

SEASONAL MENU 2025 CAPITALCARE RESIDENTS' MENU

WEEK I	MONDAY Day 1 Mar 3, 24, Apr 14, May 5, 26, Jun 16, Jul 7, 28, Aug 18, Sept 8, 29, Oct 20	TUESDAY Day 2 Mar 4, 25, Apr 15, May 6, 27, Jun 17, Jul 8, 29, Aug 19, Sept 9, 30, Oct 21	WEDNESDAY Day 3 Mar 5, 26, Apr 16, May 7, 28, Jun 18, Jul 9, 30, Aug 20, Sept 10, Oct 1, 22	THURSDAY Day 4 Mar 6, 27, Apr 17, May 8, 29, Jun 19, Jul 10, 31, Aug 21, Sept 11, Oct 2, 23	FRIDAY Day 5 Mar 7, 28, Apr 18, May 9, 30, Jun 20, Jul 11, Aug 1, 22, Sept 12, Oct 3, 24	SATURDAY Day 6 Mar 8, 29, Apr 19, May 10, 31, Jun 21, Jul 12, Aug 2, 23, Sept 13, Oct 4, 25	SUNDAY Day 7 Mar 9, 30, Apr 20, May 11, Jun 1, 22, Jul 13, Aug 3, 24, Sept 14, Oct 5, 26
BREAKFAST	9:00 - 10:00		, , , , ,				, , , , , , , , , , , , , , , , , , ,
JUICE	Choice of Juice	Choice of Juice	Choice of Juice	Choice of Juice	.Choice of Juice	Choice of Juice	Choice of Juice
HOT CEREAL	Cream of Wheat with Flax (Applesauce and Cinnamon) Choice of Cold Cereal	Rolled Oats with Flax Choice of Cold Cereal	Cream of Wheat with Flax Choice of Cold Cereal	Rolled Oats with Flax (Cocoa) Choice of Cold Cereal	Cream of Wheat with Flax Choice of Cold Cereal	Rolled Oats with Flax Choice of Cold Cereal	Cream of Wheat with Flax Choice of Cold Cereal
PROTEIN	Scrambled Egg	Poached Egg	Hard Boiled Egg Bacon	Scrambled Egg	Poached Egg Sausage	Scrambled Egg	Hard Boiled Egg Bacon
STARCH	Toast/Muffin	Toast/Muffin Bagel	Toast/Muffin	Toast/Muffin	Toast/Muffin	Toast/Muffin	Toast/Muffin
LUNCH	<i>12:30 – 1:30</i>						
SOUP	Roasted Red Pepper	Chicken Lentil & Rice	Borscht	Tomato Bisque	Creole Chicken Gumbo	Moroccan Vegetable	Beef & Zucchini
SALAD	Coleslaw	Pickled Beet Salad		Omelets with cheese sauce		Creamy Cucumber Salad	Tossed Salad
MAIN ENTRÉE	Fish Tacos Cod Nuggets	Grilled Cheese Sandwich	Garlic Sausage	Omercis with eneese state	Lemon Sole Fillet (Breaded)	Monte Cristo Sandwich	Assorted Sandwiches Egg Salad
STARCH	Steak Fries		Perogies Diced Onions, Bacon Bits, Sour Cream	Tator Tots	Rice Pilaf		Crab Salad on Croissant Shaved Turkey, Lettuce, Cheese & Mayo on a wrap
VEGETABLES	Sunrise Vegetable	Bread & Butter Pickles	Parlsied Steamed Carrots	Bistro Blend	Broccoli	Dill Pickle	.,
DESSERT	Jello (Alternate Flavours)	Tropical Fruit Salad	Mandarin Orange	Seasonal Fresh Fruit	Seasonal Fresh Fruit	Fruit Cocktail	Diced Peaches
SUPPER	<i>5:00 - 6:00</i>						
MAIN ENTRÉE	Steak & Mushroom Pot Pie	Chili	Cranberry Chicken Thighs	Beef Stew	Vegetarian Lasagna	Veal Cutlet	Baked Ham Pineapple Sauce
STARCH		With loaded baked potato (Sour cream, shredded cheese, chives)	Mashed Potatoes	Viena Buns (baked in house)	Focaccia Bread	Mashed Potatoes	Scalloped Potatoes
VEGETABLES	Asparagus	Broccoli	Italian Blend	Roasted Brussel Mix	Pick of the Day	Kernel Corn	Green Beans
DESSERT	Tapioca Pudding	Strawberry Donut (Strawberry Bismarck)	Mocha Mousse Cake	Mini Danish	Wildberry Macaroon	Date Square	Fruit Pie (Alternate Flavours)
SANDWICHES							
	Chicken Salad Egg Salad Peanut Butter and Jam	Shaved Ham, Cheese & Mustard Tuna Salad Egg Salad	Shaved Turkey, Lettuce, Tomato Egg Salad Beef Salad	Egg Salad Sliced Cucumber with Herb & Garlic Cream Cheese Crab Salad	Shaved Ham, Swiss Cheese &Mustard Egg Salad Beef Salad	Tuna Salad Chicken Salad Egg Salad	Crab Salad on Croissant Egg Salad Shaved Turkey, Cheese & Mayo



SEASONAL MENU 2025 CAPITALCARE RESIDENTS' MENU

FOR VETERANS			CALITALCANI	RESIDENTS MENU			
WEEK II	MONDAY Day 8 Mar 10, 31, Apr 21, May 12, Jun 2, 23, Jul 14, Aug 4, 25, Sept 15, Oct 6, 27	TUESDAY Day 9 Mar 11, Apr 1, 22, May 13, Jun 3, 24, Jul 15, Aug 5, 26, Sept 16, Oct 7, 28	WEDNESDAY Day 10 Mar 12, Apr 2, 23, May 14, Jun 4, 25, Jul 16, Aug 6, 27, Sept 17, Oct 8, 29	THURSDAY Day 11 Mar 13, Apr 3, 24, May 15, Jun 5, 26, Jul 17, Aug 7, 28, Sept 18, Oct 9, 30	FRIDAY Day 12 Mar 14, Apr 4, 25, May 16, Jun 6, 27, Jul 18, Aug 8, 29, Sept 19, Oct 10, 31	SATURDAY Day 13 Mar 15, Apr 5, 26, May 17, Jun 7, 28, Jul 19, Aug 9, 30, Sep 20, Oct 11, Nov 1	SUNDAY Day 14 Mar 16, Apr 6, 27, May 18, Jun 8, 29, Jul 20, Aug 10, 31, Sept 21, Oct 12, Nov 2
BREAKFAST	9:00 - 10:00						
JUICE	Choice of Juice	Choice of Juice	Choice of Juice	Choice of Juice	.Choice of Juice	Choice of Juice	Choice of Juice
HOT CEREAL	Rolled Oats with Flax (Cocoa) Choice of Cold Cereal	Cream of Wheat with Flax Choice of Cold Cereal	Rolled Oats with Flax Choice of Cold Cereal	Cream of Wheat with Flax (Applesauce and Cinnamon) Choice of Cold Cereal	Rolled Oats with Flax Choice of Cold Cereal	Cream of Wheat with Flax Choice of Cold Cereal	Rolled Oats with Flax Choice of Cold Cereal
PROTEIN	Poached Egg	Hard Boiled Egg Bagel	Scrambled Egg Bacon	Sausage Hard Boiled Egg	Poached Egg	Scrambled Egg	Hard Boiled Egg Bacon
STARCH	Toast/Muffin	Toast/Muffin	Toast/Muffin	Toast/Muffin	Toast/Muffin	Toast/Muffin	Toast/Muffin
LUNCH	12:30 – 1:30						
SOUP	Creamy Sausage Gnocchi	Turkey Lentil & Vegetable	Beef Barley Soup	Tomato Ravioli	Corn Chowder	Alphabet Lentil Soup	Hamburger Soup
SALAD	Mixed Greens		Tossed Salad	Mixed Greens	Apple Coleslaw Salad	Maple Pork Sausage	Tossed Salad
MAIN ENTRÉE	Beef Cabbage Rolls In tomato sauce (soup)	Quiche (ham, cheese, broccoli)	Cheese Smokies	Hawaiian Pizza or Veggie Supreme	Lemon Pepper Cod With Tartar Sauce		Assorted Sandwiches Shaved Turkey, Lettuce,
STARCH		with Cheese Sauce	Parmesan Potato Wedge	(red onion, diced red and green peppers, mushroom, sliced olives)	Seasoned Steak Fries	French Toast with strawberry puree and whip topping	Cheese & Mayo on a wrap Salmon Salad Egg Salad on Croissant
VEGETABLES	Beets	Vegetable Sticks Ranch Dip	Kalebanzo Blend	4 Way Mixed Vegetables		Mandarin Orange Sections	98
DESSERT	Diced Pears	Fruit Cocktail	Seasonal Fresh Fruit	Honeydew	Diced Peaches	Wandarin Orange Sections	Tropical Fruit Salad
SUPPER	5:00 - 6:00						
MAIN ENTRÉE	BBQ Pork Ribs 2 nd option – BBQ Beef Rib Shaped Patty	Chicken Tenders with Plum Sauce	Beef Stroganoff Egg Noodles	Corned Beef Honey Mustard	Beef & Vegetable Stir Fry	Five Cheese Ravioli with Spaghetti Sauce	Roast Turkey Gravy Cranberry Sauce
STARCH	Baked Potato Sour Cream, Green Onions	Steak Fries		Mashed Potatoes	Chow Mein	Garlic Stick	Mashed Potatoes Dressing
VEGETABLES	Coleslaw (Reg) Zucchini (DS, Minced, Pureed) Ice Cream Dixie	Sunrise Blend	Green Beans	Braised Cabbage		Peas	Bistro Mixed Vegetables
DESSERT	(Alternate flavors)	Buttertart Square	Vanilla Cream Puffs	Apple Strudel	Tiramisu Mousse	Tripleberry Crumble	Chocolate Cream Pie
SANDWICHES							
	Chicken Salad Egg Salad Peanut Butter & Jam	Shaved Ham, Cheese & Mustard Tuna Salad Egg Salad	Shaved Turkey, Lettuce, Tomato Egg Salad Crab Salad	Egg Salad Sliced Cucumber with Herb & Garlic Cream Cheese Crab Salad	Shaved Ham, Swiss Cheese &Mustard Egg Salad Beef Salad	Tuna Salad Chicken Salad Egg Salad	Salmon Salad Egg Salad on Croissant Shaved Turkey, Cheese & Mayo



SEASONAL MENU 2025 CAPITALCARE RESIDENTS' MENU

FOR VETERA				RESIDENTS MENC			
WEEK III	MONDAY Day 15	TUESDAY Day 16	WEDNESDAY Day 17	THURSDAY Day 18	FRIDAY Day 19	SATURDAY Day 20	SUNDAY Day 21
	Mar 17, Apr 7, 28, May 19,	Mar 18, Apr 8, 29, May 20, Jun	Mar 19, Apr 9, 30, May 21, Jun	Mar 20, Apr 10, May 1, 22, Jun	Mar 21, Apr 11, May 2, 23,	Mar 22, Apr 12, May 3, 24,	Mar 23, Apr 13, May 4, 25,
	Jun 9, 30, Jul 21, Aug 11,	10, Jul 1, 22, Aug 12, Sept 2, 23,	11, Jul 2, 23, Aug 13, Sept 3, 24,	12, Jul 3, 24, Aug 14, Sept 4, 25,	Jun 13, Jul 4, 25, Aug 15,	Jun 14, Jul 5, 26, Aug 16,	Jun 15, Jul 6, 27, Aug 17,
	Sept 1, 22, Oct 13, Nov 3	Oct 14, Nov 4	Oct 15, Nov 5	Oct 16, Nov 6	Sept 5, 26, Oct 17, Nov 7	Sept 6, 27, Oct 18, Nov 8	Sept 7, 28, Oct 19, Nov 9
BREAKFAST	9:00 – 10:00						
JUICE	Choice of Juice	Choice of Juice	Choice of Juice	Choice of Juice	.Choice of Juice	Choice of Juice	Choice of Juice
HOT CEREAL	Cream of Wheat with Flax	Rolled Oats with Flax	Cream of Wheat with Flax	Rolled Oats with Flax	C CNA LA EL	Rolled Oats with Flax	Rolled Oats with Flax
HOT CEREAL	(Applesauce & Cinnamon)	Choice of Cold Cereal	(Cocoa)	Choice of Cold Cereal	Cream of Wheat with Flax Choice of Cold Cereal	Choice of Cold Cereal	Choice of Cold Cereal
	Choice of Cold Cereal	Pancake	Choice of Cold Cereal		Choice of Cold Cerear		
PROTEIN		Hard Boiled Egg		Hard Boiled Egg	Scrambled Egg	Poached Egg	Hard Boiled Egg
	Scrambled Egg		Poached Egg	Sausage			Bacon
STARCH	Toast/Muffin	Toast/Muffin	Bacon Toast/Muffin	Toast/Mini Cinnamon Bun	Toast/Muffin	Toast/Muffin	Toast/Muffin
LUNCH	12:30 – 1:30						
SOUP	Pasta Fagioli	Chicken Noodle	French Canadian Pea Soup	Creamy Tortellini Soup	Butternut Squash	Lasagna Soup	Cream of Mushroom
SALAD	Greek Salad			Potato Salad		Caesar Salad	Tossed Salad
MAIN ENTRÉE	Persian Chicken Breast with	Beef Fried Rice	Crispy Chicken Drumstick	Cold Plate:	Cheeseburger in BBO Sauce	Reuben Sliders	Assorted Sandwich Platter
MAIN ENTREE	Tzatziki Sauce			Rotate Between	w/lettuce, tomato, onion, cheese	Reuben Shuers	Shaved Turkey, Lettuce,
	Tamani ande	Vegetarian Spring Roll	Potato Salad	Sliced Ham, cheddar	writerace, comments, official, cheese		Cheese & Mayo on a wrap
STARCH	Lemon & Herb Potatoes	with plum sauce		cheese slice, bread and			Tuna Salad
			V1 C	butter pickle, dinner bun.	Seasoned Steak Fries		Egg Salad on croissant
VEGETABLES	New England Blend	Zucchini	Kernel Corn	 Muffin, Cottage Cheese, fresh fruit slices 	Baked Beans	Dill Pickle	
V EGE TIBLES	Tew England Diend	Zucciiiii		jresn jruu suces	Baket Beans	Dill'I RRIC	
				Mixed Vegetable			
DESSERT	Mandarin Oranges	Diced Peaches	Seasonal Fresh Fruit		Diced Pears	Diced Apricots	Mangos
CLIPPED				Strawberry & Rhubarb Crumble			
SUPPER	<i>5:00 – 6:00</i>						
MAIN ENTRÉE	Spaghetti & Meatballs	Teriyaki Salmon	Seasoned Pork wrapped in bacon	Chicken Alfredo Pasta	Potato Crusted Cod Fillet	Pineapple Chicken Balls	Roast Beef
		2 nd option – Teriyaki Chicken	2 nd option – Broccoli & Cheese Stuffed Chicken	Garlic Bread	2 nd option – Sliced Roast Beef	Steamed Rice	Gravy
STARCH	Garlic Bread	Roasted Fingerling Potatoes	Steamed Rice	Garne Bread	Mashed Potatoes	Steamed Rice	Mashed Potatoes
STARCH	Gaine Dicau	rousieu i ingerning i vidioes		California Blend		Stir Fry Medley	Fried Cabbage
VEGETABLES	Pick of the Day Vegetable	Broccoli	Pick of the Day		Crinkle Cut Carrots		Ŭ
DESSERT	Two Bite Brownies	Cinnamon Sugar Donut Hole	Deep N Delicious Chocolate Cake	Fruit Tart	Lemon Buttermilk Cake	Ice Cream Sandwich (alternate: Vanilla and Neapolitan)	Coconut Cream Pie
SANDWICHES							
	Chicken Salad	Shaved Ham, Cheese & Mustard	Shaved Turkey, Lettuce, Tomato	Egg Salad	Shaved Ham, Swiss Cheese	Tuna Salad	Turkey, Cheese & Mayo on
	Egg Salad	Tuna Salad	Egg Salad	Sliced Cucumber with Herb &	&Mustard	Chicken Salad	Croissant,
	Peanut Butter & Jam	Egg Salad	Beef Salad	Garlic Cream Cheese	Egg Salad	Egg Salad	Tuna Salad
				Crab Salad	Beef Salad		Egg Salad