EAST CENTRAL REGIONAL HOSPITAL 28 Day Cyclic Menu

MASTER MENU - REVISED: September28, 2015

APPROVED:, Cheryl S. Bragg, MSA, RD, CSO, LD

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<i>SUNDAY</i> 10-25-2015	MONDAY 10-26-2015	TUESDAY 10-27-2015	WEDNESDAY 10-28-2015	THURSDAY 10-29-2015	FRIDAY 10-30-2015	SATURDAY 10-31-2015
Orange Juice Scrambled Eggs w/ Ham Bits Oatmeal Toast/Marg/Jelly Coffee/2% Milk	Banana Scrambled Eggs Sliced Bacon Dry Cereal Toast/Marg/Jelly Coffee/2% Milk	Cranberry Juice Scrambled Eggs Sausage Patty Grits Biscuit/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs Bacon Hash Brwn Potatoes Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Scram Eggs w/ Ch Grits Cinnamon Roll Margarine Coffee/2% Milk	Apple Juice Waffles Sausage Links Dry Cereal Margarine/Syrup Coffee/2% Milk	Grape Juice Scrambled Eggs w/Cheese Grits Toast/Marg/Jelly Coffee/2% Milk
Spaghetti Meat Sauce Parmesan Cheese Green Beans Tossed Salad w/Drsg Garlic Bread Pears Iced Tea/2% Milk	Chinese 5 Sp Chicke Steamed Rice Buttered Cauliflower Peaches** Roll/Margarine Oatmeal/Raisin Cookies Iced Tea/2% Milk **Augusta Campus= Fruit Cocktai	Baked Ham Mashed Potatoes Seas. Collard Greens Pear/Cheese Salad Cornbreadl/Marg Cake/Icing Iced Tea/2% Milk	Lasagna Mixed Vegetables Combination Salad w/Drsg Garlic Bread Peach Cobbler Iced Tea/2% Milk	Pork Chop Suey Steamed Rice Seasoned Succotash Coleslaw Roll Brownies Iced Tea/2% Milk	Roast Pork Brown Gravy Steamed Rice Broccoli Lettuce Sld w/Drsg Bread/Margarine Banana Pudding w/Topping Iced Tea/2% Milk	Baked Chicken Oven Br Potatoes Calif Mixed Vegt Coleslaw Roll/Margarine Ice Cream Iced Tea/2% Milk
Polish Sausage/Bun Diced Onion/Relish/ Mustard Baked Beans Coleslaw Pineapple Tidbits Iced Tea	Jaegerschnitel (veal) w/Brown Gravy O'Brien Potatoes Seasoned Carrots Waldorf Salad Bread Cherry Crisp Iced Tea	Tuna Ndl Casserole Calif Mixed Vegt Shred Lettuce/Drsg Bread/Margarine Apricot Halves Iced Tea	Pineapple Chicken Orange Rice Prince Edw Vegs. Tomato Saladw/ Drsg Roll/Margarine Gingerbread Iced Tea	Roast Beef Gravy Noodles Green Beans Tossed Salad w/Drsg Bread/Margarine Peaches Iced Tea	Chili Mac Corn Pears ** Saltine Crackers Choc Chip Cookies Iced Tea **Augusta Campus = Fruit Cocktail [MONTH OF XX]	Taco Pie White Rice Spinach Shred Lettuce/Drsg Bread/Margarine Applesauce Iced Tea
DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7

EMPLOYEE DINING ROOM SERVING SCHEDULE:

AUGUSTA CAMPUS: GRACEWOOD CAMPUS:

 BREAKFAST:
 7:00 AM - 8:00 AM
 BREAKFAST:
 6:30 AM - 8:15 AM

 LUNCH:
 11:30 AM - 1:00 PM
 LUNCH:
 11:00 AM - 1:30 PM

 SUPPER:
 4:30 PM - 5:30 PM
 SUPPER:
 4:30 PM - 6:00 PM

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SUNDAY 10-4-2015	MONDAY 10-5-2015	TUESDAY 10-6-2015	WEDNESDAY 10-7-2015	THURSDAY 10-8-2015	FRIDAY 10-9-2015	SATURDAY 10-10-2015
Cranberry Juice Scrambled Eggs w/Ham Bits Dry Cereal Toast/Marg/Jelly Coffee/2% Milk	Banana Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Pancakes Sliced Bacon Dry Cereal Margarine/Syrup Coffee/2% Milk	Grape Juice Scrambled Eggs Sausage Patty Grits Biscuit/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Sliced Ham Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs Sliced Bacon Hash Brwn Potatoes Toast/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Sausage Links Dry Cereal Toast/Marg/Jelly Coffee/2% Milk
Chuckwagon Steak Cream Gravy Mashed Potatoes Collard Greens Sli Tomato Salad Roll/Margarine Peaches Iced Tea/2% Milk	Chicken Cordon Bleu Egg Noodles/Gravy Steamed Broccoli Waldorf Salad Roll/Margarine Blueberry Crunch Iced Tea/2% Milk	Italian Style Veal Stk Rice Pilaf Carrots Tossed Salad/Drsg. Wheat Roll/Marg Peach Crunch Iced Tea/2% Milk	Hamburger w/Bun Must/Catsup/Mayo Dill Chip/SI Onion French Fries Sli Tom/Lett Salad w/Mayonnaise Gingerbread Iced Tea/2% Milk	Red Beans & Rice Mixed Vegetables Lettuce SId w/Drsg Bread/Margarine Vanilla Pudding Iced Tea/2% Milk	Baked Chicken Rissole Potatoes Broccoli Carrot/Raisin Salad Roll/Margarine Heavenly Hash Ice Tea/2% Milk	Meatloaf Brown Gravy Snowflake Potato Green Peas Pineapple Tidbits Roll/Margarine Ice Cream Iced Tea/2% Milk
Chicken Tetrazzini Carrots Tossed Salad w/Drsg Garlic Bread P'Butter Cookies Iced Tea	Bkd Rigatoni/Beef Broccoli Pickled Beet Salad Bread/Margarine Apple Crisp Iced Tea	Fried Chicken Au Gratin Potatoes Green Beans Shred Lettuce/Drsg Bread/Margarine Apricots Iced Tea	Roast Turkey Gravy Sweet Potatoes Seas Turnip Greens Copper Penny Sld Cornbread/Marg Fresh Fruit Iced Tea	Vegetable Soup Cold Cuts: Turkey Roll Bologna Sliced Cheese Must/Mayonnaise Sliced Tomato Potato Salad Bread/Crackers Banana Pudding Iced Tea	*Fried Fish Tartar Sauce Spanish Rice Okra Green Salad w/Drsg Bread/Margarine Apple Crisp Iced Tea *Broiled Pollock as 2 nd choice in Cafeteria ONLY	Cantonese Spareribs Filipino Fried rice Stir Fried Cabbage Seasoned Limas Pineapple Cole Slaw Bread/Margarine Apricot Halves Iced Tea
DAY 8	DAY 9	DAY 10	DAY 11	DAY 12	DAY 13	DAY 14

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GRACEWOOD CAMPUS:

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 BREAKFAST:
 6:30 AM – 8:15 AM

 LUNCH:
 11:30 AM – 1:00 PM
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 11:00 AM – 1:30 PM

 SUPPER:
 4:30 PM – 5:30 PM
 SUPPER:
 4:30 PM – 6:00 PM

NOTE: CENTRAL KITCHEN CANNOT ACCEPT \$20.00 BILLS FOR PAYMENT OF MEALS ON EITHER CAMPUS

MENU ITEMS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

PLEASE POST/DISTRIBUTE AS NEEDED.

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	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
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10-11-2015	10-12-2015	10-13-2015	10-14-2015	10-15-2015	10-16-2015	10-17-2015
Banana Scrambled Eggs w/Sausage Bits Dry Cereal Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Scrambled Eggs Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs w/ Cheese Grits Toast/Marg/Jelly Coffee/2% Milk	Cranberry Juice Scrambled Eggs Sliced Ham Grits Biscuit/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Pancakes Sausage Links Dry Cereal Margarine/Syrup Coffee/2% Milk	Apple Juice Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk
Baked Ham Corn Collard Greens Carrot/Raisin Salad Bread/Margarine Peach Slices Iced Tea / 2% Milk	Fried Chicken Au Gratin Potatoes Mixed Vegetables Tossed Sld w/Drsg Wheat Roll/Marg Oatmeal/Raisin Cookies Iced Tea/2% Milk	Roast Pork Gravy Cnd Swt Potatoes Field Peas Pickled Beet/Onion Salad Cornbread/Marg Cake/Icing Iced Tea/2% Milk	Chicken Fajitas Spanish Rice Refried Beans Combination Salad Tortilla/Margarine Sugar Cookies Iced Tea/2% Milk	Chicken Parmesan Green Beans Baked Potato Sliced Peaches Roll/Margarine Ice Cream Iced Tea/2% Milk	Fr Catfish Fillets Sm.Bnless Pk Chop Southern Gr Beans Hushpuppies/Marg Fruit Salad Bread Pudding Iced Tea/2% Milk	Pepper Steak Rice Broccoli Pear/Cheese Salad Bread/Margarine Chocolate Pudding Iced Tea/2% Milk
Fried Fish 'N Bun Tartar Sauce Spanish Rice Green Beans Coleslaw Sherbet Iced Tea	Hamburger 'n Bun Sliced Cheese Catsup/Must/Mayo Fried Onion Rings Baked Beans Lett/Tomato Sld Pound Cake Iced Tea	Chuckwagon Steak Cream Gravy Mashed Potatoes Calif Mixed Vegt Shredded Lett/Drsg Bread/Margarine Pears Iced Tea	Turkey Pot Pie Steamed Carrots Shred Lett w/Drsg Bread/Margarine Brownie Iced Tea	BBQ Pork w/Bun Spinach Potato Salad Peach/Pear Mix Iced Tea	Spaghetti w/ Meat Sauce Parmesan Cheese Calif Mixed Vegt Tossed Sld w/Drsg Bu Garlic Toast Pineapple Upside Down Cake Iced Tea /2% Milk	Hot Dog 'n Bun Must/Catsup/Onion Baked Beans Coleslaw P'Butter Cookies Iced Tea
DAY 15	DAY 16	DAY 17	DAY 18	DAY 19	DAY 20	DAY 21

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
10-18-2015	10-19-2015	10-20-2015	10-21-2015	10-22-2015	10-23-2015	10-24-2015
Cranberry Juice	Orange Juice	Apple Juice	Grape Juice	Cranberry Juice	Orange Juice	Grape Juice

DAY 22	DAY 23	DAY 24	DAY 25	DAY 26	DAY 27	DAY 28
Chili Con Carne Rice Corn Shred Lettuce/Drsg Saltine Crackers Sliced Peaches Iced Tea	Parmesan Fish Oven Glow Potatoes Seas Lima Beans Seas Mixed Veg Bread/Margarine Sherbet Iced Tea	Sloppy Joe 'n Bun French Fries Green Peas Green Salad w/Drsg P'Butter Cookies Iced Tea	Hot Dog / Bun Baked Beans Coleslaw Chocolate Pudding Iced Tea	Turkey Noodle Cass Sea Collard Greens Tossed Salad Bread/Margarine Ice Cream Iced Tea	Yakisoba Hamburger w/Spaghetti Turnip Greens Potato Wedges Salad? Dessert? Iced Tea	Vegetable Soup Cold Cuts: Turkey Bologna Sliced Cheese Must/Mayo Sliced Tomato Bread/Crackers Potato Salad Sweet Potato Pie Iced Tea
Baked Ham Oven Browned Potatoes Seas Turnip Greens Cucumber/Vinegar Salad Bread/Marg Ice Cream Iced Tea/2% Milk	Beef Noodle Soup Grilled Steak w/ Sce Baked Potato Green Beans Golden Glow Salad Roll/Margarine Oatmeal Raisin Cookie Iced Tea/2% Milk	Baked Chicken Rice w/Gravy Broccoli Sliced Tomato Salad Roll/Margarine Sweet Potato Pie Iced Tea/2% Milk	Smothered Pk Chop Rice Gravy Green Beans Tossed Sld w/Drsg Wheat Roll/Marg Banana Cake Iced Tea/2% Milk	*Fried Fish Tartar Sauce Scalloped Potatoes Steamed Cabbage Sliced Tomato w/ Mayo Cornbread/Marg Cake w/Icing Iced Tea/2% Milk *Broiled Pollock as 2 nd choice in Employee Cafeteria ONLY	Fried Chicken Macaroni / Cheese Broccoli Lett/Tom Sld/Drsg Roll/Margarine Sugar Cookies Iced Tea/2% Milk	Hamburger Steak Gravy Snowflake Potato Green Peas Tomato Sld/Drsg Roll/Margarine Vanilla Pudding/ Topping Iced Tea/2% Milk
Scrambled Eggs Sausage Links Oatmeal Toast/Marg/Jelly Coffee/2% Milk	Scrambled Eggs w/ Cheese Grits Toast/Marg/Jelly Coffee/2% Milk	Scrambled Eggs Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Pancakes Sliced Ham Dry Cereal Syrup/Margarine Coffee/2% Milk	Scrambled Eggs w/ Sausage Bits Grits Toast/Marg/Jelly Coffee/2% Milk	Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Scrambled Eggs Sausage Patty Grits Toast/Marg/Jelly Coffee/2% Milk

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