# **Menu for Meals on Wheels\***

# October 30, 2023 – February 25, 2024

		Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
		Hard Cooked Egg	Cheerios Cereal	Oatmeal	Hard Cooked Egg	Cornflakes Cereal	Rice Crispy Cereal	Oatmeal
Week #1 10/30-11/5 12/4-12/10 1/8-1/14 2/12-2/18		w/String Chase	Low Fat Yogurt	Milk	Whole Wheat Bread	Milk	Milk	Milk
	Breakfast	Milk	Milk	Fruit Cup	Milk	Fruit Juice	Fruit Cup	Fruit Juice
		Fruit Juice	Fruit Juice	Tuit Cup	Fruit Juice	Truit buice	Truit Cup	Truit buice
		Chicken Salad Sandwich	Turkey Pasta Salad	Macaroni and Cheese	Southwest Chicken Tenders	Pizaiola Pork	Turkey Meatballs	Vegetarian Lasagna
		w/ Cranberries	over Greens	Bean Blend	Sweet Potatoes		Cauliflower w/ Red Pepper	Capri Vegetable Blend
		w/ Whole Wheat Bread	Fresh Banana	Stewed Tomatoes	Broccoli Florets	Asparagus Carrots	Herbed Green Beans	Whole Kernel Corn
	Entrée	Cilantro Coleslaw	riesii ballalla	Stewed Tolliatoes	Broccon Florets	Carrots	Trerbed Green Beans	Whole Kerner Corn
		Fresh Fruit					***	*ion
		Pancakes w/ Syrup	Egg Omelet w/ Cheese	Cheerios Cereal	Oatmeal	Special K Cereal	Oatmeal	Rice Crispy Cereal
Week #2			Whole Grain Bread	Low Fat Yogurt	Milk	Milk	Milk	Milk
	Breakfast	Emit Cup	Milk	Milk	Fruit Juice	Fruit Juice	Fruit Cup	Fruit Juice
11/6 11/10		Fruit Cup	Fruit Juice	Fruit Juice	Fruit Juice	Fruit Juice	Fruit Cup	Fruit Juice
11/6-11/12 12/11-12/17		Egg Salad Sandwich	Chicken Caesar Salad	Beef Patty w/ Gravy	Pork Patty	Honey Mustard Chicken	Meatballs w/ BBQ Sauce	Turkey Tetrazzini
		Shredded Lettuce	over Greens	Spinach	w/ BBQ Sauce	Sweet Potatoes	Brown Rice	Green Peas
1/15-1/21	F	w/ Whole Grain Bread	Fresh Fruit	Four Seasons Vegetables	Red Skin Potatoes	Brussels Sprouts	Chuckwagon Corn	Winter Vegetable Blend
2/19-2/25	Entrée	Marinated Carrots	Wheat Crackers	rour seasons vegetables	Whole Kernel Corn	Brussels Sprouts	Italian Vegetable Blend	Willter Vegetable Blend
		Fresh Fruit	Caesar Dressing		Whole Reffiel Coffi		Italian vegetable Blend	
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Week #3	Breakfast	Whole Grain Breakfast Pizza	Rice Crispy Cereal	Oatmeal	Waffle w/ Syrup	Cheerios Cereal	Cornflakes Cereal	Oatmeal
		(Sausage & Cheese)	Milk	w/ Peanut Butter	Milk	Low Fat Yogurt	Milk	Milk
	Dicariast		Fruit Juice	Milk	Fruit Juice	Milk	Fruit Juice	Fruit Juice
11/13-11/19		Fruit Cup		Fruit Cup		Fruit Juice		
12/18-12/24		Chicken Salad Sandwich	Cottage Cheese	Smoked Sausage	Breaded Pollock	Chipotle Meatloaf	Sliced Turkey	Chicken Spanish Rice Bake
		w/ Whole Grain Bread	& Tropical Fruit	& Mac and Cheese	w/ Alfredo Spinach Sauce	Red Potatoes	w/ Poultry Gravy	Fiesta Blend Vegetables
1/22-1/28	Entrée	Cabbage & Pineapple Slaw	Over Greens	Bean Blend	Sweet Potatoes	Green Beans	Mashed Potatoes	Carrots
		Fresh Fruit	Wheat Crackers	Stewed Tomatoes	Cauliflower		Spinach	
			Fresh Fruit	The state of the s				
		Egg Omelet w/ Cheese	Oatmeal	Cornflakes Cereal	Cheerios Cereal	Whole Grain Bread	Rice Crispy Cereal	Oatmeal
		Milk	Milk	Low Fat Yogurt	Milk	w/ Jelly	Milk	Milk
Week #4 11/20-11/26 12/25-12/31	Breakfast	Fruit Cup	Fruit Juice	Milk	Fruit Juice	w/ Peanut Butter	Fruit Juice	Fruit Cup
				Fruit Juice		Milk		
						Fruit Juice		
		Bean and Cheese Wrap	Greek Chicken Pasta Salad	Pollock	Pork Patty	Chicken Tenders	Baked Fish	Meatballs & Gravy
1/29-2/4		Cabbage Salad w/ Carrots	over Greens	w/ Coconut Curry Rice	w/ Mushroom Gravy	over Zesty Orange Rice	w/ Dill Sauce	Brown Rice
-/-9-/-	Entrée	,	Fresh Fruit	Three Seasons Vegetables	Sweet Potatoes	Bean Blend	Red Skin Potatoes	Cauliflower
	Littlee		J 1 1 0 0 1 1 1 u 1 C	Broccoli Florets	Green Beans	Three Seasons Blend	Mixed Vegetables	Italian Vegetable Blend
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Week #5 11/27-12/3 1/1-1/7 2/5-2/11		Hard Cooked Egg	Waffle w/Syrup	Oatmeal	Cornflakes Cereal	Oatmeal	Cheerios Cereal	Cheerios Cereal
		w/String Cheese	Milk	w/ Peanut Butter	Milk	Milk	Milk	Low Fat Yogurt
	Breakfast	, .	Fruit Juice	Milk	Fruit Juice	Fruit Juice	Fruit Cup	Milk
		Fruit Juice		Fruit Cup			-	Fruit Juice
		Tuna Salad Sandwich	BBQ Chicken Salad	Spaghetti & Meatballs	Cheese Pizza	Beef Pepper Patty	Chicken Tetrazzini	Turkey Chili w/ Beans
-/ <b>U</b> -/ <b>I</b> I	E	Red Cabbage Coleslaw	over Greens	Whole Kernel Corn	Mixed Vegetables	Spinach	Winter Vegetable Blend	Glazed Carrots
	Entrée	Fresh Fruit	Wheat Crackers	Broccoli Florets	Bean Blend	Sweet Potatoes	Green Peas	Broccoli Cuts
			Fresh Fruit					

Menu is subject to change.

Meal contains more than 1000 mg sodium

S Vegetarian Meal



Meals are prepared and delivered by Trio Senior Meals.

The purpose of this handout is to assist you with meal planning. However, you can choose to eat your food in any order you like.

The weekly 14 meals include a fresh sandwich and a salad or wrap. To enjoy freshly prepared sandwiches and salads at the peak of their quality, please consume it within two days.

To prevent foodborne illness, it is highly recommended that fresh fruits be washed thoroughly before consumption.

Each menu contains <30% calories from fat and has no MSG.

When you receive your food, freeze or refrigerate immediately.

### **Meal Heating Instructions**

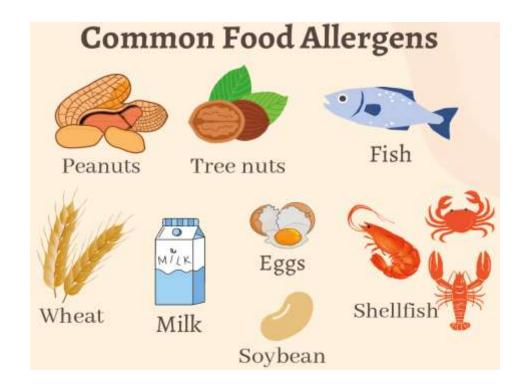
**Microwave:** Puncture film and microwave for 6-8 minutes until meal reaches 165 degrees.

**Oven:** Preheat oven to 300 degrees, puncture film and heat on middle rack for 35-40 minutes until meal reaches 165 degrees.

**Frozen Soup:** Loosen lid and microwave for 2 minutes.



To cancel or hold your meal delivery, please call Sourcewise at 408-350-3246



Meals provided by Santa Clara County Senior Nutrition Program may contain tree nuts and other food allergens.

### **NOTE:**

The Santa Clara County Meals on Wheels' program offers several new entrées weekly for this menu cycle. Soup is also provided once per week.

# Important information about meal deliveries during the holidays

HOLIDAY	DELIVERY DATES
<b>Thanksgiving</b> Thursday 11/23/2023	Friday 11/17/2023
Christmas Monday 12/25/2023	Friday 12/22/2023
MLK Day Monday 1/15/2024	Friday 1/12/2024





Meals on Wheels' clients receive delicious, nutritious, and visually appealing meals. The menu, developed by a Registered Dietitian Nutritionist, fulfills 2/3 of the Dietary Reference Intake (DRI) for required nutrients\* based on an adult who is 60 years old and older.

The Meals on Wheels menu has an average sodium content of <1000 mg per meal. Please check with your healthcare provider for the recommended sodium intake that is right for you.

The goal for each meal is to provide an average of 550 calories. You will consume additional calories from milk, whole grain bread, and fruit that are included in the delivery.

The menu is not specifically designed for older adults with diabetes. However, the well-balanced menu is low in added sugars. Seasonal fresh fruit and 4 oz. fruit juice are offered along with the meal. Canned fruit is packed in water and diet syrup is offered with pancakes and waffles.

In addition to these wonderful meals, your delivery includes snack items like peanut butter, crackers, cheese, and an assortment of cooked beans.

<sup>\*</sup>Nutrition education is provided for nutrients not meeting 2/3 DRI.