Monday	Tuesday	Wednesday	Thursday	Friday
Please reserve one day in advance before noon. 201-445-5690 / email: northwestcenter@co.bergen.nj.us Suggested Donation \$1.25 per meal. Donations are voluntary and confidential. No one will be denied a meal if a donation is not given.		Meals provide 1/3 recommended Dietary Reference Intakes (DRIs) for older adults. The weekly average nutrient amount of each meal is: 10% or less Saturated Fat (<8 g), 50-55% Carbohydrate, 15-20% Protein (>35 g), 1000 mg or less Sodium. Salt and sugar are not added to any recipe. Each meal is served with skim milk. Menu subject to change without notice.		FEBRUARY 2
February Is	American Heart Month	1 Garden Salad Baked Fish with Garlic Lemon Sauce Baked Sweet Potato Steamed Beets Rye Bread Sliced Peaches Thousand Island Dressing	2 Chicken Orzo Soup Sliced Roast Beef with Gravy Mashed Potatoes California Mixed Vegetables Pumpernickel Bread Seasonal Fresh Fruit	3 Spinach and Tomato Salad Turkey and Black Bean Chili Yellow Rice Green Beans Whole Wheat Bread Sliced Pears Ranch Dressing
6 BBQ Beef Ribque (Patty) Roasted Potatoes and Onions Steamed Carrots Whole Wheat Bun Pineapple Tidbits	7 Lentil Soup Chicken Cacciatore Rice Pilaf Creamed Spinach Rye Bread Seasonal Fresh Fruit	8 Italian Meatballs Ziti with Marinara Sauce Yellow and Green Squash Whole Wheat Bread Tropical Fruit Cup	9 Baby Greens Salad Beef and Broccoli Seasoned Rice Stir Fry Vegetables Rye Bread Mandarin Oranges Thousand Island Dressing	10 Chicken Cordon Bleu Mashed Potatoes String Beans Italian Bread Seasonal Fresh Fruit
13 Tossed Salad Meat Loaf with Brown Gravy Baked Potato Steamed Baby Carrots Pumpernickel Bread Seasonal Fresh Fruit Italian Dressing	14 BBQ Chicken Leg Mashed Potatoes Corn with Red Peppers Whole Wheat Roll Fruit Cocktail	15 Tuscan Vegetable Soup Sliced Turkey with Gravy Roasted Sweet Potatoes Broccoli Florets Rye Bread Sliced Pears	16 Spinach and Tomato Salad Sweet and Sour Meatballs Whole Wheat Ziti Roasted Brussel Sprouts Italian Bread Seasonal Fresh Fruit Balsamic Dressing	17 Tomato Soup Sliced Pork Tenderloin with Applesauce Wild Rice Steamed Kale Whole Wheat Kaiser Roll Seasonal Fresh Fruit
PRESIDENTS:	21 Mushroom Barley Soup Salisbury Steak with Gravy Mashed Potatoes French Cut Green Beans Whole Wheat Bread Seasonal Fresh Fruit	22 Garden Salad Lemon-Pepper Baked Fish Rice and Beans Spinach Parmesan Pumpernickel Bread Seasonal Fresh Fruit Ranch Dressing	23 Chicken Noodle Soup Chicken Marsala Brown Rice Baby Peas Rye Bread Fruit Cocktail	24 Chickpea Salad/Vinaigrette Mini Cheese Ravioli Sautéed Collard Greens with Garlic Whole Wheat Bun Seasonal Fresh Fruit
27 Tossed Salad Breaded Chicken Piccata Mashed Potatoes Steamed Baby Carrots Whole Wheat Bread Pineapple Chunks Italian Dressing	28 Chickpea Salad/Vinaigrette Baked Macaroni and Cheese (10 oz) Broccoli Florets Pumpernickel Bread Seasonal Fruit	Happy Valentine's Day!		BLACK HISTORY MONTH FEBRUARY