

	DAY 8		DAY 9		DAY 10		DAY 11		DAY 12	
	DINNER		DINNER		DINNER		DINNER		DINNER	
	Main Line Entrée		Main Line Entrée		Main Line Entrée		Main Line Entrée		Main Line Entrée	
Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #
L-081-01	Roast Pork Tenderloin (Mod)	L-803-00	Oven Roasted Turkey	L-121-00	Shrimp Scampi	L-081-01	Roast Pork Tenderloin	L-318-01	Baked Salmon with Herb Vinaigrette	L-087-00
L-005-00	Roast Beef (Mod)	L-016-00	Swiss Steak with Tomato Sauce	L-039-01	Spaghetti w Meatballs	L-818-00	Tandoori Chicken	L-357-01	Turkish -Style Meatballs (beef)	L-143-03
	Plant Forward/Based		Plant Forward/Based		Plant Forward/Based		Plant Forward/Based		Plant Forward/Based	
Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #
E-307-00	Pesto Pasta (Multi-Grain (VE)	T-312-01	Baked Tofu (VG)		Spaghetti with Plant Based crumbles (VG) RTU	Q-340-00	Chickpea Cauliflower Curry (VG)	E-510-00	Pasta Provencal (VG)	T-312-00
	Sauces, Gravy, Condiments for Entrées		Sauces, Gravy, Condiments for Entrées		Sauces, Gravy, Condiments for Entrées		Sauces, Gravy, Condiments for Entrées		Sauces, Gravy, Condiments for Entrées	
Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #
O-018-00	Natural Pan Gravy (Au Jus)	O-018-00	Natural Pan Gravy (Au Jus)	O-014-00	Marinara	O-016-01	Brown Gravy (Mix)	O-014-00	Marinara	O-007-00
O-016-01	Brown Gravy (Mix)									
	Hot Vegetables		Hot Vegetables		Hot Vegetables		Hot Vegetables		Hot Vegetables	
Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #
Q-100-51/Q-100-52	Asparagus Roasted Frsh/Fzn (VG)(Mod)	O-503-00	Okra Mélange(FZN) (VE) (High)	Q-064-01	Savory Squash (VG) (Mod)	Q-018-50/Q-018-51	Broccoli Au Gratin (Frsh/Frzn) (mod) a&c (VE)	Q-109-50/Q-109-52	Cauliflower(Frsh/Frzn) Steamed)(VG)(Low) c	Q-108-563/Q-108-54
Q-008-00	Harvard Beets (VE)(Mod)	Q-328-00	Roasted Butternut Squash (Fresh) (VG) a	Q-313-00/Q-313-01	Buffalo Roasted Cauliflower (fresh/frzn)(mod) VE c	Q-116-50	Peas (frozen)(VG)	Q-314-00/Q-100-52	Roasted/Sauteed Asparagus(Mod) (VG)	Q-306-00/Q-121-50
	Optional Third Vegetable		Optional Third Vegetable		Optional Third Vegetable		Optional Third Vegetable		Optional Third Vegetable	
Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #
Q-329-00	Green Beans with Herb Vinaigrette (Fresh)(VG)	Q-113-00	Collard Greens (Frz)(VG) a&c	Q-074-00	Squash and Carrot Medley (Fresh)(VG) a&c	Q-346-01	Spanish Spinach with Chickpeas (VG) a&c	Q-029-03	Southern Style Kale a&c	Q-026-50
	Starch sides		Starch sides		Starch sides		Starch sides		Starch sides	
Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #
E-309-01	Parmesan Garlic Orzo(VE)(Mod)	E-324-00	Barley (VE)	E-004-50	Whole Wheat/Grain Spaghetti (VG)	3-313-00	Basmati Rice (Low) (VG)	E-327-00	Turkish Bulgur Pilaf with Almonds (VG)	Q-005-50
Q-069-50	Mashed Sweet Potatoes (VE)	Q-048-00	Mashed Potatoes (VE)	E-303-00	Lemon Herb Quinoa(VG)	E-071-00	Rosemary Roasted Potato Wedges (Fresh)(VG)	Q-300-00	Curried Lentils (VG)	E-005-05
Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #
	Managers Choice Breads and Rolls Suggestions		Managers Choice Breads and Rolls Suggestions		Managers Choice Breads and Rolls Suggestions		Managers Choice Breads and Rolls Suggestions		Managers Choice Breads and Rolls Suggestions	
Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #	Recipe Name	Recipe #
	Soup		Soup		Soup		Soup		Soup	
	Commercial Broth or Cream Base Soup, Stew or Chili Based <600 Na+		Commercial Broth or Cream Base Soup, Stew or Chili Based <600 Na+		Commercial Broth or Cream Base Soup, Stew or Chili Based <600 Na+		Commercial Broth Based <600 Na+		Commercial Broth or Cream Base Soup, Stew or Chili Based <600 Na+	
	Commercial Broth Based <600 Na+		Commercial Broth Based <600 Na+		Commercial Broth Based <600 Na+		Commercial Broth Based <600 Na+		Commercial Broth Based <600 Na+	

DAY 34		DAY 35
DINNER		DINNER
Main Line Entrée		Main Line Entrée
Recipe Name	Recipe #	Recipe Name
Sante Fe Glazed Chicken	L-119-50	Baked Pollock (Mod)
Beef Fajitas(Low)	L-143-03	Baked Chicken Breast (Low)
Plant Forward/Based		Plant Forward/Based
Recipe Name	Recipe #	Recipe Name
Chickpea Cauliflower Curry (VG)		Meat Analog Patty RTU (VG)
Sauces, Gravy, Condiments for Entrées		Sauces, Gravy, Condiments for Entrées
Recipe Name	Recipe #	Recipe Name
	O-016-01	Brown Gravy Mix
Hot Vegetables		Hot Vegetables
Recipe Name	Recipe #	Recipe Name
Pinto Beans (Dry)/Canned (Low/Mod)(VG)	Q-008-01	Citrus Beets (VG)
California Blend, Frozen (Steamed)(Low) VG AA	Q-072-00	Sesame Glazed Green Beans (Frz/VE)
Optional Third Vegetable		Optional Third Vegetable
Recipe Name	Recipe #	Recipe Name
Corn(VG)	Q-108-53/Q-108-54	Carrots Steamed(Fresh/Frzn)(Low)(VG) c
Starch sides		Starch sides
Recipe Name	Recipe #	Recipe Name
Southwest Barley & Brown Rice (VG)	E-303-00	Lemon and Herb Quinoa (VG)
Oven Browned Potatoes (VE)	Q-066-00	Baked Sweet Potatoes (VG)
Recipe Name	Recipe #	Recipe Name
Managers Choice Breads and Rolls Suggestions		Managers Choice Breads and Rolls Suggestions
Recipe Name		Recipe Name
Soup		Soup
Commercial Broth or Cream Base Soup, Stew or Chili Based <600 Na+		Commercial Broth or Cream Base Soup, Stew or Chili Based <600 Na+
Commercial Broth Based <600 Na+		Commercial Broth Based <600 Na+