

Columbus Residence SPRING and SUMMER MENU 2023

WEEK 1

*	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	Apr 16	Apr 17	Apr 18	Apr 19	Apr 20	Apr 21	Apr 22
*****	May 14	May 15	May 16	May 17	May 18	May 19	May 20
	Jun 11	Jun 12	Jun 13	Jun 14	Jun 15	Jun 16	Jun 17
	Jul 9	Jul 10	Jul 11	Jul 12	Jul 13	Jul 14	Jul 15
* **	Aug 6	Aug 7	Aug 8	Aug 9	Aug 10	Aug 11	Aug 12
*	Sept 3	Sept 4	Sept 5	Sept 6	Sept 7	Sept 8	Sept 9
BREAKFAST	Apple Juice	Cranberry Juice	Apple Juice	Cranberry Juice	Apple Juice	Cranberry Juice	Apple Juice
	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal
	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam
	Poached Egg	Raisin Toast	Banana Muffin	Boiled Egg		Raisin Scone	Scrambled Eggs
LUNCH	Beef Barley Soup	Split Pea Soup	Chicken Vegetable	Beef Noodle Soup	Spring Vegetable	Mulligatawny	Vegetable Soup
	Egg Salad	Chicken Deli	Soup	Potato Salad,	Soup	Soup	Potato Pancakes &
	Sandwich	Sandwich	Fish Burger	Chicken Salad	BBQ Pork on a Bun	Broccoli Frittata	Sausages with sour
			J	with beet slices	with lettuce	with cheese sauce	cream and apple sauce
	Tomato	Macaroni Salad	Caesar Salad	with beet slices	With lettace	with theese saute	cream and apple sauce
		Iviacai Oili Salad	Caesai Salau	Duttered Dused	Amala O Zusahini	Coft Doll	Amulanana
	Vinaigrette	Constant Budding	Current Direct	Buttered Bread	Apple & Zucchini	Soft Roll	Applesauce
		Coconut Pudding	Grapes and Diced		Coleslaw		
	Ice Cream Sundae		Pears	French Vanilla		Green Salad	
				Yogurt	Diced Peaches	Apricots	
DINNER	Roast Turkey	Beef Meatballs	Pork Scallopini with	Meatloaf with gravy	Butter Chicken	Herbed Cod with	Italian Baked
	with gravy & cranberry	with gravy	gravy	,		Hollandaise sauce	Chickon with arrows
		with gravy	gravy	Mashed Potatoes	Rice	Holianuaise sauce	Chicken with gravy
	sauce	A1 11	84 1 2 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	iviasiled Potatoes	Rice		
		Noodles	Mashed Potatoes	0 0 1		Roasted Potatoes	Boiled Potatoes
	Mashed Potatoes			Cream Style Corn	Green Beans		
		Broccoli Florets	Julienne Carrots			Squash	Peas & Carrots
	Squash			Pineapple Coconut	Chocolate Pudding		
	24.30	Baked Apple Crisp	Assorted Tarts		9	Carrot Cake with	Strawberry
	Lemon Meringue	Tanca Apple Clisp	1.5501.65	Square			•
	_					cream cheese icing	Mousse
	Pie						

WEEK 2

Columbus Residence SPRING and SUMMER MENU 2023

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
*	Apr 23	Apr 24	Apr 25	Apr 26	Apr 27	Apr 28	Apr 29
- CA	May 21	May 22	May 23	May 24	May 25	May 26	May 27
	Jun 18	Jun 19	Jun 20	Jun 21	Jun 22	Jun 23	Jun 24
	Jul 16	Jul 17	Jul 18	Jul 19	Jul 20	Jul 21	Jul 22
	Aug 13	Aug 14	Aug 15	Aug 16	Aug 17	Aug 18	Aug 19
*	Sept 10	Sept 11	Sept 12	Sept 13	Sept 14	Sept 15	Sept 16
BREAKFAST	Cranberry Juice	Apple Juice	Cranberry Juice	Apple Juice	Cranberry Juice	Apple Juice	Cranberry Juice
	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal
	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam
	Fruit Bran Muffin	Scrambled Egg		Poached Egg	Pumpkin Muffin	Raisin Toast	Scrambled Egg
LUNCH	Minestrone Soup	Borscht Soup	Beef Rice Soup	Chicken Noodle	Turkey Rice Soup	Tomato Vegetable	Beef Noodle Soup
	Tuna Salad	Chicken Pot Pie	Turkey & Swiss	Soup	Chicken Burger	Soup	Ham and Cheese
	Sandwich	with gravy	Cheese Sandwich	Cod Nuggets	Garden Salad	Leek & Pepper Quiche	Sandwich
	Diced Beets	Coleslaw	Potato Salad	Fries with gravy	Mandarin Oranges	Green Salad	Creamy Coleslaw
	Peaches	Fruit Cocktails	Fruited Jello	Tropical fruit			Butterscotch
				Cocktail		Applesauce	Pudding
DINNER	Roast Pork with	Beef Stew	Hoisin Chicken	Cabbage Rolls	Pork Chop	Citrus Spiced Cod	Swedish Meatballs
	gravy	Mashed Potatoes	Rice Pilaf	with tomato sauce & sour cream	Supreme with apple sauce & gravy	Rosemary Roasted	Parslied Potatoes
	Mashed Potatoes	Diced Carrots	Oriental Mixed	Mashed Potatoes	Boiled Potatoes	Potatoes	Vegetable Medley
	Mixed Vegetables	Fruit Trifle	Vegetables	Broccoli	Diced Carrots	Green Beans	Strawberry &
	Lemon Tart		Crème Caramel		Diced Carrots	Iced Chocolate	Rhubarb with
				Marble Cake	Rice Pudding	Cake	custard sauce



WEEK 3

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	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY		
*	Apr 30	May 1	May 2	May 3	May 4	May 5	May 6		
****	May 28	May 29	May 30	May 31	Jun 1	Jun 2	Jun 3		
	Jun 25	Jun 26	Jun 27	Jun 28	Jun 29	Jun 30	Jul 1		
	Jul 23	Jul 24	Jul 25	Jul 26	Jul 27	Jul 28	Jul 29		
* *	Aug 20	Aug 21	Aug 22	Aug 23	Aug 24	Aug 25	Aug 26		
*	Sept 17	Sept 18	Sept 19	Sept 20	Sept 21	Sept 22	Sept 23		
*									
BREAKFAST	Apple Juice	Cranberry Juice	Apple Juice	Cranberry Juice	Apple Juice	Cranberry Juice	Apple Juice		
	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal		
	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam		
	Blueberry Muffin	Scrambled Egg	Raisin Toast	Poached Egg		Scrambled Egg			
LUNCH	Split Pea Soup	Goulash Soup	Turkey Vegetable	Chicken Noodle	Green Pea Soup	Beef Vegetable	Mulligatawny		
		with sour cream	Soup	Soup		Soup	Soup		
	French Toast &		-	-	Chicken Salad	-	-		
	Sausage	Macaroni &	Roast Beef	Fish & Chips	Sandwich	Cottage Cheese	Hamburger with		
	_	Cheese					lettuce and tomato		
	with syrup	Cheese	Sandwich	Coleslaw	Spring Salad	Fruit Plate with	lettuce and tomato		
				Colesiaw	Spring Salau	muffin or loaf			
	Ice Cream Sundae	Green Salad	Macaroni Salad				Caesar Salad		
				Peach Fruited Jello	Fruit Cocktail	French Vanilla			
		Pineapple Tidbits	Diced Pears				Chocolate Pudding		
						Yogurt with pureed			
						fruit			
DINNER	Roast Beef	Sweet and Sour	Pork Cutlet	Vegetarian	Pepper Minute	Lemon Pepper Cod	Chicken a la King		
	with gravy		with gravy		• •	with dill sauce			
	With gravy	Chicken	With gravy	Lasagna	Steak with gravy	with all sauce	Rice		
	Yorkshire Pudding	Duttoned Dies	Mashed Potatoes	Cusan and Mari	Machael Datata	Green Beans	THEC		
	TOTASTITE PULLUTING	Buttered Rice	iviasiieu Potatoes	Green and Wax	Mashed Potatoes	Green beans	Broccoli		
	March ad Datata		G	Bean Mix		7 histori	Dioccon		
	Mashed Potatoes	Broccoli	Green Beans		Julienne Carrots	Zucchini	Circum Call		
				Coconut Cream			Ginger Cake with		
	Cherry Tart	Mixed Fruit Crisp	Dutch Apple Cake		Caramel Vanilla	Cheesecake	lemon sauce		
		·		Pudding	Swirl				
					SWIII				



SPRING and SUMMER MENU 2023

WEEK 4

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
*	May 7	May 8	May 9	May 10	May 11	May 12	May 13
***	Jun 4	Jun 5	Jun 6	Jun 7	Jun 8	Jun 9	Jun 10
	Jul 2	Jul 3	Jul 4	Jul 5	Jul 6	Jul 7	Jul 8
	Jul 30	Jul 31	Aug 1	Aug 2	Aug 3	Aug 4	Aug 5
	Aug 27	Aug 28	Aug 29	Aug 30	Aug 31	Sept 1	Sept 2
*	Sept 24	Sept 25	Sept 26	Sept 27	Sept 28	Sept 29	Sept 30
*							
BREAKFAST	Apple Juice	Cranberry Juice	Apple Juice	Cranberry Juice	Apple Juice	Cranberry Juice	Apple Juice
	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal	Oatmeal/Cereal
	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam	Toast and Jam
	Waffles & Pork	Poached Egg	Raisin Bran Muffin		Cranberry Scone	Raisin Toast	Scrambled Egg
	Sausages with syrup						
LUNCH	_	Carina Vasatable	New England Clare	Doof Dowley Cove	Londil Cours	NA:	Croom of
LUNCH	Chicken Rice Soup	Spring Vegetable	New England Clam	Beef Barley Soup	Lentil Soup	Minestrone Soup	Cream of
		Soup	Chowder				Cauliflower Soup
	Grilled Cheese	•		Chicken Fingers	Roast Beef	Spinach Quiche	•
	Sandwich	Beef Fried Rice	Egg Salad	with honey mustard	Sandwich		Chicken Vegetable
		200111100111100		sauce & potato tots		Tossed Salad	_
	Rainbow Slaw	Peas and Carrots	Sandwich	Sauce & potato tots	Pasta Salad		Chow Mein
	Railibow Slaw	Peas and Carrots		Coleslaw	Pasta Salau	Butterscotch Ice	
			Tossed Salad	Colesiaw	., ., ., .		Mandarin Oranges
	Raspberry Jello	Applesauce			Vanilla Pudding	Cream	_
			Diced Mango	Fruited Jello			
DINNER	Hawaiian Ham	Honey Garlic	Spaghetti	Pork Stroganoff	BBQ Chicken	Baked Fish Creole	Shepherd's Pie
	with pineapple sauce	Chicken	Bolognese	with sour cream			with gravy
	With phicappic sauce	Cilickeii	Dologliese	With 30th Cicam	Mashed Potatoes	Jasmine Rice	with gravy
	Scalloned Detates		6 1: 5	Noodles	Triadilea i diatoes		Peac
	Scalloped Potatoes	Mashed Potatoes	Garlic Bread	Nooules	Mixed Vesetables	Carrot Coins	Peas
	D. 01 . 134			84: 134	Mixed Vegetables	Carrot Coms	
	Mixed Vegetables	Broccoli	Green Beans	Mixed Vegetables	5:	5	Ambrosia
					Pineapple Upside	Peach Crisp	
	Apple Pie	Baked Custard	White Cake with	Bread Pudding	Down Cake		
		Caramel	blueberry sauce				
	offee and too offeed at all me		,				