November 2026

Home Delivered Meals 419 782-3321

Serving Sizes
Entrée, Meat, & Casserole – 3oz./8oz.
Vegetables, Fruit – ½ cup
Bread, Bread Alternative – 1 Slice or 2oz.
Milk – 8 oz.
Served with every meal

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2 Pulled Pork Sandwich Hashbrown Casserole Brussel Sprouts Orange Juice	3 Parmesan Chicken Cauliflower Glazed Carrots Apricots Garlic Bread	4 Beef Vegetable Soup Tossed Salad Craisins Diced Peaches	5 Hamburger Gravy Mashed Potatoes Green Beans Sliced Apples Birthday Cake Dinner Roll	6 Center Closed for Staff Training
9 Fish Sandwich Potato Wedges Cauliflower with Cheese Sauce Grape Juice	10 Beef tips Buttered Noodles Broccoli Normandy Cole Slaw Mandarin Oranges Dinner Roll	11 Closed For Veteran's Day	12 Chicken Noodle Soup Tossed Salad Apple Slices with Peanut Butter Craisins Blueberry Muffin	13 Sausage Pizza Green Beans Toss Salad Cinnamon Applesauce
16 Pizza Burger Oven Fries Coleslaw Baked Apples	17 Country Fried Steak Mashed Potatoes Green Beans Apricots Dinner Roll	18 Italian Wedding Soup Tossed Salad V-8 Diced Peaches	19 Stuffed Pasta Shells Carrot Raisin Salad Peas Cherry Crisp Bread Stick	20 Turkey and Dressing Mashed Potatoes Green Bean Casserole Cranberry Salad Dinner Roll Pumpkin Dessert
23 Creamed Chicken Sandwich Tater Tots Stewed Tomatoes Tropical Fruit	24 Salisbury Steak Corn Au Gratin Potatoes Pineapple Dinner Roll	25 Ham and Bean Soup Tossed Salad Cinnamon Pears Corn Bread	26 Closed For Thanksgiving	27
30 Hot Beef Sandwich Potato Wedges Cauliflower with Cheese Sauce Grapes	Menu is subject to change based upon product availability			

News

Home delivered meals must be consumed within 30 minutes of delivery or refrigerated and reheated at 350 degrees for 15 minutes

The following major food allergens may be used as ingredients:

Milk, Egg, Fish, Crustacean Shellfish Tree nuts, Peanuts, Wheat, Soy, Sesame

To cancel a meal, or inquire about ingredients, please call Ginny 419 782-3321