



AGING & DISABILITY RESOURCE CENTER

April 2026

Monday	Tuesday	Wednesday	Thursday	Friday
		1 Chicken Apple Salad on a Croissant Broccoli Vinaigrette Tropical Fruit Blueberry Cookie	2 Meatloaf with Gravy Whole Grain Dinner Roll Mashed Potatoes Glazed Carrots Peaches & Strawberries Powder Sugar Dusted Fudge Brownie	3 Scalloped Potatoes with Ham Rye Bread Peas Apricots Fruit & Grain Cereal Bar
6 French Toast Sticks with Syrup Cheesy Scrambed Eggs Hashbrown Warm Spiced Peaches Grape Juice	7 Hot Dog on a Bun Baked Beans Seasoned Green Beans Caprese Salad Fruited Gelatin with Pears	8 Chicken Alfredo with Penne Pasta Whole Grain Dinner Roll Glazed Carrots Mixed Fruit Oatmeal Raisin Cookie	9 Chef's Salad Strawberry Banana Yogurt Banana Zucchini Muffin	10 Grilled Montreal Chicken Sandwich Lettuce Leaf & Tomato Slice & Honey Mustard Sauce Grilled Vegetables Apple Coleslaw Mandarin Oranges
13 Swedish Meatballs Egg Noodles Whole Grain Dinner Roll Seasoned Broccoli Mixed Fruit	14 Seafood Salad Sandwich Calico Coleslaw Vinaigrette Black Bean & Corn Quinoa Salad Mixed Berries	15 Roast Beef with Gravy Whole Grain Dinner Roll Mashed Potatoes Glazed Carrots Fruited Gelatin w/ Mandarin Oranges	16 Baked Macaroni & Cheese w/ BBQ Chicken Whole Grain Dinner Roll Seasoned Green Beans Zucchini & Tomatoes Pineapple & Mandarin Oranges Pudding	17 Glazed Ham Whole Grain Bread Baked Beans Marinated Cucumber & Onions Blueberry Pie
20 Pasta with Meat Sauce Whole Grain Dinner Roll Italian Vegetable Blend Garden Salad Fresh Seasonal Fruit	21 Seasoned Chicken Breast Sourdough Bread BBQ Black Beans Roasted Corn Mandarin Oranges Chocolate Chip Cookie	22 Hamburger on a Bun Lettuce Leaf & Tomato Slice Potatoes Carrots Spiced Peach Cobbler	23 Grilled Citrus Herb Pork Chop Whole Grain Bread Maple Mashed Sweet Potatoes Seasoned Green Beans Creamy Coleslaw Powdered Sugar Dusted Fudge Brownie	24 Lemon Parsley Cod Rye Bread California Vegetable Blend Seasoned Home Fries Mixed Fruit Cottage Cheese
27 BBQ Pulled Pork Sandwich Baked Beans Garden Salad Fresh Seasonal Fruit	28 Mediterranean Beef Wrap Broccoli Raisin Salad Cottage Cheese Diced Pears	29 Beef Tacos Shredded Lettuce & Diced Tomatoes Refried Pinto Beans Cinnamon Apples Powdered Sugar Dusted Yellow Cake	30 Noodles Whole Grain Dinner Roll Peas Pickled Beets Orange	

All meals are served with 1% milk | Due to unforeseen circumstances, there may be adjustments to the menu.

Suggested Contribution: \$5/meal | Contributions help to fund the services we provide. Please contribute what your budget allows.