2024	CANTERBURY FOUNDATION MENU - WEEK 1							
SUNDAY DAY 1	MONDAY DAY 2	TUESDAY DAY 3	WEDNESDAY DAY 4	THURSDAY DAY 5	FRIDAY DAY 6	SATURDAY DAY 7		
SOUP	SOUP	SOUP	SOUP	SOUP	SOUP	SOUP		
BEEF VEGETABLE BARLEY	CHICKEN NOODLE	POTATO SPINACH	FRENCH ONION	CREAM OF VEGETABLE	NEW ENGLAND CLAM CHOWDER	LENTIL LEMON		
LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1		
CHICKEN VEGETABLE GYOZA	GRILLED CHEESE SANDWICH	CHEESE TORTELLINI	MONTE CRISTO SANDWICH	EGG MUFFIN	FISH & CHIPS	MAC AND BEEF CASSEROLE		
ASIAN SESAME SAUCE	SHOESTRING FRIES	BROCCOLI ALFREDO SAUCE	HAM AND SWISS CHEESE	BACON	COLESLAW SALAD	GARLIC BREAD		
SERVED ON GREENS	SIDE SALAD	PARMESAN CHEESE	POTATO WEGDES	BREAKFAST POTATO	TARTAR SAUCE/ LEMON			
		GARLIC BREAD						
LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2		
TUNA SALAD SANDWICH	CHEF'S SALAD	FRESH FRUIT PLATE	POTATO SALAD+ CHICKEN	DILL MACARONI SALAD	TURKEY CLUB SANDWICH	BLT + CHEESE SALAD		
ON BROWN BREAD	ROMAINE, BELLPEPPER,	WITH COTTAGE CHEESE	BOILED EGGS, ONION	BROCCOLI, CARROTS, ONION,	CRANBERRY MAYO	CREAMY GARLIC MAYO		
TOSSED SALAD	CUCUMBER, TOMATO, TUNA,	AND BANANA BREAD	BELLPEPPER, GREEN ONION	BELLPEPPER, MAYO, CHEESE	CAESAR SALAD			
	BOILED EGG, RANCH		MUSTARD AND MAYO					
LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT		
RAISIN RICE PUDDING	FRUIT JELLO WITH	BUTTER PECAN ICE CREAM	JELLY ROLL	OLD FASHION BROWNIES	FRESH FRUIT SALAD	LEMON LOAF CAKE		
GINGER COOKIE	VANILLA WAFER				VANILLA ICE CREAM			
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER		
DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP		
BEEF VEGETABLE BARLEY	CHICKEN NOODLE	POTATO SPINACH	FRENCH ONION	CREAM OF VEGETABLE	NEW ENGLAND CLAM CHOWDER	LENTIL LEMON		
OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD		
CLASSIC POTATO	BEET SALAD WITH	TOMATO BOCCONCINI	GREEK SALAD	LENTIL SALAD	MEXICAN CORN AND BEANS	FRUIT SALAD		
SALAD	MANDARINS & FETA CHEESE	BASIL, BALSAMIC REDUCTION		OLIVES, MINT & SHREDDED	ON LETTUCE BED			
				CHEESE				
DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1		
COCONUT FISH CURRY	BEEF & VEGETABLE CHILI	LOBSTER FETTUCCINI	SHEPHERDS PIE	CHICKEN STIR FRY	BAKED COD	HERB ROASTED CHICKEN		
FRESH SAUTEED VEGETABLES	SHREDDED CHEESE	CREAM SAUCE, PARM CHEESE	MIXED VEGETABLE	JASMIN RICE	LEMON ZEST CREAM SAUCE	ROASTED POTATO		
ONION AND PEA RICE	SOUR CREAM	GARLIC BREAD			FRIED CAPERS, RICE	MIXED VEGETABLE		
	CORN BREAD				HONEY GLAZED CARROTS			
DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2		
LAMB STEW	CHICKEN MARSALA	CABBAGE ROLLS IN BROTH	CHICKEN CACCIATORE	MEATLOAF	BUTTER CHICKEN	BANGER AND MASH		
ROASTED POTATOES	MUSHROOM GRAVY	GARLIC BEEF SAUSAGE	WITH TOMATO SAUCE	CREAMED CORN	BASMATI RICE	SAUSAGE, MASHED POTATO		
PEAS & CARROTS	MASHED POTATOES	STEAMED BABY POTATOES	BUTTERED NOODLES	MASHED POTATO		ONION GRAVY		
	STEAMED VEGETABLES	HERB ROASTED ZUCCHINI				BUTTERED GREEN PEAS		
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	DESSERT		
MIXED BERRY CHEESECAKE	SPICED CARROT CAKE	COCONUT MACAROONS	APPLE CRISP	FRUIT TRIFFLE	CHOCOLATE HAZELNUT	CHOCOLATE MINT ICE CREAM		
					MOUSSE			

2024	CANTERBURY FOUNDATION MENU - WEEK 2					
SUNDAY DAY 1	MONDAY DAY 2	TUESDAY DAY 3	WEDNESDAY DAY 4	THURSDAY DAY 5	FRIDAY DAY 6	SATURDAY DAY 7
SOUP	SOUP	SOUP	SOUP	SOUP	SOUP	SOUP
TOMATO CABBAGE	CREAM OF MUSHROOM	CHICKEN ORZO LEMON	CARROT GINGER	BEEF VEGETABLE	SEAFOOD MEDLEY	CREAM OF CORN
				-	CLAM.SQUID AND SHRIMP	
LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1
POTATO LATKES	HAM. CHEESE AND VEGGIES	PULLED BEEF. CARAMALIZED	TOSSED SALAD WITH	ALL BEEF HOTDOG	BBQ	CINNAMON FRENCH TOAST
CHEESE , APPLE SAUCE	SCRAMBLED EGGS	ONION ON FLATBREAD	MALAYSIAN CHICKEN STRIPS	FRIES/ SALAD	PULLED PORK SANDWICH	FRUIT COCKTAIL/ BACON
CAESAR SALAD	SAUSAGE	CAESAR SALAD	PEANUT CREAM DRESSING		SWEET POTATO FRIES	
	TATER TOTS				BALSAMIC GARDEN SALAD	
LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2
CHICKPEA SALAD	CHICKEN SALAD SANDWICH	BAKED BEANS	TRI COLOUR CHEESE	CHEFS SALAD, BOILED EGG	FISHCAKE	EGG SALAD SANDWICH
TOMATO, CUCUMBER, FETA,	TOSSED SALAD	BROWN TOAST	TORTELLINI SALAD	JULIENNE VEGETABLE & LEAN	SIDE SALAD, REMOULADE	TOSSED SALAD
ONION, SPRING MIX	ASSORTED DRESSINGS	BROCCOLI SLAW	PEPPERS AND OLIVES	CHEESE, SMOKED TURKEY / BUN	LEMON	
CREAMY DILL DRESSING			TOSSED - ITALIAN DRESSING			
LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT
CHEESE CAKE	CHOCOLATE MOUSSE	BUTTERSCOTCH	BLACKFOREST CAKE	STRAWBERRY JELLY ROLL	ICE CREAM	DATE SQUARES
FRUIT TOPPING		PUDDING WITH COOKIE				
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER
DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP
TOMATO CABBAGE	CREAM OF MUSHROOM	CHICKEN ORZO LEMON	CARROT GINGER	BEEF VEGETABLE	SEAFOOD MEDLEY	CREAM OF CORN
OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD
TOSSED VEGETABLE	WALDORF SALAD	SPINACH AND MIXED GREENS	EDAMAME AND CORN	FRESH FRUIT SALAD	BEET SALAD WITH	MIXED GREENS
SALAD/ HERB DRESSING	APPLES, CELERY, CRANBERRY	FRESH FRUIT /	ONION, BELLPEPPER		MANDARINS & FETA CHEESE	CRABMEAT SALAD
	WALNUTS, CREAMY DRESSING		ITALIAN DRESSING			
DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1
BRAISED BEEF BRISKET	TURKEY DINNER	POTATO AND CHEESE PEROGY	MEAT LASAGNA	FRIED CHICKEN	SALMON IN PUFF PASTRY	PORK TENDERLOIN
STEAMED BROCCOLI	STUFFING, GRAVY, MASHED	SAUTEED ONION, BACON BITS	GARLIC BREAD	GRAVY	CAPER CREAM SAUCE	GRAVY
CARROTS & PEAS	POTATO, CRAN SAUCE	FARMERS SAUSAGE, SOUR CREAM		POTATO WEDGES	MASHED POTATO	SCALLOPED POTATOES
MASHED POTATOES	ROASTED VEGETABLE	CAULIFLOWER AU GRATIN		VEGETABLE BLEND	GREEN BEANS AND CORN	VEGETABLE BLEND
DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2
CHICKEN SOUVLAKI	SPAGHETTI & MEAT SAUCE	TERIYAKI SHRIMP STIR FRY	CHICKEN TEMPURA	KOREAN BBQ RIBS	CHICKEN, SPINACH AND	CHICKEN CORDON BLEU
	TOMATO SAUCE		RICE		MUSHROOM, ALFREDO	SCALLOPED POTATOES
ROSEMARY ROASTED POTATO	SHREDDED PARMESAN	MIXED ASIAN VEGETABLES	STEAMED VEGETABLE	ASIAN FUSION BLEND	FUSILLI PASTA	CREAMED SPINACH AND
ONION AND BELL PEPPERS	GARLIC BREAD				GALRIC BREAD	MUSHROOM
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	DESSERT
ITALIAN CREAM	BANANA PINEAPPLE	LEMON CAKE	CHOCOLATE SILK TRUFFLE	CINNAMON APPLE PIE	PEANUT BUTTER MOUSSE	BLUEBERRY PIE
CAKE	LOAF CAKE		CAKE			

2024	CANTERBURY FOUNDATION MENU - WEEK 3						
SUNDAY DAY 1	MONDAY DAY 2	TUESDAY DAY 3	WEDNESDAY DAY 4	THURSDAY DAY 5	FRIDAY DAY 6	SATURDAY DAY 7	
SOUP	SOUP	SOUP	SOUP	SOUP	SOUP	SOUP	
TOMATO BASIL BISQUE	VEGETABLE BEEF GINGER	BUTTERNUT SQUASH	SPLIT PEA & HAM	CREAM OF BROCCOLI	MANHATTAN CLAM CHOWDER	POTATO AND LEEK	
LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	
CHICKEN POT PIE	VEGETABLE SPRING ROLLS	EGG MUFFIN	CHEESEBURGER, TOMATO	THREE CHEESE PIZZA	SALMON CROQUETTES	SCRAMBLE EGGS	
CAESAR SALAD	PLUM SAUCE	BACON	LETTUCE, ,PICKLE, ONION	MARINATED VEGETABLES	CREAMY SLAW	BREAKFAST SAUSAGE	
	CHICKEN BROCCOLI SLAW	TATER TOTS	KAISER BUN AND FRIES		HONEY YOGURT DILL SAUCE	HASH BROWNS/ TOAST	
LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	
PEANUT BUTTER	CHICKEN QUESADILLA	GREEK PASTA SALAD	FRESH GREEN / FRUIT SALAD	HAM AND CHEESE SANDWICH	CHICKEN SALAD SANDWICH	MACARONI & CHEESE	
AND JELLY SANDWICH	BROCCOLI SLAW	OLIVES, ONION, PEPPER, FETA	ALMONDS AND RAISINS	ON BROWN BREAD	TOSSED SALAD	GARLIC TOAST	
CAESAR SALAD		AND TOMATO	RASPBERRY DRESSING	CARROT RAISIN SALAD	ASSORTED DRESSINGS		
		TOSSED- GREEK DRESSING					
LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	
ORANGE CRANBERRY BREAD	COCONUT	BUTTER TART	LEMON LOAF CAKE	TAPIOCA PUDDING	WARM BROWNIE	RAISIN RICE PUDDING	
	PUDDING			SHORT BREAD COOKIE	VANILLA ICE CREAM		
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	
DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	
TOMATO BASIL BISQUE	VEGETABLE BEEF GINGER	BUTTERNUT SQUASH	SPLIT PEA & HAM	CREAM OF BROCCOLI	MANHATTAN CLAM CHOWDER	POTATO AND LEEK	
OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	
CREAMY MACARONI	COUSCOUS SALAD	CAESAR SALAD	CHINESE CABBAGE SALAD	FRUIT SALAD	GREEK ORZO	SEVEN BEAN SALAD	
VEGETABLE SALAD	CUCUMBER, TOMATO,		SESAME DRESSING			WITH GREENS	
	OLIVES,MINT & FETA						
DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	
RUEBEN SANDWICH, CHEESE	CAVATAPPI MEATSAUCE	BAKED HADDOCK	HONEY GARLIC CHICKEN BALLS	BEEF & VEGETABLE CHILI	FISH & CHIPS	CHICKEN PAREMSAN	
CORNED BEEF, SAUERKRAUT,	PARMESAN CHEESE	WITH TOMATO, OLIVE, WINE	JASMIN RICE	SHREDDED CHEESE	COLESLAW SALAD	TOMATO SAUCE	
DILL PICKLE & COLESLAW	GARLIC BREAD	PEA PILAF	TERIYAKI BOK CHOY	SOUR CREAM	TARTAR SAUCE/ LEMON	BUTTERED NOODLES	
FRIES, 1000 ISLAND DRESSING		BRUSSLE SPROUT BLEND		GARLIC TOAST		STEAMED CARROTS	
DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	
PORK CUTLETS	CAJUN SHRIMP	HONEY MUSTARD CHICKEN	BEEF WELLINGTON	CHICKEN ADOBO	ALBERTA BEEF STEW	SALISBURY STEAKS	
GRAVY	CHEESY POLENTA	MASHED POTATO	SCALLOPED POTATO	RICE PILAF	MASHED POTATO	ONION GRAVY	
MASHED POTATO	ONION AND BELL PEPPER	BRUSSEL SPROUT BLEND	ROASTED BUTTERNUT SQUASH	ROASTED VEGETABLES	ONION BISCUIT	MASHED POTATO	
ROASTED VEGETABLES						STEAMED CARROTS	
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	
BROWNIES WITH ICE CREAM	BAKED LEMON PUDDING	FRUIT CUSTARD	PUMPKIN PIE	SPICED CARROT CAKE	CHERRY PIE	UPSIDE DOWN PINEAPPLE	
						CAKE	

2024	CANTERBURY FOUNDATION MENU - WEEK 4						
SUNDAY DAY 1	MONDAY DAY 2	TUESDAY DAY 3	WEDNESDAY DAY 4	THURSDAY DAY 5	FRIDAY DAY 6	SATURDAY DAY 7	
SOUP	SOUP	SOUP	SOUP	SOUP	SOUP	SOUP	
TOMATO RICE	BEEF VEGETABLE & BARLEY	CREAM OF MUSHROOM	GARDEN VEGETABLE	CURRIED COCONUT CHICKEN	FISH CHOWDER	MINESTRONE	
LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	LUNCH ENTRÉE #1	
BACON AND CHEESE QUICHE	CHICKEN ALFREDO	BBQ	SOCKEYE SALMON BURGER	PHILLY CHEESE STEAK	SHRIMP SALAD	BUTTERMILK PANCAKES	
TOSSED SALAD	FLATBREAD	PULLED PORK SANDWICH	BUN,LETTUCE,TOMATO	BEEF, MUSHROOM, CHEESE	ON CROISSANT	STRAWBERRY TOPPING	
	MARINATED VEGETABLE	SWEET POTATO FRIES	ONIONS, TARTAR SAUCE	NAAN BREAD, CAESAR SALAD	TOMATO AND CUCUMBER	BACON/ SAUSAGE	
		TOSSED SALAD	FRIES				
LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	LUNCH ENTRÉE #2	
FRESH VEGETABLE SALAD	GREEK ORZO SALAD	EGG SALAD SANDWICH	BREADED CHICKEN	SPINACH AND ARTICHOKE	REUBEN SANDWICH, CHEESE	CHICKEN CEASAR	
HERB VINAIGRETTE	ONION, BELLPEPPER	TOSSED SALAD	STRIPS WITH FRIES	QUICHE	ORNED BEEF SAUERKRAUT,	SALAD	
PARMESEN TOAST, CHEESE	TOMATO, OLIVES, FETA		TOSSED SALAD	CAESAR SALAD	DILL PICKLE & COLESLAW	CRISPY CHICKEN	
	HERB VINAIGRETTE				1000 ISLAND DRESSING		
LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	LUNCH DESSERT	
LEMON STREUSEL	BANANA MANDARIN	BUTTER TART	FRUIT JELLO	BERRY CRUMBLE	DATE SQUARE	CHOCOLATE PUDDING	
	PARFAIT	SQUARES	WAFER		STREUSEL	WITH FRUIT COOKIE	
DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	DINNER	
DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	DAILY SOUP	
TOMATO RICE	BEEF VEGETABLE & BARLEY	CREAM OF MUSHROOM	GARDEN VEGETABLE	CURRIED COCONUT CHICKEN	FISH CHOWDER	MINESTRONE	
OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	OR / SALAD	
CARROT	SEASONAL FRUIT	CAESAR SALAD	CHEFS SALAD , BOILED EGG	TOMATO, CUCUMBER SALAD	SPINACH SALAD	GREENS, PEAR	
RAISIN SALAD	MIXED GREENS SALAD		JULIENNE VEGETABLE & LEAN	DILL, LEMON, EVOO	STRAWBERRY, ORANGE	WALNUT, DRY CRANBERRY	
	HONEY POPPYSEED DRESSING		SMOKED TURKEY / BUN		RASPBERRY DRESSING	BALSAMIC GLAZE	
DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	DINNER ENTRÉE #1	
ROASTED LEG OF LAMB	BBQ BABY BACK RIBS	NATURAL ROAST	MANGO PINEAPPLE CHICKEN	SPAGHETTI MEATBALLS	PORK CHOPS	ROAST BEEF DINNER	
ROASTED POTATOES	MASHED POTATO	MAPLE HAM STEAK	FRIED RICE	GARLIC BREAD	MUSHROOM GRAVY	NATURAL BEEF GRAVY	
MINT JELLY	BUTTERED BROCCOLI	WITH PINEAPPLE GLAZE	HONEY GLAZED CARROTS		CREAMED SPINACH	ROASTED POTATOES	
MIXED BEANS		SCALLOPED POTATOES			MASHED POTATO	ROASTED HERBED MUSHROOM	
		SEASONAL VEGETABLES					
DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	DINNER ENTRÉE #2	
BBQ ITALIAN SAUSAGE	APPLE / BRIE CHEESE	BEEF LIVER	BEEF YORKIES	CHICKEN CURRY	BAKED SALMON	CHICKEN VEGETABLE BAKE	
SKILLET	STUFFED CHICKEN	WITH FRIED ONIONS	SHREDDED SEASONED BEEF	BASMATI RICE	COCONUT DILL CREAM SAUCE	PASTA. FOUR CHEESE	
	BREAST	LIGHT GRAVY	YORKSHIRE PUDDING, GRAVY	_		VEGETABLE, GARLIC BREAD	
ROASTED POTATOES ROASTED HERBED MUSHROOM	MASHED POTATO	SCALLOPED POTATOES	HONEY GLAZED CARROTS	MIXED VEGETABLE	RICE PILAF SEASONAL VEGETABLES	VEGETABLE, GARLIC BREAD	
RUASIED HERBED MUSHRUUM	BUTTERED BROCCOLI	CAULIFLOWER GRATIN	HUNET GLAZED CARRUIS		JEAJUNAL VEGETADLES		
	BUTTERED BRUCCULI	CAULIFLOWER GRATIN					
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	DESSERT	
RAISIN CARDAMOM	APPLE PIE	MIXED BERRY CHEESECAKE	ENGLISH TRIFLE	LEMON MERINGUE PIE	NANAIMO BAR	BANANA FOSTER	
RICE PUDDING						VANILLA ICE CREAM	