



APRIL 2025

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SUNDAY
31 Stuffed Pepper 6 oz Egg Barley ½ c Mashed Potatoes ½ c Butter Nut Squash ½ c Orange Whole Grain Wheat Smart Balance Margarine 1% milk 8 oz	1 Teriyaki Glazed Fish 4 oz Confetti Rice ½ c California Blend ½ c Black Eyed Peas ½ c Banana Whole Grain Wheat Smart Balance Margarine 1% milk 8 oz	2 Baked Fish 4oz Mushroom Farfel ½ c Beets ½ c Apple Whole Grain Wheat Smart Balance Margarine 1% Milk 8 oz	3 Salisbury Steak 4 oz Parsley noodles ½ c 5 Way Vegetable ½ c Cauliflower ½ c Orange Whole Grain Wheat Smart Balance Margarine 1% Milk 8 oz	4 Chicken Paprikash 4 oz Egg Barley ½ c Sweet Potatoes ½ c Wax Beans ½ c Apple Whole Grain Wheat Smart Balance Margarine 1% Milk 8 oz	Birthday Cup Cakes Marble with Butter Cream Frosting on Thursday April 18th
7 Beef Burgundy 4 oz Noodles & Cabbage ½ c Capri Blend ½ c Spinach ½ c Banana Whole Grain Wheat Smart Balance Margarine 1% Milk 8 oz	8 Turkey Bolognese/Pasta 8 oz Green Beans ½ c Scalloped Apples ½ c Orange Juice 4 oz Whole Grain Wheat Smart Balance Margarine 1% Milk 8 oz Fudge Brownie 2.5 oz	9 Chicken Italian Style 4 oz Creamed Noodles ½ c Peas/Red Pepper ½ c Maple Glazed Carrots ½ c Apple Whole Grain Wheat Smart Balance Margarine 1% Milk 8 oz	10 Beef Goulash 4 oz Toasted Bread Crumbs And Bowties ½ c Broccoli ½ c Capri Blend ½ c Orange Whole Grain Wheat Smart Balance Margarine 1% Milk 8 oz	11 Roast Chicken 7 oz Cranberry Dressing ½ c Sweet Potatoes ½ c Green Beans ½ c Banana Whole Grain Wheat Smart Balance Margarine 1% Milk 8 oz	
14-p Roast Beef 4 oz Mashed Potatoes ½ c Glazed Carrots ½ c Yellow Squash And Zucchini Mix ½ c Banana 1% Milk 8 oz Matzo	15-p Roast Chicken 4 oz Tsimmes ½ c Zucchini ½ c Cauliflower ½ c Applesauce 4 oz 1% Milk 8 oz Matzo	16-p Marylnad Tilapia 4oz Parsley Red Skins ½ c Yellow Squash ½ c Normandy Blend ½ c Apple 1% Milk 8 oz Matzo	17-p Stuffed Cabbage 4 oz Scalloped Apples ½ c Mashed Potatoes ½ c Zucchini Squash Blend ½ c Orange 1% Milk 8oz Matzo	18-p Meatloaf Hunters Turkey 4oz Yukon Gold ½ c Beets ½ c Normandy Blend ½ Banana 1% Milk 8 oz Matzo	
21-p Meatloaf 4 oz Mashed Potatoes ½ c Zucchini ½ c Carrots ½ c Banana 1% Milk 8 oz Matzo	22-p Herb Chicken Leg 7 oz Red Skin Potatoes Yellow Squash Beets Orange 1% Milk 8 oz Matzo	23 Lemon Chicken 7 oz Creamy Pasta ½ c Steamed Broccoli ½ c Glazed Carrots ½ c Banana Whole Grain Wheat Smart Balance Margarine 1% Milk 8 oz	24 ¼ lb Knockwurst 4 oz Mashed Potatoes ½ c Baked Beans ½ c Broccoli ½ c Banana Whole Grain Bun Smart Balance Margarine 1% Milk 8 oz	25 Turkey Bolognese 4 oz Penne Pasta ½ c Green Peas ½ c California blend ½ c Apple Sauce Apple Sauce 4 oz Whole Grain Wheat Smart Balance Margarine 1% Milk 8 oz	
28 Mushroom Soup 6 oz Meatloaf 4 oz Mashed Potatoes ½ c Zucchini ½ c Carrots ½ c Banana 1% Milk 8 oz Matzo	29 Chicken Marsala 4 oz Sweet Potatoes ½ c California Blend ½ c Red Cabbage ½ c Applesauce 4oz 1% Milk 8 oz Matzo	30 Stuffed Pepper 6 oz Egg Barley ½ c Mashed Potatoes ½ c Butternut Squash ½ c Orange Whole Grain Wheat Smart Balance Margarine 1% Milk 8 oz			

For information, contact **LYNNE YULISH** at 216-593-6246 or lyulish@mandeljcc.org

if you need to cancel please contact Lynne and STC at (216) 265-1489 • 26001 S. Woodland Road, Beachwood, OH 44122 • mandeljcc.org

Nutrition Coordinator: Ann Stahlheber, M.S., R.D., L.D.

Menu Approval: Ann Stahlheber, MS., R.D., LD

Menus Written By: Art Kitch Dietary General Manager