

MENU 2024

Dine - In Monday - Friday at 12PM.

To Go Meals - Must be placed a day in advanced.

Visit our website for updates.

Suggested Donation:

\$6-\$8: 60+

\$10-\$12: 59 & Under.



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
*Menu is subject to change		1 <ul style="list-style-type: none"> . Halibut Olympia . Turkey Stuffing . Greenbeans 	2 <ul style="list-style-type: none"> . Grilled Ham & Cheese Sandwiches . Potato Wedges 	3 <ul style="list-style-type: none"> . Pot Roast . Carrots . Potatoes . Green beans
6 <ul style="list-style-type: none"> . Baked Ham . Mashed Potatoes . Corn 	7 <ul style="list-style-type: none"> . Honey Mustard Chicken Sandwich . Potato Salad 	8 <ul style="list-style-type: none"> . Pork Loin . Rice . Asparagus 	9 <ul style="list-style-type: none"> . Cheeseburger . Tater Tots . Baked Beans 	10 <ul style="list-style-type: none"> . Chicken Alfredo . Garlic Bread . Broccoli
13 <ul style="list-style-type: none"> . Turkey . Stuffing . Corn 	14 <ul style="list-style-type: none"> . Monte Cristo . Potato Salad 	15 <ul style="list-style-type: none"> . Baked Salmon . Rice . Broccoli 	16 <ul style="list-style-type: none"> . Beef Stirfry . Rice 	17 <ul style="list-style-type: none"> . Chicken Cordon Bleu . Wild Rice . Peas & Carrots
20 <ul style="list-style-type: none"> . Tuna Casserole . Green beans 	21 <ul style="list-style-type: none"> . Chicken Teriyaki . Rice . Veggies 	22 <ul style="list-style-type: none"> . Spaghetti . Garlic Bread . Salad 	23 <ul style="list-style-type: none"> . Chili . Cornbread . Broccoli 	24 <ul style="list-style-type: none"> . Omelette . Hashbrowns . Biscuits & Gravy
27 VSC CLOSED Memorial Day	28 <ul style="list-style-type: none"> . Turkey Sandwich . Potato Salad . Coleslaw 	29 <ul style="list-style-type: none"> . Beef Stew . Rice 	30 <ul style="list-style-type: none"> . Tuna Salad Sandwich . Coleslaw 	31 <ul style="list-style-type: none"> . Beef or Chicken Fajita . Rice . Corn

An NTS grant provides funds to cover a portion of the lunch cost to seniors.

To Reheat Meals:

Remove all food from styrofoam containers. Reheat food to 165 ° F. Bring soup or gravy to a rolling boil.

Store food in a refrigerator at 40° F or below.

*Leaving food out causes bacteria growth & illness.

