April Dinner Menu

Chicken Fried Chicken with Country Gravy

Mashed Potatoes

Apple Glazed Carrots

Whole Grain Bread with Margarine

Pears

Carrot Cake

Milk

Stuffed Shells with Red Meat Sauce

Italian Vegetables

Canellini Beans

Garlic Bread with Margarine

Banana

Tapioca Pudding

Milk

Roast Beef with Mushroom Gravy

Roasted New Potatoes

Broccoli

Wheat Dinner Roll with Margarine

Orange

Strawberry Shortcake

Milk

Fish and Chips

with Tartar Sauce and Fresh Lemon

Coleslaw

Baked Beans

Watermelon

Sante Fe Trail Mix

Milk

Chicken Breast with Honey Orange Glaze

Brown Rice Pilaf

Glazed Carrots

Multigrain Roll and Margarine

Red Velvet Cake

Applesauce

Milk

Nutrition Information:

Calories: 1020

Fat: 39g

Saturated Fat: 8.5g

Protein: 34g

Total Carbohydrates: 136g

Fiber: 14g Sodium: 1110mg Potassium: 1243mg

Calories: 991

Fat: 45g

Saturated Fat: 10g

Protein: 35g

Total Carbohydrates: 116g

Fiber: 12g Sodium: 1171mg Potassium: 1197mg

Calories: 786

Fat: 32g

Saturated Fat: 9g

Protein: 50g

Total Carbohydrates: 79g

Fiber: 10g Sodium: 674mg Potassium: 1697mg

Calories: 913

Fat: 43g

Saturated Fat: 3g

Protein: 28g

Total Carbohydrates: 113g

Fiber: 9g Sodium: 433mg Potassium: 1508mg

Calories: 908

Fat: 23g

Saturated Fat: 5g

Protein: 40g

Total Carbohydrates: 139mg

Fiber: 9g Sodium: 998mg Potassium: 635mg

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

Cathedral Plaza: Wednesdays 4:30pm VOA ANS Center: Thursdays 4:30-5:30pm