

FALL / WINTER RESIDENT MENU 2023 -2024 – MCCONNELL PLACE NORTH

Regular Menu: Week 1 at a glance Nov 20 - 26, Dec 11 -17, Jan 1-7, Jan 22 - 28, Feb 12 -18, Mar 4 -10, Mar 25 -31, Apr 15 -21, May 6 -12, May 27 - June 2. *MENU SUBJECT TO CHANGE

WEEK 1	MONDAY – Day 1	TUESDAY - Day 2	WEDNESDAY – Day 3	THURSDAY – Day 4	FRIDAY – Day 5	SATURDAY - Day 6	SUNDAY- Day 7
LUNCH							
SOUP	Chicken Rice Soup	Tomato & Bean Bisque Soup	Beef Barley Soup	Vegetable Chowder Spinach Salad with	French Canadian Pea Soup	Cream of Broccoli Soup	Italian Vegetable Soup
SALAD	Coleslaw Lemon Pepper Cod	Salisbury Steak with Gravy	Turkey Sausage	Poppy seed Dressing Grilled Ham & Swiss	Gluten Free Cod Nuggets With Tartar Sauce	Chicken Burger on bun	Meat Lasagna
MAIN ENTRÉE STARCH	With Tartar Sauce	Mashed Potatoes	French Toast With Strawberry Sauce &	Cheese	CHOICE Program: Chicken Strips	with Lettuce & Tomato and Condiments	Garlic Toast
VEGETABLE	Sweet Potato Fries	Buttered Carrots	Whip Topping/Syrup	2nd Choice: Buttered Peas (Dysphagia Soft, Minced,	Seasoned Steak Fries Green Beans	Italian Mix	Winter Mix Veg
DESSERT	Fruit Cocktail	Rice Pudding	Mango Yogurt Parfait	Pureed) Diced Pears	Vanilla Oreo Cheesecake	Diced Peaches	Honeydew
SUPPER							
MAIN ENTRÉE	Chicken Alfredo Casserole	1 st Choice Sweet & Sour Pork	Meatloaf with Gravy	Seasoned Chicken Breast	Spaghetti & Meat Sauce	Pork Cutlet Baked in Mushroom Sauce	Chicken Kiev
STARCH	Vienna Bun Or	2 nd Choice Turkey Meatballs	Herb Red Roasted Potatoes	Scalloped Potatoes	Garlic Toast	2 nd Choice: Shaved Turkey	Yukon Gold Mashed Potatoes
	Bread / Margarine	Steamed Rice	Cauliflower with cheese sauce	Paradiso Blend Vegetable	California Mixed	Mashed Potatoes	Diced Carrots
VEGETABLE	Buttered Broccoli	Squash			Vegetables	Yellow Waxed Beans	
DESSERT	2 Bite Brownies	Diced Peaches	Home Baked Cookie (Peanut Butter)	Cherry Crisp	Cantaloupe	2 Bite Cupcake	Chocolate Fudge Cake

Continental Breakfast served daily.
Assorted Sandwiches offered at Lunch and Supper



FALL / WINTER RESIDENT MENU 2023 -2024 – MCCONNELL PLACE NORTH

Regular Menu: Week 2 at a glance Nov 27 -Dec 3, Dec 18 -24, Jan 8 -14, Jan 29 -Feb 4, Feb 19 -25, Mar 11 --17, Apr 1 - 7, Apr 22 - 28, May 13 -19. *MENU SUBJECT TO CHANGE

WEEK 2	MONDAY – Day 8	TUESDAY - Day 9	WEDNESDAY – Day 10	THURSDAY – Day 11	FRIDAY – Day 12	SATURDAY - Day 13	SUNDAY- Day 14
LUNCH							
SOUP SALAD	Lentil Soup	Oriental Chicken Noodle Soup	Cream of Mushroom Soup	Borscht Soup	Italian Chicken Bean Soup	Bean & Vegetable Bisque	Turkey Noodle Soup
MAIN ENTRÉE STARCH	Fish Fingers with choice Ranch or available condiments	Coleslaw Home-Style Chili with Shredded Cheese	Cucumber Salad Pork BBQ Riblet	Sausage Pyrogies with Diced Onions, Bacon, Sour	Roasted Chicken (Thighs & Drumsticks)	Grilled Cheese Sandwich	Grilled Chicken Caesar Salad
-	Seasoned Steak Fries		Curly Fries	Cream	Mashed Potato		
VEGETABLE	Squash	Corn Muffin	2nd Choice: Creamed Corn (Dysphagia Soft, Minced,	Rice Cabbage Roll	Julienne Carrots	Broccoli	Garlic Toast
DESSERT	Mandarin Oranges	Butterscotch Ice Cream	Pureed) Jello with whip topping	Diced Peaches	Fresh Fruit in Season	Yogurt Parfait (Mixed Berries & Yogurt)	Fruit Cocktail
SUPPER							
MAIN ENTRÉE	Beef Stroganoff	Oven Baked Chicken (Breast)	Battered Chicken Balls with Pineapple Sauce	1 st Choice: Beef Burger/Bun	1 st Choice: Pork Cutlet in Dijon Mustard Sauce	Beef and Macaroni Casserole	1 st Choice: Shaved Festive Baked Ham with Choice of
STARCH	Egg Noodles	Cheesy Baked Barley	Steamed Rice	2 nd Choice: Fish Burger/Bun with choice of condiment	2 nd Choice Chicken Pot Pie	Buttered Squash	Brown sugar glaze or condiments 2 nd option: Chicken
VEGETABLE	Buttered Peas	Brussel Sprouts	Oriental Vegetables	Seasoned Potato Wedges	Steamed Rice Green Beans		Breast Cheesy Mashed
DESSERT	Data Square	Strawberries & Rhubarb	Fruit Cocktail	Whipped Turnip	Warm Chocolate Banana Bread	Lemon Buttermilk Cake	Potatoes Buttered Peas
DESSERI	Date Square	with whip topping	Fruit Cocktail	Butter Tart	Pudding with Vanilla Sauce		Peach Pie with Ice Cream

Continental Breakfast served daily.
Assorted Sandwiches offered at Lunch and Supper



FALL / WINTER RESIDENT MENU 2023 -2024 - MCCONNELL PLACE NORTH

Regular Menu: Week 3 at a glance: Dec 4-10, Dec 25 -31, Jan 15 -21, Feb 5 -11, Feb 26 -Mar 3, Mar 18 -24, Apr 8 - 14, Apr 29 - May 5, May 20 - 26. *MENU SUBJECT TO CHANGE

WEEK 3	MONDAY – Day 15	TUESDAY – Day 16	WEDNESDAY – Day 17	THURSDAY - Day 18	FRIDAY – Day 19	SATURDAY – Day 20	SUNDAY- Day 21
LUNCH							
SOUP	Cream of Cauliflower	Beef Noodle Soup	Loaded Baked Potato	Heartland Bean Medley	Chicken Noodle Soup	Beef Vegetable Soup	Turkey Vegetable
SALAD	Soup	1 st Choice: Creamy	Soup	Soup		Three Cheese	Soup
	Open faced Hamburger Sandwich	Cucumber Salad	Crispy Chicken	Chicken Pot Pie	Beef Burger with cheese & lettuce and	Macaroni	Garden Omelet
MAIN ENTRÉE	(Slice Bread, Burger	Battered Pollock with	Drumsticks	Chicken Fot Fie	available condiments		Garden Officiet
STARCH	Patty topped with Gravy)	Tartar Sauce	Mashed Potato		Seasoned Straight-	Winter Mix Vegetables	
VEGETABLE	,	Seasoned Steak Fries	Washeu Folato	Buttered Peas	Cut Fries	vviiitei iviix vegetables	Hash Browns
	2 nd Choice: Mashed Potato	2 nd Choice: Diced	Italian Mixed Veg		Squash		
	lotato	Carrots	italian mixea veg			Country Carrot Cake	Buttered Peas
DESSERT	Kernel Corn	(Dysphagia Soft, Minced, Pureed)	Chocolate Tart	Tropical Fruit Salad	Caramel Vanilla Swirl Cake	with Cream Cheese Frosting	Mixed Berries Parfait
SUPPER							
MAIN ENTRÉE	Roasted Chicken	1 st Choice: Pork Stew	Pizza	O-colour Boof Bios Boul	1st Choice: Roasted	Chicken Strips	Shaved Roast Beef &
MAIN ENTRÉE	Breast with Resident Choice	2 nd Choice: Sliced	Bacon Mushroom & Vegetarian	Szechuan Beef Rice Bowl (Beef Strips, Green	Chicken Breast with 2 nd Choice: Honey	with Plum Sauce	Gravy
	of Butter Chicken Sauce, Gravy OR	Turkey	Caesar Salad	Cabbage)	Mustard Salmon Fillet With Choice of Honey	Yukon Gold Mashed	Garlic Mashed
CTADOU	Condiments on unit		Caesar Salau		Mustard Sauce, Gravy	Potatoes	Potatoes
STARCH	Mashed Potato	Dinner Bun	2 nd Choice: Cauliflower	Rice	OR Condiments on unit		
			(Dysphagia Soft, Minced, Pureed)	NICE			Whipped Turnips
VEGETABLE	Harvard Beets	Fall Medley Mix			Spanish Rice	Italian Mix Vegetable	Yorkshire Pudding
				Pound Cake with Cherry	California Mix		1 orkaline i ddding
DESSERT	Home Baked Cookie (Chocolate Chip)	Apple Turnovers (Bake on Unit)	Mangoes	Fruit Sauce and whip topping	Diced Pears	Cantaloupe	Banana Cream Pie

Continental Breakfast served daily.
Assorted Sandwiches offered at Lunch and Supper