For persons 60 years of age & older, regardless of income or assets

Actual Cost/Guest Fee for people under 60 unless accompanied by their senior spouse is \$7.00

SITE CONTACTS
FOR
RESERVATIONS OR
CANCELLATIONS:



Ashland Site 715-682-4414 x. 0

Sanborn Site 715-278-3955

Mellen Site 715-274-8251

Glidden Site 715-264-3682

Butternut Site 715-769-9417

Toll-Free 1-888-682-7672

No email reservations accepted.

All meal programs administered by: Ashland County Aging Unit, Inc. 400 Chapple Ave. Suite 100 Ashland, WI 54806 715-682-4414 x. 0 www.ashlandaging.org

Ashland County Aging Unit, Inc. Senior Nutrition Program: Senior Dining Sites & Meals on Wheels

October 2020



Mon—All Sites	Tue—Ashland Only	Wed—All Sites	Thu—All Sites	Fri—Ashland Only
Reservations (& Cancellations) required by at least 2:00 pm the serving day before. Please call your local meal site OR the Aging Unit office Suggested Contribution: \$3.25 per meal All meals: served at 11:30 to 12:05 p.m., contain at least 1/3rd of the RDA, and served with 1% Milk Menu subject to change if necessary without notice. The ACAUI will not be responsible for insuring that menu selections are free from allergens. Participants with life threatening food allergies are encourage to bring substitute food items from home.			1 BBQ'd Chicken Baked Potato w/butter & sour cream Whole Kernel Corn Romaine Tossed Salad with Tomato Coconut Bar Whole Wheat Roll w/butter	2 Fishwich Cheese Sandwich on buttered bun w/tartar sauce Baked Yams & Apples Tapioca Fruit Salad
5 Salisbury Steak with brown gravy Mashed Potatoes Parslied Cauliflower Fruit Cocktail Potato Roll w/butter	6 Pigs in a Blanket Casserole Stewed Tomatoes Black Bean Brownie Marble Rye Bread w/butter	7 Broiled Lemon Parslied Fish with tartar sauce Paprika Baby Potatoes Steamed Spinach Peach Delight WW Bread w/butter	8 Cheesy Pepperoni Pizza Hotdish Fresh Winter Squash Pineapple Tidbits	9 Brunch for Lunch Scrambled Eggs & Sausage Links Company Hashbrowns Melon Wedge Chilled Tomato Juice Raspberry Coffee Cake w/butter
12 Chicken Chow Mein over Steamed Brown Rice Oriental Veggies Chow Mein Noodles Pear & Cranberry Salad	13 Beef & Bean Tamale Pie w/Salad Toppings Shredded Lettuce, Diced Toma- toes, Sour Cream & Mild Picante Sauce Lemon Sunshine Salad Fresh Orange	14 Hamburger on a buttered Bun w/lettuce & tomatoes Sliced Tomatoes Tater Tots Pumpkin Pie	15 Birthday Meal Roast Pork Loin in Gravy Mashed Potatoes Steamed Broccoli Applesauce Chocolate Birthday Cake Potato Roll w/butter	16 Lemon Pepper Chicken Parslied Red Potatoes Green Beans Strawberry Jello w/Peaches WW Roll w/butter
19 Baked Boneless Chicken Breast in Gravy Candied Yams Corn Niblets Cherry Crisp WW Roll w/butter	20 Beef Stew over a buttered Biscuit Steamed Carrots Mandarin Oranges	21 Turkey & Cheese Sandwich on WW Bread Split Pea Soup Romaine Lettuce Salad Crushed Pineapple	22 BBQ'd Ham Balls Au Gratin Potatoes California Blend Veggies Baked Cinnamon Apple Slices WW Roll w/butter	23 Tuna Noodle Casserole Sweet Peas Stewed Tomatoes Fresh Banana
26 Diced Chicken in Alfredo Sauce over Linguine Noodles Steamed Broccoli Peas & Cheese Salad Tropical Fruit Salad	27 Baked Ham Chunks Scalloped Potatoes Steamed Red Cabbage Pineapple Upside Down Cake Rye Roll w/butter	28 Sloppy Joe on a buttered Bun Baked Beans Potato Salad Jello w/Fruit Cocktail	29 <u>Halloween Monster Mash</u> Spooktacular Spaghetti & Meatballs Ghoulish Green Beans Baked Apple Slices Garlic buttered Bread	30 Brunch For Lunch Sausage Gravy over a but- tered Biscuit Sauteed Breakfast Veggies Fresh Cantaloupe