



# The Thompson

Your resource to age well

## MENU - AUGUST 2022

Mon	Tue	Wed	Thu	Fri
<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>
Turkey Reuben on Rye Bread, Sauerkraut, Swiss Cheese and 1000 Island Spread, Macaroni Salad, Fresh Fruit	Chicken Corn Chowder, Caesar Salad, Dinner Roll, Ice Cream Sundae with Fruit Compote	Chicken Cacciatore with Mushrooms, Onions and Sweet Peppers on Egg Noodles, Mixed Green Salad with Maple Vinaigrette, Dinner Roll, Cookies	Pulled Pork Sandwich with BBQ Sauce, Baked Onion Rings, Coleslaw, Fresh Fruit	Chefs Choice Day
<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>
Grilled Herb Chicken Polenta Cake with Parmesan, Roasted vegetable, Tossed Garden Salad, Cookies, Fresh Fruit	Meat Loaf and Pan Gravy, Baked Potato, Maple Glazed Carrots, Garden Salad, Pumpkin Pie	Chef's Choice Baked Fish of the Day, Mashed Potatoes with Lemon and Herbs, Garden Vegetables, Mixed Green Salad, Dinner Roll, Fruit Shortcake whipped Cream	Ham and Cheese Sandwich on a Whole Wheat Kaiser Roll, Cole Slaw, Fresh Fruit Yogurt with Maple and Granola	Ravioli with Chicken, Pesto, Mushrooms and Peas, Hearty Garden Salad with Green Goddess Dressing, Ice Cream with Rhubarb Compote
<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>
Chicken Salad Sandwich with Craisins and Toasted Almonds On Whole Wheat Bread, Broccoli Salad, Fresh Fruit	Quiche with Broccoli, Bacon, Cheese and Roasted Peppers, Tossed Garden Salad with Citrus Vinaigrette, Brownies, Fresh Fruit	Linguini and Meatballs in Marinara Sauce, Sautéed Green Beans, Mixed Green Salad, Garlic Bread, Fresh Fruit with Mint and Honey	Mediterranean Style Haddock with Olives, Capers, Fresh Tomato, Garlic & Herbs, Saffron Rice, Mediterranean Salad with Feta, Sundried Tomato & Capers, Panna Cotta with Fresh Berries	Beef Stew with Carrots, Mushrooms and Peas, Mashed Potatoes, Garden Salad with Homemade Ranch Dressing, Dinner Roll, Cookies
<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>
Beef Gyro Sandwich with Tzatziki Sauce, Tomatoes, Cucumber and Red Onion on Flatbread, Orzo Pasta Salad with Feta and Olives, Fresh Fruit	Baked BBQ Style Chicken, Macaroni and Cheese, Corn Bread, Cole Slaw, Apple Pie	Eggplant Parmesan, Caesar Salad, Cookies, Fresh Fruit	<b>Birthday Day</b> Roasted Pork Chop and Gravy, Mashed Sweet Potatoes, Sautéed Apples and Cranberries, Swiss Chard, Dinner Roll, Cake and Ice Cream	Egg salad Sandwich on a Whole Wheat Hoagie Roll with Lettuce, Italian Style Pasta Salad, Fresh Fruit
<b>29</b>	<b>30</b>	<b>31</b>		
Baked Lemon Herb Chicken Breast with White Wine Sauce, Sautéed Mixed Vegetables, Rice Pilaf with Raisins, Almonds and Peas, Cake with Almonds, Cranberries & Lemon, Fresh Fruit	Angel Hair Pasta with Bolognese Sauce, Hearty Mixed Green Salad with Balsamic Dressing, Garlic Bread, Fresh Fruit	Italian Wedding Soup with Homemade Sausage, Swiss Chard, pasta and Garden Vegetables, Mixed Green Salad with Herb Vinaigrette, Dinner Roll Cherry Cobbler	<b>RESERVATIONS REQUIRED FOR ALL MEALS BY 10:30 am</b>  *menu subject to change based upon product availability*	<b>*Please make requests for substitutions &amp; special items in advance*</b>  2% milk, juice, coffee, tea with all meals