AGING AND DISABILITY RESOURCE CENTER OF WAUKESHA COUNTY SENIOR DINING AND MEALS ON WHEELS MENU MAY 2024

Monday	Tuesday	Wednesday	Thursday	Friday
	,	1	2	3
	MEMORIAL DAY REMEMBER AND HONOR	Chicken Salad on Pita Bread Lettuce and Tomato Italian Tomato & Onion Salad Fruit Cocktail Iced Brownie Alt: Banana	Beef Tips with Mushrooms Mashed Potatoes & Gravy Green Beans Multigrain roll/ Butter Honeydew Melon	Roast Turkey Herbed Stuffing Creamed Corn Spinach Salad w/ Dressing Nine Grain Bread/Butter Banana
6	7	8	9	10
Breakfast Omelet with Cheese Sauce Sausage Patty Breakfast Potatoes Pepper & Onion Veggie Blend Wheat bread / butter Fresh Orange	Baked Mostaccioli Carrot Coins Romaine Lettuce Salad with French Dressing Mixed Fruit Cup Coconut Cake Alt: Fruit	Salisbury Steak Butternut Squash Mac & Cheese Three Bean Salad 7-Grain Bread with Butter Seasonal Fresh Fruit	Chicken Pasta Salad Marinated Vegetable Salad Melon Wedge Blueberry Muffin with butter	Pork Cutlet in Gravy Hashbrown Casserole Sweet Peas Sliced Peaches Multigrain Bread/ Butter Snickerdoodle Cookie Alt: Diet Cookie
13	14	15	16	17
Happy Mother's Day Chicken Breast in Garlic Sauce Rosemary Roasted Potatoes Broccoli Salad Nectarine Dinner Roll Chocolate Cake Alt: Diet Cookie	Beef Chow Mein with Vegetables Fried Rice Pilaf Egg Roll Pineapple Zucchini Bread	Swedish Meatballs over Buttered Noodles Peas and Pearl Onions Creamy Cucumber Salad Whole Wheat Bread & butter Grapes	Roasted Pork in gravy Diced Sweet Potatoes with Honey Glaze Green Beans Pear Half Rye Bread w/ butter Peanut Butter Cookie Alt. Diet Cookie	Breaded Fish with Tartar Sauce Tri-tater with ketchup Dilled Carrot Coins Multigrain Bread & butter Applesauce
20	21	22	23	24
Scalloped Potatoes with Diced Ham Steamed Broccoli Mandarin Oranges Whole Wheat Bread w/butter Lemon Pudding Alt: Diet Pudding	Spaghetti with Meat Sauce Italian Blend Veggies Romaine Lettuce Salad with French Dressing Breadstick with butter Fruit Cocktail	BBQ Pulled Pork on a Whole Wheat Bun Baked Beans Creamy Coleslaw Seasonal Fresh Fruit Chocolate Chip Cookie Alt: Fresh Fruit	Beef Macaroni Casserole Sicilian Grande Vegetables Seasoned Spinach Cherry Pie Alt: Sugar Free Pie	Turkey ala King over Brown Rice Brussel Sprouts Baby Carrots with Ranch Whole Grain Bread with butter Watermelon
27	28	29	30	31
Memorial Day All Meal Sites &	Hamburger on a Bun Ketchup/Mustard American Potato Salad Calico Beans Kitchen's Choice Fruit	Oven Roasted Turkey with gravy Mashed Potatoes & gravy California Blend	Festa Italiana Italian Sausage Wheat Penne Pasta with Marinara Italian Blend Veggies	Chicken Caesar Salad w/ Croutons, Parmesan Cheese and Caesar dressing Tomato Onion Salad Crusty Roll / Butter

SENIOR DINING AND MEALS ON WHEELS MENU JUNE 2024

Monday	Tuesday	Wednesday	Thursday	Friday		
3	4	5	6	7		
Smothered Chicken	Roast Pork w/Thyme	Lemon Herb Chicken	Meatball Marinara	Beef Stew with Potatoes		
Diced Buttered Red	and Mushroom Gravy	Breast	Sandwich on Hoagie	and Vegetables		
Potatoes	Garlic Mashed	Mashed Sweet	Roll	Spinach Salad with		
Creamed Corn	Potatoes w/gravy	Potatoes	Potatoes Italiano	Balsamic Dressing		
Nine Grain Bread	Sweet & Sour	Pacific Blend Veggies	Italian Green Beans	Baking Powder		
Plum	Cabbage	Nine Grain Bread w/	Orange	Biscuit/Butter		
Vanilla Pudding	Wheat Roll with butter	Butter	Ranger Cookie	Warm Apple Slices		
Alt: Diet Pudding	Seasonal Fresh Fruit	Honeydew Melon	Alt: Diet Cookie			
10	11	12	13	14		
Turkey Tetrazzini	Italian Wedding Soup	Chicken Provencal	Ring Bologna	Chicken Broccoli Rice		
Green Beans	BBQ Meatballs	Herbed Red Potatoes	Augratin Potatoes	Casserole		
Mixed Greens Salad	Sunshine Carrots	Wisconsin Blend	Beet & Onion Salad	Zucchini Blend Veggies		
with French Dressing	Citrus Fruit Salad	Veggies	Marble Rye Bread	Cantaloupe Wedge		
Italian Breadstick	Whole Wheat Dinner	Multigrain Bread w/butter	w/butter	Whole Wheat Bread		
Waldorf Salad	Roll w/ Butter	Fresh Fruit	Fruit Cocktail	with Butter		
	Iced Brownie	Sugar Cookie		Chocolate Mousse		
	Alt: Diet Jello	Alt. Sugar Free Cookie				
PLEASE NOTE: MENU SUBJECT TO CHANGE WITHOUT NOTICE; 1% MILK INCLUDED; ALT= LOW SUGAR ALTERNATIVE						

(262) 363-4458 OPEN: Mon-Thursday	280 Birchrock Way	Birchrock Senior Apts	MUKWONAGO

MENOMONEE FALLS
Menomonee Falls
Community Center
W152 N8645 Margaret
(262) 251-3406
OPEN: Mon - Friday

BROOKFIELD
Brookfield Community
Center
2000 North Calhoun Rd
(262) 782-1636
OPEN: Mon - Friday

Visit our website at: www.waukeshacounty.

For home-delivered meal inquiries, please call our main office at 262-548-7826

To reserve a seat, please call your dining center between 9:00 and 11:00 am, Mon.-Fri.

Reservations for in person dining are required at least ONE BUSINESS DAY in advance.

OVER

Eruciferous **Vegetables**

"An onion can make people cry, but there's never been a vegetable that can make people laugh"

- Will Rogers

Vegetables taste good and are good for us—we all know this. But there is a family of vegetable that may be better than the rest...

The **cruciferous vegetable** has a most impressive family tree. Broccoli, kale, cauliflower, cabbage, Brussels sprouts, bok choy, horseradish, rutabaga, watercress, radishes and turnips are all part of this vegetable family. They contain fiber, calcium and iron, vitamins A and C, and are packed with the anti-inflammatory compounds known as phytochemicals.

The American Institute for Cancer Research says it best: "Several laboratory studies have suggested that cruciferous vegetables help regulate a complex system of bodily enzymes that defend against cancer. Components of these vegetables have shown the ability to stop the growth of cancer cells in various cell, tissue and animal models, including tumors of the breast, endometrium, lung, liver, colon and cervix".

Isothiocyanates, a sulfur compound in cruciferous vegetables that is most abundant in broccoli sprouts (similar in appearance to alfalfa sprouts), have been shown to disrupt the growth and division of cancer cells. The protective effect of cruciferous vegetables is strongest for cancers of the mouth, pharynx, larynx, esophagus, and stomach.

Broccoli is of course the "Granddaddy" on the family tree with a whopping 5g of fiber, 33% daily value of Vitamin C, 165% daily value Vitamin A, and 200mg omega-3's per CUP! Cauliflower and cabbage come in second and third, but both are good sources of Vitamin C and omega-3's.

Whether it is on a salad, in your soup or in a stir-fry, the cruciferous vegetable is a must at your dinner table!

Did you know?

The 2020 Dietary Guidelines for Americans urges people to consume a minimum of 2.5 cups of vegetables each day

One cup of Brussels sprouts contains a whopping 260mg Omega-3 fatty acids

OPEN: Mon - Friday <u>VILL**AGE**</u> 1431 Big Bend Rd <u>WAUKESHA LA CASA</u>

SUSSEX
Sussex Civic Center
N64 W23760 Main St
(262) 246-6747
OPEN: Mon - Friday

Community Center Oconomowoc OPEN: Mon - Friday 220 W. Wisconsin Ave (262) 567-5177 OCONOMOWOC

NEW BERLIN 5000 Sunny Slope Rd Our Lords Methodist (414) 529-8320

www.waukeshacounty. Visit our website at: call our main office at 262-548-7826 meal inquiries, please For home-delivered dining center between 9:00 and 11:00 am, please call your To reserve a seat, **BUSINESS** DAY in required at least ONE person dining are