

August 2022 to November 2022

Please Note – Menu items are subject to change without notice due to availability

MOWSF provides 1 serving of Beverage Mix, Milk and 2 Fruits Daily. Condiments & Juices are not listed

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Hot Meal Plan

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Aug 14, Sep 18, Oct 23	Aug 15, Sep 19, Oct 24	Aug 16, Sep 20, Oct 25	Aug 17, Sep 21, Oct 26	Aug 18, Sep 22, Oct 27	Aug 19, Sep 23, Oct 28	Aug 20, Sep 24, Oct 29
Cheese Ravioli with Marinara Sauce and Meatballs with Italian Vegetables and a Greek Yogurt	Chicken Mole with Spanish Rice, Kale, Black Beans and Sour Cream	Chicken Parmesan with Marinara Sauce, Radiatore Pasta, Italian Vegetables and Brussels Sprouts	Scrambled Egg & Cheese Omelette with Enchilada Sauce, Skillet Browned Potatoes and Mixed Seasonal Vegetables	Breaded Fish Filet with Mashed Potatoes, Minted Peas and Tartar Sauce	Pasture Raised Pork Jambalaya on Spanish Rice with Collard Greens and Corn Muffin	Thai Curried Chicken on Brown Rice with Kale and Far East Vegetables
Tuna Nicoise Salad Chickpeas, Quinoa and Beans	Cottage Cheese and Tabouli Salad with Lemon Cumin Dressing	Roast Beef Sandwich with Garden Vegetables and a Muffin	Southwest Beef Salad with Rice and Black Beans	Oatmeal Breakfast with Honey & Greek Yogurt, Fruit Cup and Edamame Carrot Salad	Beef and Glass Noodle Salad with Soy Lime Dressing, Pudding **	Greek Pasta Salad with Tuna and Feta Cheese, Pudding **
Aug 21, Sep 25, Oct 30	Aug 22, Sep 26, Oct 31	Aug 23, Sep 27, Nov 1	Aug 24, Sep 28, Nov 2	Aug 25, Sep 29, Nov 3	Aug 26, Sep 30, Nov 4	Aug 27, Oct 1, Nov 5
Vegetarian 'Beef' Tagine with Peas & Carrots served on Morrocan Couscous	Breaded Chicken with Roasted Garlic Cream Sauce on Kale and Farro with Seasonal Vegetables	Chicken Enchilada with Sour Cream and Fajita Mixed Vegetables	Scrambled Egg and Bacon Omelette with Roasted Potatoes and Garden Vegetables	Chili Colorado made with Pasture Raised Beef served with Spanish Rice, Refried Beans, Sunshine Carrots and Sour Cream	Baked Cod with Dill Sauce served on Quinoa and Collard Greens with Garden Vegetables and Muffin	Teriayki Chicken with Brown Rice, Spinach and Eastern Mixed Vegetables
Chef Salad with Farro and Seasonal Greens	Shrimp Salad with Bulgur Wheat and Lemon Tarragon Dressing	Egg Salad with Curried Sweet Potatoes and Chickpeas, Dinner Roll	Waldorf Chicken Salad with Apples, Walnuts, Raisins and Celery	Ranch Chicken Salad with Tri-Colored Pasta, Mixed Greens	Gochucjang Chicken Salad with Brown Rice	Tuna Nicoise Salad with Chickpeas, Quinoa and Beans
Aug 28, Oct 2, Nov 6	Aug 29, Oct 3, Nov 7	Aug 30, Oct 4, Nov 8	Aug 31, Oct 5, Nov 9	Sep 1, Oct 6, Nov 10	Sep 2, Oct 7, Nov 11	Sep 3, Oct 8, Nov 12
Shrimp and Chicken Fried Rice with West Coast Vegetables	Japanese Curried Chicken and Vegetables with White Rice and Brussels Sprouts and a Greek Yogurt	Chilaquiles with Tortilla Chips and Chicken Smothered in Enchilada Sauce with Garden Vegetables	Mushroom and Cheese Omelette with Turkey Sausage, Roasted Potatoes and Fajita Vegetables	Potato Crusted Fish Filet with Roasted Garlic Cream on Rice Pilaf Green Beans and Mixed Vegetables	Chicken Marinara on BowTie Pasta with Italian Vegetables and Brussels Sprouts	Marin Pork with Honey Dijon Sauce, Roasted Potatoes, Spinach & Capri Vegetables
Turkey Sandwich with Coleslaw	Mediterranean Falafel Salad with Tzatziki	Roast Beef Sandwich with Garden Vegetables and a Muffin	Thai Chicken Salad with Sesame Sunflower Noodles	Southwest Beef Salad with Rice and Black Beans	Greek Pasta Salad with Tuna and Feta Cheese, Pudding **	Waldorf Chicken Salad with Apples, Walnuts, Raisins and Celery

MOWSF Aug to Nov 22 Hot Menu.indd 1



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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Sep 4, Oct 9, Nov 13	Sep 5, Oct 10, Nov 14	Sep 6, Oct 11, Nov 15	Sep 7, Oct 12, Nov 16	Sep 8, Oct 13, Nov 17	Sep 9, Oct 14, Nov 18	Sep 10, Oct 15, Nov 19
Creamy Shrimp Alfredo with Parmesan Cheese on	French Toast with Fruit Compote and Scrambled	Chicken Adobo on Egg Noodles with Garden	Omelette with Bacon, Sweet Potatoes and Winter	Meatloaf with Onion Mushroom Gravy, Creamy	Macaroni and Cheese with Spinach and Country	Baked Cod with Tuscan Vegetable Vinaigrette,
Penne Pasta with Broccoli	Eggs	Vegetables and Brussels Sprouts	Vegetables	Mashed Potatoes, Carrots and Broccoli	Vegetables	Yellow Corn Polenta & Capri Vegetables with Kale and Pudding**
Gochucjang Chicken Salad with Brown Rice	Egg Salad with Curried Sweet Potatoes and	Cottage Cheese and	Turkey Sandwich with	Beef and Glass Noodle	Ranch Chicken Salad with	Oatmeal Breakfast with
	Chickpeas, Dinner Roll	Tabouli Salad with Lemon Cumin Dressing	Colesiaw	Salad with Soy Lime Dressing, Pudding **	Tri-Colored Pasta, Mixed Greens	Honey & Greek Yogurt and Fruit Cup and Edamame Carrot Salad
Sep 11, Oct 16, Nov 20	Sep 12, Oct 17, Nov 21	Sep 13, Oct 18, Nov 22	Sep 14, Oct 19, Nov 23	Sep 15, Oct 20, Nov 24	Sep 16, Oct 21, Nov 25	Sep 17, Oct 22, Nov 26
Southwest Chicken with Rice, Refried Beans, Fajita Vegetables and Sour Cream	Chicken with Moroccan Spiced Spinach & Lentils on Rice Pilaf, and a Greek Yogurt	Salmon with Lemon Caper Sauce, Quinoa, Collard Greens and Tuscan Vegetables	Scrambled Eggs with Cheddar Cheese, Roasted Potatoes and Garden Vegetables and Muffin	Savory Pork & Tomato on Brown Rice with Spinach and Country Vegetables	Ratatouille with Fish, Chicken and Navy Beans and a Greek Yogurt, Pudding**	Mandarin Orange Chicken with Chow Mein Noodles, Spinach and Eastern Mixed Vegetables
Tuna Nicoise Salad with Chickpeas, Quinoa and Beans	Shrimp Salad with Bulgur Wheat and Lemon Tarragon Dressing	Egg Salad with Curried Sweet Potatoes and Chickpeas, Dinner Roll	Thai Chicken Salad with Sesame Sunflower Noodles	Mediterranean Falafel Salad with Tzatziki	Southwest Beef Salad with Rice and Black Beans	Greek Pasta Salad with Tuna and Feta Cheese, Pudding **

Would you like to speak to a registered dietitian nutritionist?

Our registered dietitians are food and nutrition experts and would be happy to discuss how food can improve your health and well-being.

Our dietitians Nancy, Charles, and Carolyn are available Monday to Friday from 9:00AM to 4:00PM. Call them at 415-920-1111.

Information on the Daily Beverage Mix Packet:

Did you know the white drink packet with your meals contains vitamins and minerals? This sugar-free powdered drink mix contains the following % Daily Value:

25% Calcium, 100% Vitamin C, 35% Vitamin B12, 23% Vitamin D3, 50% Vitamin E



Clients on a Dental Soft Diet will receive chopped, diced, or strips of meat and soft fruits or fruit cups in place of whole proteins and whole fruits. This diet also meets the standards of a Low Sodium/Diabetic Diet.

Our menu meets 2/3 dietary reference intake DRI for all target nutrients except for Magnesium and Potassium. MOWSF dietitians will provide nutrition education handout to ensure you are meeting your daily Magnesium and Potassium needs. MOWSF would like to thank the Department of Disability and Aging Service of the City and County of San Francisco for their generous support of our program.

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^{*}Diabetic/Low Sodium Diet - Low Sodium

^{**} Diabetic/Low Sodium Diet - Sugar Free