

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<div><div>March 2024</div><div>Lunch Menu</div></div> <div><div>cbn</div><div>carterburden network</div><div>leading the way in aging services</div></div>			<div>Notes: Menu may be subjected to change without notice.</div> <div>Sit-down congregate lunch served from 12pm – 1pm, M-F.</div> <div>Coffee/tea set up is available starting at 9am.</div>	
				<div>1</div> <div>Asian Style White Fish with Cilantro</div> <div>Haluski (Noodles and Cabbage)</div> <div>Sautéed Bok Choy</div> <div>Canned Pineapple</div>
<div>4</div> <div>Chickpeas</div> <div>Pasta Faliolo</div> <div>Capri Blend Vegetables</div> <div>Apple</div>	<div>5</div> <div>Cranberry Chicken</div> <div>Quinoa with Black Beans and Corn</div> <div>Italian Cut Green Beans</div> <div>Fruit Cocktail</div>	<div>6</div> <div>Ginger and Lime Salmon</div> <div>Couscous with Peas and Lemon</div> <div>Steamed Broccoli and Cauliflower</div> <div>Canned Mandarin Oranges</div>	<div>7</div> <div>BBQ Chicken Leg Quarters</div> <div>Baked Macaroni and Cheese</div> <div>Normandy Blend Vegetables</div> <div>Applesauce</div>	<div>8</div> <div>Baked Fish with Mushrooms and Peppers</div> <div>White Rice + Quinoa</div> <div>Sautéed Spinach</div> <div>Kiwis</div>
<div>11</div> <div>Roasted Turkey Breast</div> <div>Sautéed Spinach</div> <div>Sweet Baked Yams</div> <div>Apple</div> <div>Cranberry Sauce</div>	<div>12</div> <div>Hawaiian Chicken Legs</div> <div>Orzo</div> <div>Cauliflower and Pea Curry</div> <div>Canned Pineapple</div>	<div>13</div> <div>Moroccan Eggplant, Chickpea, and Tomato Stew</div> <div>Cous Cous</div> <div>Italian Cut Green Beans</div> <div>Steamed Peas and Carrots</div>	<div>14</div> <div>Arroz con Pollo Chicken Breast and Rice</div> <div>Steamed Kale</div> <div>Applesauce</div> <div>Raisins</div>	<div>15</div> <div>Baked Fish</div> <div>Dill Lemon Sauce</div> <div>California Blend Vegetables</div> <div>Garlic Mashed Potatoes</div>
<div>18</div> <div>Beef Kofta Kabobs</div> <div>Orzo with Vegetables</div> <div>California Blend Vegetables</div> <div>Kiwis</div>	<div>19</div> <div>Jerk Chicken Leg Quarter</div> <div>Garlic Mashed Potatoes</div> <div>Sautéed Green Beans with Onions</div> <div>Canned Pears</div>	<div>20</div> <div>Chickpeas</div> <div>Whole Wheat Ziti with Vegetables</div> <div>Baby Carrots with Parsley</div> <div>Orange</div>	<div>21</div> <div>Italian Roast Chicken</div> <div>White Rice + Quinoa</div> <div>Broccoli and Red Peppers</div> <div>Mango</div>	<div>22</div> <div>Asian Style White Fish with Cilantro</div> <div>Chinese Style Spaghetti</div> <div>Brussel Sprouts</div> <div>Apple</div>
<div>25</div> <div>Beef and Pepper Pasta</div> <div>Prince Edward Blend Vegetables</div> <div>Apple</div>	<div>26</div> <div>Chicken Alfredo with Whole Wheat Linguine</div> <div>Italian Blend Vegetables</div> <div>Kiwi</div>	<div>27</div> <div>Ital Stew (Kidney Bean and Vegetable Stew)</div> <div>Red Lentil Pasta</div> <div>Cauliflower with Carrots and Parsley</div> <div>Orange</div>	<div>28</div> <div>Orange Chicken with Rosemary</div> <div>White Rice + Quinoa</div> <div>Sautéed Spinach</div> <div>Fruit Cocktail</div>	<div>29</div> <div>Baked Salmon with Cilantro Citrus Sauce</div> <div>California Blend Vegetables</div> <div>Garlic Mashed Potatoes</div> <div>Mango</div>
<div>CARTER BURDEN NETWORK</div> <div>CARTER BURDEN LUNCHEON CLUB</div> <div>351 East 74<sup>th</sup> Street</div> <div>Phone: 212-203-3541</div> <div><a href="http://www.carterburdennetwork.org">www.carterburdennetwork.org</a></div> <div>Hours Open to the Public:</div> <div>Monday to Tuesday 9am – 4pm, Wednesday 9am – 3pm, Thursday to Friday 9am – 4pm</div>				