







# FEBRUARY 2023 LUNCH MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>30</p> <p><b>Baked Pork w/ Fermented Bean Curd or</b></p> <p>Beef &amp; Turkey Shepherd's Pie</p>	<p>31</p> <p>Bake Breaded Fish Sandwich or</p> <p>Chinese Chicken Salad (s)</p>	<p>1</p> <p><b>Baked Fish w/ Sweet Vinegar or</b></p> <p>Arroz con Pollo (chicken)</p>	<p>2</p> <p><b>Beef w/ Garlic Sauce or</b></p> <p>Pork Char Siu</p>	<p>3</p> <p>Calabacitas con Pollo (chicken &amp; zucchini)</p> 
<p><b>Alternate Choices:</b> Vegetarian Cottage Cheese Fruit Salad or Vegetarian Wrap with Feta Cheese</p>				
<p>6</p> <p><b>Baked Chicken &amp; Black Fungus w/ Light Oyster Sauce or</b></p> <p>Vegetarian Southwest Pasta</p>	<p>7</p> <p>Beef &amp; Turkey Lettuce Wrap or</p> <p>Roast Beef Sandwich (w)</p>	<p>8</p> <p><b>Baked Pork Spareribs w/ Black Bean Sauce or</b></p> <p>Fiesta Chicken w/ Vegetable Soup</p>	<p>9</p> <p><b>Baked Fish w/ Pickled Sour Mustard or</b></p> <p>Fish w/ Roasted Red Pepper Sauce</p>	<p>10</p> <p>Ginger Pepper Beef w/ Steamed Cabbage</p> 
<p><b>Alternate Choices:</b> Vegetarian Black Bean Corn Fiesta Salad or Vegetarian Egg Salad Sandwich</p>				
<p>13</p> <p><b>Baked Turkey Thigh w/ Cranberry Sauce or</b></p> <p>Hawaiian Chicken w/ Sweet Potatoes</p>	<p>14</p> <p>Chicken w/ Creamy Garlic Sauce or</p> <p>Turkey Cheese Wrap (w)</p>	<p>15</p> <p><b>Baked Chicken Drumette w/ BBQ Sauce or</b></p> <p>BBQ Pork Riblet w/ Corn Chowder Soup</p>	<p>16</p> <p><b>Baked Pork Chop w/ Onion &amp; Black Pepper Sauce or</b></p> <p>Turkey Breast w/ Gravy &amp; Garden Salad</p>	<p>17</p> <p>Ranchero Chicken w/ Chuckwagon Corn</p> 
<p><b>Alternate Choices:</b> Vegetarian Chickpea Spinach Salad or Vegetarian Chickpea Salad Sandwich</p>				
<p>20</p> 	<p>21</p> <p>Beef &amp; Broccoli w/ Brown Rice or</p> <p>Turkey-Ham and Cheese Sandwich (w)</p>	<p>22</p> <p><b>Baked Fish w/ Mentaiko Sauce or</b></p> <p>Lemon Rosemary Chicken w/ Bean Soup</p>	<p>23</p> <p><b>Baked Chicken Quarter Leg w/ Lemongrass or</b></p> <p>Taco Al Pasto w/ Green Beans &amp; Corn Tortilla (pork)</p>	<p>24</p> <p>Meatloaf w/ Gravy</p> 
<p><b>Alternate Choices:</b> Vegetarian Beet, Spinach, &amp; Feta Salad or Vegetarian Boca Burger w/ Cheese</p>				
<p>27</p> <p><b>Minced Pork Patty w/ Preserved Vegetables or</b></p> <p>Chicken Adobo w/ Cilantro Brown Rice</p>	<p>28</p> <p>Vegetarian Cheese Lasagna w/ Marinara Sauce or</p> <p>Chicken Quinoa Salad (s)</p>	<p>1</p> <p><b>Baked Pork Spareribs w/ Garlic or</b></p> <p>Pork Fried Rice w/ Asian Vegetable Soup</p>	<p>2</p> <p><b>Baked Fish w/ Thai Chili Sauce or</b></p> <p>Beef &amp; Turkey Taco w/ Pinto Beans</p>	<p>3</p> <p>Baked Fish Sandwich</p> 
<p><b>Alternate Choices:</b> Vegetarian Cottage Cheese Fruit Salad or Vegetarian Black Bean Burger w/ Cheese</p>				



**Lunch reservations can be made up to one week in advance only**



**1. Call (408) 586-3413 and leave a message to make or cancel your reservation.**



**2. Reservations are required to guarantee a lunch and must be done by Noon (12:00 p.m.) one day before (order on Friday for Monday.)**

**3. Suggested contribution is \$3 for seniors 60 years and older. Guest under 60 are required to pay \$9.00 per meal.**

**4. Lunch check-in 10:30 a.m. - 11:45 a.m. Participants must check-in by 11:45 a.m. and seated by 11.55 a.m. to receive meal.**

**5. Unclaimed lunches will be released to the waiting list at 11:50 a.m.**

**6. Taking food from the lunch program is done at your own risk and should be eaten or refrigerated within 30 minutes.**

**7. When reheating food, reheat at 350 F degrees or until bubbly for 15 minutes with an internal temperature of 165 F degrees**

**8.  Indicates 1,000 mg of sodium.  Indicates Vegetarian meal  Indicates soup.  Indicates brain health**

**9. All meals will be served at 12 p.m. and includes milk and a seasonal fruit of the day.**

**10. Enjoy!!  Dining room closes at 1:00 p.m.**