

MARCH 2020 JCC SENIORS LUNCH MENU

Call 614.231.2731 24 hours in advance for a reservation

Monday	Tuesday	Wednesday	Thursday	Friday
2 Baked Ziti w/ Tofu Green Beans Mandarin Oranges	3 Stuffed Cabbage Potato Wedges Peas and Carrots Tropical Fruit	4 Eggplant Parm Tossed Salad w/ Ranch Dressing Yogurt Peaches	5 Catch of the Day Brown Rice Mixed Vegetable Sliced Pears	6 BBQ Chicken Red Skin Potatoes Chefs Vegetable Fruit Challah
9 Mac and Cheese Wheat Roll Carrots Mandarin Oranges	PURIM 10 Persian Spiced Meatballs (KOOFTEH) Yellow Rice with Raisins Peas and Carrots Hamantashen	11 Veggie Quiche Tossed Salad w/ Ranch Peaches	12 Tuna Melt w/ Wheat Bagel Corn and Black Bean Salsa Pineapple	13 Lemon Pepper Chicken Brown Rice Chefs Vegetable Fruit Challah
16 Penne w/ Alfredo Wheat Roll w/ Margarine Carrots Mandarin Oranges	17 White Bean & Chicken Chili Corn Bread Cole Slaw Potato Wedges Tropical Fruit	18 Veggie Pizza Tossed Salad w/ Ranch Dressing Yogurt Peaches	19 Catch of the Day Tossed Salad w/ Ranch Dressing Fruit Wheat Roll w/ Margarine	20 Pineapple Chicken Red Skin Potatoes Chefs Vegetable Fruit Challah
23 Mac and Cheese Wheat Roll Carrots Mandarin Oranges	24 Hamburger on Wheat Bun Tomato and Lettuce Potato Wedges Tropical Fruit	25 Vegetable & Cheese Quesadilla Rice w/ Beans & Corn Tossed Salad w/ Ranch Peaches	26 Tuna Casserole Tossed Salad w/ Ranch Dressing Fruit Wheat Roll w/ Margarine	27 Herb Baked Chicken Mashed Potatoes Chef Vegetable Fruit Challah
30 Baked Ziti w/ Tofu Green Beans Mandarin Oranges	31 Turkey w/ Wheat Bread Tomato and Lettuce Potato Wedges Tropical Fruit			