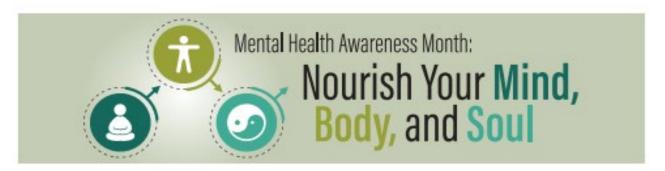
SeniorCare May Regular Menu 2025

Monday			Tuesday			Wednesday			Thursday			Friday			
Totals include entrée, sides, dessert, fruit, brea										1 BBQ Pork(435)			2 Lasagna		
_	-		`	O /	_	High sodium meal			Sweet Tater			w/Marinara (500)			
(>1200 mg). Cal = Total Calories, Pro = Total Calories						· ·			Tots (230), Cheesy			Spinach (145)			
Sodium (also in parenthese A \$2.00 confidential donation is sugge										Cauliflower (135)			WW Garlic		
	A \$2.00								WW Bread (165)			Roll (240)			
Donation letters are mailed Nutrition Questions? Contact Deb David						•			Applesauce (20)			Cookie (60)			
Titatii	mon Qu	otions	Contact Deo Davidson 770				70 201 1750 N571		Cal Na Pro		Cal Na Pro		Pro		
									735	1115	40	680	1075	35	
5 Chicken			6 Sausage, Onions			7 Special Crustless			8 Turkey Orzo			9 Pesto Fish (😂5)			
Alfredo* (640)			& Peppers*(650)			Quiche (210)			Casserole*(680)			Lemon Rice (15)			
Pasta (0)			Corn (0)			Potatoes (25)			Green Beans (5)			Veg Blend (15)			
Broccoli (10)			Sweet Potato (70)			Carrots (80)			Oat Bread (150)			MG Bread (150)			
WW Roll (240)			Roll (270)			Fruit Salad (5)			Fresh Fruit (0)			Gelatin (105)			
Chilled Fruit (5)			Applesauce (20)			Coffee Cake(135)			,			, ,			
Cal	Na	Pro	Cal	Na	Pro	Cal	Na	Pro	Cal	Na	Pro	Cal	Na	Pro	
795	1025	45	750	1140	35	720	585	25	650	965	35	665	600	45	
12 Sweet BBQ			13 Ravioli			14 Chicken Salad			15 Cheese			16 Beef & Veg			
Meatballs* (525)			w/Marinara (385)			(395)			Omelet (310)			Stew (385)			
Rice (5)			Veg Blend (35)			Spinach Salad (35)			Trky Sausage(280)			Mshd Potato (110)			
Beets (140)			WW Bread (165)			Butternut (10)			Rstd Potatoes (5)			WW Roll (240)			
Vienna Brd (180)			Mandarins (5)			MG Bread (300)			Tomatoes (30)			Fresh Fruit (0)			
Pineapple (0)						Cookie (60)			Muffin (190)						
									Yogurt(75) Juice (5)				T	T	
Cal	Na	Pro	Cal	Na	Pro	Cal	Na	Pro	Cal	Na	Pro	Cal	Na	Pro	
765	980	30	570	830	30	600	935	40	735	980	25	765	865	40	
19 Turkey			20 Breaded			21 Beef, Peppers			22 Chicken*(605) Cordon Bleu			23 Macaroni and			
W/Gravy* (765)			Fish (300) 🕸			& Onions (305)						Cheese* (815)			
Mshd Potato (110)			Corn (0)			Beans (140)			Sweet Potato (55)			Peas (60)			
	Carrots (65)			Br. Sprouts (15)			Rice (135)			Berry Crisp (105)			WW Bread (165)		
LS WW Bread (0) Applesauce (15)			WW Roll (250) Chilled Fruit (10)			Tortilla (170)			Caesar Salad(290) Oat Bread (150)			Fresh Fruit (0)			
				ı	` ′		ing (40)			`	·	C-1	NT-	D	
Cal 505	Na 1090	Pro 30	Cal 720	Na 780	Pro 35	Cal 710	Na 925	Pro 40	Cal 970	Na 1335	Pro 35	Cal 755	Na 1165	Pro 30	
26		1	27 Ch		ı	28 H				gg Sala	1	1	editerra		
			Parmesan* (785)			Dog* (540)			(135)			Fish (420)			
			Pasta (5)			Bkd Beans (370)			Quinoa (230)			Rstd Potatoes (5)			
Memorial Day			Veg Blend (35)			Apples (10)			Garden Salad(35)			Crm Spinach(210)			
No Meals			MG Bread (150)			Latin Slaw (15)			Cupcake (175)			WW Roll (240)			
				Pineapple (0)			Roll (250)			Pita Bread (215)			Gelatin (15)		
			Cal	Na	Pro	Cal	Na	Pro	Cal	Na	Pro	Cal	Na	Pro	
			760	1100	35	830	1455	30	645	920	30	675	1020	40	

To Cancel Meals Please Call **978-281-1750** at least 2 days prior to Service Menu Subject to Change Without Notice - **Bolded items:** description on menu back



Mental health is deeply connected to our daily habits. By eating well, staying active, and practicing self-care, we can feel more balanced and focused. Here are simple strategies to enhance your emotional well-being:

Eat Mindfully: Mindful eating helps stabilize blood sugar, improve mood, and create a positive relationship with food. Here's how:

- . Balance Your Plate: Include grains, fruits, vegetables, proteins, and dairy in each meal.
- . Stay Hydrated: Drink water regularly; add fruit slices or herbs for flavor.
- Slow Down: Engage your senses, chew slowly, and savor flavors.
- . Eliminate Distractions: Turn off the TV and put away your phone while eating.
- Listen to Your Body: Eat when hungry and stop when satisfied.

Stay Active: Physical activity releases endorphins, improving mood, and reducing stress.

- Daily Movement: Aim for 30 minutes of enjoyable activity like walking, dancing, or gardening.
- Start Small: Begin with 10-minute sessions and gradually increase time and intensity.
- Strength Training: Include exercises to build muscle and support overall health.

Practice Self-Care: Self-care supports emotional balance and reduces stress.

- . Take Breaks: Stand or move every hour.
- Relaxation Techniques: Try deep breathing, meditation, or journaling.
- Prioritize Sleep: Ensure you get restful, consistent sleep every night.

Stay Connected: Meaningful connections strengthen emotional health.

- Spend Quality Time: Engage with loved ones in person, by phone, or video.
- Open Up: Share your feelings with trusted friends or family.



Key Nutrients for Mental Well-Being

- . Omega-3s (salmon, walnuts): Boost mood and brain health.
- B Vitamins (leafy greens, eggs): Support brain function.
- Magnesium (almonds, dark chocolate): Manages stress.
- Probiotics (yogurt, kefir): Improve gut-brain health.
- Carbohydrates (whole grains, fruits): Increase energy and focus.

Sources: nimh.nih.gov | extright.org



Meal Descriptions

Turkey Orzo Casserole: Turkey, Orzo, Tomatoes, Onions, Garlic, Spinach, Olives & Cheese **Chicken Cordon Bleu:** Breaded chicken stuffed with cheese and ham. Served with a creamy "supreme" sauce.