

# MARCH 2020

# C.C. CAFE

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Monday

Tuesday

Wednesday

Thursday

Friday

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**NATIONAL NUTRITION MONTH**

Garlic & Herb Chicken  
Hearty Vegetable Soup  
California Blend  
Scalloped Potatoes  
Butterscotch Pudding



Turkey Divan  
over Brown Rice  
Sliced Carrots  
Tossed Salad  
w/1000 Island Dressing  
Mandarin Oranges

Pork Carnitas  
w/Salsa  
on a Flour Tortilla  
Chicken Noodle Soup  
Pinto Beans  
Creamy Coleslaw  
Lime Sherbet

Broccoli Beef  
over Steamed Rice  
Vegetable Bean Medley  
Mixed Green Salad  
w/Honey Mustard Dressing  
Tangerine



Creamy Vegetarian Lasagna  
w/Parmesan Cheese  
Grape Juice  
Winter Veggie Blend  
Spinach Salad  
w/Balsamic Vinaigrette  
Fresh Fruit

9

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Spaghetti & Meatballs  
w/Parmesan Cheese  
Italian Vegetables  
Tossed Salad  
w/Creamy Italian Dressing  
Tropical Fruit

Cheese Omelet  
w/Salsa  
Pork Sausage  
Roasted Red Potatoes  
Steamed Spinach  
Orange Pineapple Juice  
Muffin



Turkey a la King  
over Rice  
Stewed Tomatoes  
Mixed Vegetables  
Raspberry Gelatin  
w/Pears

**COLD PLATE**

Seafood Loule (Mock Crab)  
Salad on a Bed of Lettuce  
Chicken & Rice Soup  
Marinated Broccoli Salad  
Garden Pea Salad  
Roll w/Butter  
Banana

Apricot Chicken  
Savory Bean Soup  
w/Crackers  
Tender Green Beans  
Whipped Sweet Potatoes  
Ice Cream

16

17

18

19

20

**COLD PLATE**

Roasted Turkey Sandwich  
Mushroom Barley Soup  
4 Bean Salad  
Carrot Raisin Salad  
Lettuce & Tomato  
Mustard & Mayonnaisse  
French Bread  
Mandarin Oranges

**HAPPY ST. PATRICK'S DAY**

Irish Beef Stew  
Broccoli Florets  
Tossed Salad  
w/Ranch Dressing  
Biscuit w/Butter  
Pistachio Fluff



**ALCATRAZ DAY TRIP!**  
Cheesy Lasagna Roll-Up  
w/Shredded Cheese  
Lentil Soup  
Succotash  
Spinach Salad  
w/Champagne Vinaigrette  
Chilled Peaches

Turkey Tamale Pie  
w/Cornbread Topping  
Pinto Beans  
Sliced Carrots  
Citrus Fruit

**F.H.S.C MEETING 1:00PM**

Beer Battered Fish  
& Chips  
Cream of Tomato Soup  
Mixed Vegetables  
Creamy Coleslaw  
Tartar Sauce, Vinegar  
Banana Cake

23

24

25

26

27

Potato Crusted Fish  
over Herbed Rice  
Chicken & Orzo Soup  
Winter Veggie Blend  
Pickled Beets & Onions  
Tartar Sauce  
Fruit Cocktail

Turkey Chili Mac  
w/Shredded Cheese  
Italian Vegetables  
Stewed Tomatoes  
Vanilla Pudding

**COLD PLATE**

Cobb Salad  
Cream of Potato Soup  
Carrot Raisin Salad  
Blue Cheese Dressing  
Dinner Roll w/Butter  
Tropical Fruit

Sweet & Sour Pork  
over Steamed Rice  
Broccoli Florets  
Mixed Cabbage Salad  
w/Poppy Seed Dressing  
Cherry Gelatin w/Mixed Fruit

Roast Beef w/Gravy  
Minestrone Soup  
Scandinavian Veggies  
Baked Potato w/Butter  
Tossed Salad  
w/French Dressing  
Fresh Fruit

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**COLD PLATE**

Meatloaf w/Gravy  
Mashed Potatoes  
Peas and Carrots  
Tossed Salad  
w/Ranch Dressing  
Fresh Fruit



Asian Chicken Salad  
(Mandarin Oranges,  
Sesame Seed Dressing  
& Crispy Noodles)  
Egg Drop Soup  
Marinated Broccoli Salad  
Hawaiian Roll w/Butter  
Chocolate Pudding



CALL 510-799-8219 TO  
RESERVE YOUR LUNCH,  
ONE DAY IN ADVANCE  
BY NOON.

**4 DAILY ENTREE CHOICES UPON REQUEST: CHEESEBURGER, GARDENBURGER, CHEF'S SALAD, SEAFOOD SALAD.  
PLEASE CALL 510-799-8219 TO RESERVE YOUR LUNCH, ONE DAY IN ADVSNCE BY NOON.**