/ SOUR CREAM & CHIVES BUTTERY SLICED CARROTS MIXED BERRIES W/ WHIPPED TOPPING	SALT CITY FRIED CHICKEN SALT POTATOES W/ BUTTER TOMATO & CUCUMBER SALAD DICED PEARS	22	23
CHICKEN & BISCUITS (HEARTY CHICKEN & VEGETABLE GRAVY OVER BISCUIT) FIELD GREEN SALAD W/STRAWBERRIES & ORANGES/ POPPY SEED DRESSING VANILLA ICE CREAM	TUNA SALAD W/ CHOPPED EGG SALAD ON KAISER WITH SHREDDED LETTUCE MUSHROOM BISQUE BLUEBERRY PIE	27	30
SHRIMP SCAMPI (GARLIC, WINE & LEMON) W/ LINGUINI PEAS W/ SAUTEED MUSHROOMS ITALIAN ICE CRUSTY BREAD	DILL-YOGURT CHICKEN SALAD ON A CROISSANT ROASTED SQUASH FRESH BAKED OATMEAL COOKIE & KIWI		29

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 12:00 PM THE DAY BEFORE OR BY THURSDAY 12:00PM FOR THE FOLLOWING WEEK.
If you have a food allergy, please notify us.