

April 2022 – Altered Delivery Schedule
Warren/Hamilton Counties Office for the Aging

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<div style="border: 1px solid black; padding: 5px;"> Age 60+ suggested contribution is \$3 Per Meal, under 60 required contribution is 5\$ </div>				April 1 Orange Juice Breaded Fish Au gratin Potatoes Mixed Veggies Fruited Gelatin
April 4 Cheeseburger Deluxe Lettuce/Tomatoes Potato of the Day Scandinavian Veggies Mandarin Oranges	April 5 Chili with Shredded Cheese Corn Bread Brown Rice Corn Tropical Fruit	April 6 Cold Plate Sliced Roast Beef Potato Salad Coleslaw Chilled Peaches	April 7 Meatloaf Mashed Potatoes Winter Squash Apple Crisp	April 8 Manicotti Marinara Sauce Oriental Veggies Carrots Fresh Fruit
April 11 Chicken Stir-Fry Brown Rice Japanese Medley Applesauce	April 12 Spanish Rice Italian Veggies Corn Bread Tropical Fruit Cup	April 13 Easter Dinner Baked Ham/ Sauce Sweet Potatoes Peas & Onions w/w Dinner Roll Easter Dessert	April 14 Macaroni & Cheese Stewed Tomatoes Green Beans Mandarin Orange	April 15 Baked Fish Scandia Sweet Potatoes Spinach Strawberry Shortcake
April 18 Cheese Omelet Sliced Ham Hash Brown Potatoes Broccoli Pudding	April 19 Sloppy Joe on a Hamburger Bun Roasted Potato Bites California Medley Fruited Gelatin	April 20 Chicken & Biscuit Brown Rice Broccoli Birthday Cake Happy Birthday	April 21 Pot Roast/Gravy Mashed Potatoes Peas Tropical Fruit	April 22 Cold Plate Chicken Salad on Romaine Salad 3 Bean Salad Tomato, Onion & Cucumber Salad Chilled Peaches
April 25 Sour Cream Chicken Potato of the Day Scandinavian Veggies Tropical Fruit	April 26 Veal Parmesan Penne Pasta Marinara Sauce Winter Squash Mandarin Oranges	April 27 Meat Lasagna Green Beans California Medley Mandarin Oranges	April 28 CHEF'S CHOICE	April 29 Lemon Baked Fish Roasted Red Potatoes Cauliflower Dump Cake

All meals served with 1% milk, bread, margarine, (Congregate site only - coffee, and tea and juice). Diabetic desserts are available for those with diabetes. *Menus subject to change.* Frozen Dinner Heating Instructions:
Oven: 350 degrees for 30-45 min or until food has reached 160 degree (Loosen aluminum foil top or puncture film seal)
Microwave: Plastic Containers only - loosen film seal, heat on high 5-6 minutes, or until the food has reached 165 degrees. Stir content half way thru cooking cycle. Let stand 2-3 minutes prior to serving. **Caution contents will be hot.**