

September 2024 Cambridge Senior Center, 806 Mass Ave SCES Nutrition Department 617-628-2601, www.eldercare.org. Suggested, voluntary donation of \$3.00 per meal.



MONDAY sodium mg	TUESDAY sodium mg	WEDNESDAY sodium mg	THURSDAY sodium mg	FRIDAY sodium
2 Holiday Labor Day No Lunches	3 *Macaroni & Cheese 804 Carrots 30 Wheat Bread 65 Fruit 0	4 *Salisbury Steak & 650 Gravy 25 White Rice 46 Mixed Vegetables 135 Wheat Roll 0 Fruit	5 Oven Fried Chicken 250 Sweet Potato Wedges 150 California Mix Vegetables 34 Cornbread 180 Cookie 150	6
	Cals1008;Carb:111gm; Sod.:1034mg	Cals 695; Carb:88gm;Sod.:991mg	Cals 1073; Carb:130gm; Sod:899mg	
9 Cheese Ravioli 190 With Turkey Bolognese 200 Broccoli 6 Breadstick 260 Cinnamon Apples 10	10 Eggplant Bolognese (w/Beef) Spinach Pasta Garlic Bread Fruit	11 Rosemary Garlic 175 Chicken 124 Mashed Potatoes 50 Mixed Vegetables 65 Wheat Bread 180	12White Fish with105Peach Mango Salsa50Rice Pilaf50Green Beans & Red Peppers20Wheat Bread65	13
Cal:740;Carb:87gm; Sodium:801mg		Fig Bars Cals:940;Carb:115gm; Sod:729mg	Chocolate Pudding 130 Cals:793; Carb:100gm; Sod.505mg	
16 *Hot Dog 540 Baked Beans 140 Carrots 30 Roll 85 Fruit 0 Cals:870;Carb:110gm;Sod: 1015mg 23 *BBQ Pulled Pork 600 Cheesy Grits 75 California Mix Vegetables 34 Cornbread 180 Fruit 0 Cals:763; Carb: 99gm; Sod:1024mg	17 Msakhan Roasted Chicken Flat Bread Salad Cookies 24 Shrimp Boil (w/Sausage) Potatoes Corn and Kale Wheat Roll Cake	18 Herb Crusted Fish 425 Mashed Potatoes 124 Green Peas 20 Wheat Roll 150 Fruit 0 Cals: 783; Carb:105gm; Sod:939mg 25 American Chop Suey 280 Green Beans 20 Wheat Bread 65 Fruit 0 Cals:756; Carb:89gm; Sod:501mg	19 Thai Curry Beef 205 White Rice 25 Brussel Spouts 23 Wheat Bread 65 Fruit 0 Cal: 765;Carb:95gm; Sodium:453mg 26 Roast Turkey & Gravy 400 Mashed Potatoes 124 Mix Vegetables 50 Wheat Bread 65 Fruit 0 Cals:718; Carb; 98gm; Sod.:794mg	27
*Chicken Alfredo 635 Whole Grain Pasta 0 Broccoli 24 Dinner Roll 250 Mixed Fruit 5 Cals:682; Carb: 80gm; Sod:1049mg	LABOR	SEPTEMBER		

Meals are for participants 60 years or older, their spouses and dependents with disabilities are welcome. A confidential, voluntary donation of \$3.00 per meal is suggested. MENU SUBJECT TO CHANGE WITHOUT NOTICE



Nutrition Tips for Healthy Living! September 2024 NEW: Weekly 5-Pack of Meals Delivered to You!

NEW: Weekly 5-Pack of Meals Delivered to You!

Somerville Cambridge Elder Services is introducing a new weekly food delivery option, a package containing a variety of 5 frozen meals, catered by City Fresh Foods of Boston. These will be delivered right to your home for your convenience!

Meal Heating Instructions

- Do NOT use toaster oven to reheat home delivered meals.
- Keep meals refrigerator until ready to eat.
- Conventional Oven Set oven at 350F. Place meal on cookie sheet, bake for 15-20 minutes maximum.
- Microwave Peel back plastic film to vent steam, reheat for 2 to 3 minutes. Stir for even cooking. Microwave oven times will vary.
- Reheat meals until reach an internal temperature of 165F.
- Do not leave out in room temperature for more than 2 hours.
- Consume or discard refrigerated meal within 48/hrs.

Menu Nutrition Description:

Meals provide one-third the daily recommended dietary allowance.

- ✓ Regular, no added salt (NAS) menu.
- ✓ Calories range 700-800 calories/meal.
- ✓ Total fat no more than 30%/Cals.
- Meals do not exceed 1200mg sodium per meal, unless noted high sodium.
- ✓ Entrée over 500mg sodium marked with asterisk (*).
- ✓ Sodium totals include milk (135mg), margarine (30mg).

For menu options and nutrition information visit www.eldercare.org

Purchase Ensure® from SCES

Ensure® \$29.00/case of 24 drinks
Ensure® Plus \$31.00/case of 24 drinks
Glucerna Diabetic \$40.00/case of 24
Flavors: Strawberry, Vanilla, Chocolate.
Call Community Support Services at 617-628-2601. Delivery options are available

Choose a day of the week that you prefer, and they will be delivered right to your door. They will include 5 meals, plus milk, bread and desserts. Sample menus:

Week 1

Unstuffed Beef Pepper Bowl, Rice, Corn & Peppers Shrimp Alfredo, Pasta, Green Beans Hot Dog, Baked Beans, Carrots Roast Turkey & Gravy, Mashed Potatoes, Green Peas Chef Special – Weekly Rotating Entrée

Week 2

Lemon Ricotta Parmesan Ravioli, Zucchini Squash BBQ Chicken, Mac & Cheese, Green Beans w/ Red Peppers Crispy Chicken, Black Eyed Peas, Beets & Greens Potato Pollock, Mashed Sweet Potatoes, Mixed Vegetables Chef Special – Weekly Rotating Entrée

Week 3

Beef Teriyaki, White Rice, Carrots
Cheese Lasagna with Turkey Bolognese, Zucchini
Stewed Chicken Drumstick, Polenta, California Vegetables
Meatloaf w/ Gravy, Mashed Sweet Potatoes, Broccoli
Chef Special – Weekly Rotating Entrée

Week 4

Salmon w/ Lemon Wedge, Rice Pilaf, Garlic Kale Turkey Meatballs & Marinara, Pasta, Green Beans Cheeseburger, Corn & Peppers, Vegetable Medley Hawaiian Chicken, Sweet Rice, California Vegetables Chef Special – Weekly Rotating Entrée

Please call 617-628-2601 and say that you are interested in receiving meals to learn more.