## AGING AND DISABILITY RESOURCE CENTER OF WAUKESHA COUNTY SENIOR DINING AND MEALS ON WHEELS MENU SEPTEMBER 2025

Monday	Tuesday	Wednesday	Thursday	Friday
1	2	3	4	5
LABOR DAY NO MEALS SERVED	Chicken Zucchini Casserole Buttered Red Potatoes Green & Yellow Beans Whole Wheat Bread Peach Half	Chili with Beans Sour Cream 5-Way Mixed Veggies Chilled Peaches Cornbread Muffin Ice Cream Cup	Glazed Ham Scalloped Potatoes Honey Glazed Carrots Chilled Pineapple Multigrain Bread Butterscotch Brownie Alt: Sugar Free Jello	Chicken Caesar Salad Romaine with Parmesan Cheese, Croutons and Caesar Dressing Tomato & Cucumber Salad Whole Wheat Roll Seasonal Fresh Fruit
8	9	10	11	12
Meatball Marinara Sandwich Parmesan Cheese Potatoes Italiano Baby Carrots with Ranch Mixed Fruit Oatmeal Raisin Cookie Alt: Diet Cookie	Turkey Tetrazzini Pacific Blend Veggies Spinach Salad with French Dressing Wheat Dinner Roll Cantaloupe Chocolate Milk	Roast Pork Mashed Potatoes with Gravy Creamed Corn 7-Grain Bread Angel Food Cake with Strawberries	Packer Tailgate Polish Sausage on a Bun Ketchup/Mustard American Potato Salad Ancho BBQ Pinto Beans Mandarin Oranges Ice Cream Cup	Ground Chicken Stir Fry over Brown Rice Soy Sauce Oriental Blend Veggies Carrot Raisin Salad Chilled Pineapple
15	16	17	18	19
Mushroom Swiss Burger on a Bun Ketchup/Mustard Ranch Potato Wedges Calico Beans Fruit Cocktail Strawberry Ice Cream	BBQ Chicken Quarters Butternut Squash Greek Zucchini Salad Watermelon Wheat Dinner Roll Peanut Butter Cookie Alt: Diet Cookie	Vegetable Lasagna Sunshine Carrots Mixed Greens and Kale Salad with Ranch dressing Peach Half Chocolate Milk	Fish Sandwich on Sesame bun Tartar Sauce Hot German Potato Salad Creamy Coleslaw Mandarin Oranges	Split Pea Soup Sloppy Joe on a Wheat Bun Sun Chips Honeydew Melon Frosted Carrot Cake Alt: Diet Pudding
22	23	24	25	26
Indian Butter Chicken Basmati Rice with Peas California Blend Veggies Chickpea Salad Watermelon Lemon Bar Alt: Diet Jello	Denver Omelet with Cheese Sauce Sausage Patty Breakfast Potatoes Zucchini Bread Fresh Orange Fruited Yogurt Alt: Diet Cookie	Chicken Cordon Bleu Casserole Buttered Red Potatoes Green Beans Cantaloupe Whole Wheat Bread Butterscotch Pudding Alt: Diet Pudding	Beef Tips with Mushrooms & Onions Mashed Potatoes Buttered Beets Dinner Roll Fruit Compote Chocolate Milk	Brewers vs Reds Cincinnati Chili over Spaghetti (topped with cheddar cheese) Sour Cream 5-way Mixed Veggies Mixed Greens Salad with Italian Dressing Grapes Oatmeal Raisin Cookie Alt: Diet Cookie
Z9	Discal Harrywith Av			
Taco Stuffed Pepper Casserole Green & Yellow Beans Texas Caviar Tropical Fruit Cup Vanilla Pudding Alt: Diet Pudding	Diced Ham with Au Gratin Potatoes Brussel Sprouts Tomato & Onion Salad Nine Grain Bread Cherry Pie Alt: Diet Jello		AREW ERS	

#### SENIOR DINING AND MEALS ON WHEELS MENU OCTOBER 2025

Monday	Tuesday	Wednesday	Thursday	Friday		
-	-	1	2	3		
		National Pumpkin Spice Day Roast Turkey with gravy Herbed Stuffing Maple Glazed Carrots Broccoli Salad Applesauce Pumpkin Cake	Pork Cutlet in light Gravy Mashed Red Potatoes Steamed Spinach Multigrain Bread/butter Pears Chocolate Milk	Chicken & Mushroom Stroganoff over Noodles Peas & Carrots Fresh Cucumber Slices with Ranch Pound Cake with Mixed Berries		
6	7	8	9	10		
Honey Sesame Chicken over Brown Rice Japanese Blend Veggies Fresh Pepper Strips with Ranch Hawaiian Dinner Roll Chilled Pineapple	St. Louis Style BBQ Pork Seasoned Diced Red Potatoes Creamed Corn Whole Wheat Bread Apple	Porcupine Meatballs Baked Sweet Potato Italian Beans Multigrain Bread Seasonal Fresh Fruit Chocolate Milk	Turkey, Broccoli & Brown Rice Casserole Dilled Carrot Coins Romaine Lettuce Salad with French Dressing Mixed Fruit Cup Frosted Cake Alt: Diet Jello	Tuna Salad with onion & Celery Mini Croissant Creamy Cucumber Salad Corn & Edamame Salad Fruit Cocktail Chefs Choice Cookie Alt: Diet Cookie		
PLEASE NOTE: MENU SUBJECT TO CHANGE WITHOUT NOTICE 1% milk included ALT= Lower Sugar Alternative ALLERGY STATEMENT: Menu items may contain or come into contact with milk, eggs, fish, tree nuts, peanuts, wheat, sesame and/or soy.						
MUKWONAGO Birch rock Senior Apts 280 Birch rock Way (262) 363-4458 OPEN: Mon-Thursday	MENC OPEN OPEN OPEN Meno Comn W152	Www.: gov gov BROC Brook Cente	please call dining cent than 11:00 Fri.  For home-cell inquired call our ma 262-548-78	Reservations for in person dining are required at least ONE BUSINESS DAY in advance.  To reserve a seat, or to cancel a meal,		

# 8

#### September is Malnutrition/Undernutrition Awareness Month

Source: Greater Wisconsin Agency on Aging

We kick off the month with **Malnutrition Awareness Week** (Sept. 8–12). Malnutrition, also known as undernutrition, occurs when the body does not receive the proper balance of calories & nutrients to maintain health. **It can affect anyone, and it is not easy to identify**. You can be underweight, overweight, or a normal weight and still be undernourished. It is not a normal part of aging and can be prevented or reversed.

#### Why it matters

If left untreated, it **can lead to serious consequences** such as: Higher Risk of Falls &Broken Bones, Higher Stress Levels, Longer & More Frequent Hospital stays, Less Independence, Higher Risk of Infections, Higher Death rates. If you have dementia &/or a chronic condition you may be at higher risk.

**Signs & Symptoms**: Sudden unexpected weight loss, loss of appetite, muscle weakness, frequent nausea, vomiting, and diarrhea, slow-healing wounds, feeling tired or fatigued, swelling in your ankles, legs, or belly, and getting sick often. If you have any of these, please talk with your healthcare provider about screening and interventions.

If you have a poor appetite, try eating more smaller high protein/high calorie meals/snacks throughout the day. Understand the Root Cause(s) that can contribute to poor appetite. I.e. stress/anxiety, medication side effect, etc.

Include Protein at every meal/snack. Greek yogurt, tuna, nuts & seeds, cottage cheese, eggs, meat, milk, beans, etc.

### High Protein/High Calorie Recipe Enriched Instant Pudding

- 1 box instant pudding mix
- 12-ounce can evaporated milk
- ½ cup whole milk
- Optional: Frozen whipped topping and chocolate syrup

Wash the lid on the can of milk. Pour the canned and whole milk into a large bowl or blender container. Slowly pour the instant pudding mix into the milk and mix or blend until smooth. Pour into 4 dishes. Refrigerate and serve cold. For additional calories, top with frozen whipped topping and drizzle with chocolate syrup

Did you know? September 22 is National Centenarians Day. In Wisconsin we have ~1400 people over the age of 100!