COSTICK CAFE DINE-IN MEAL PROGRAM

Our Congregate Dining program is now located in Shannon Hall with full-service dining in returning (all meals must be eaten on the premises). Some key points:

You need to preregister by 11 a.m. the day before to reserve your meal. No walk ins.

Service will be from 12 – 12:30 p.m.

Meals must be reserved at least one day in advance by 11 a.m. (ex. If you would like a meal on Monday

September 9 you need to reserve by Friday, September 6 at 11 a.m.) Save a phone call. Order all your meals for several days or the month in advance.

All meals must be reserved in advance.

Reserve your meal by calling 248-473-1830.

- Meals are available only from 12 12:30 p.m. in Shannon Hall
- No exceptions to posted meal.
- Donation age 60+ \$3.50, under 60 \$6.00.

Procedure upon arriving at the Costick Center:

- Enter the Costick Center at door A.
- Swipe i.d. card at registration desk, proceed to Shannon Hall.
- Sign in for lunch and pick up envelope for donation.
- Place donation envelope in box and pick up lunch.
- The congregate meal is plated for you to eat in Shannon Hall. No carry-out.
- Lunch will be served in Casey September 6, 20, 25.
- No Lunch service September 2, 11.

Nutrition services are funded through Title III, Older Americans Act Funds & distributed through the AgeWay Nonprofit Senior Services and the Office of Aging and Adult Services Agency. Complies with terms and regulations of Title V of Civil Rights Act of 1964 as amended in Section 504 of the Social Rehabilitation Act of 1973. Equal opportunity employee program.

COSTICK DINE-IN MEAL PROGRAM

September 2024

	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
	CENTER CLOSED No Lunch Service	Stuffed Pepper, Roasted Potatoes, Vegetable Blend, Apple	Turkey/Gravy, Mashed Potatoes, Garden Salad/ Balsamic, Hot Cherry Dump Cake	Asian Meatballs. Egg Noodles, Asian Blend Vegetables, Spinach Garden Salad, Nectarine	Mac & Cheese, Stewed Tomatoes, Normandy Blend Vegetables, Peach	
8	9	10	11	12	13	14
	Stuffed Cabbage, Mashed Potatoes, Vegetable Blend, Orange	Italian Chicken Parmesan, Penne Pasta, Italian Veg- etables, Garden Salad, Plum	No Lunch Service	Beef-Chicken Fried Steak, Gravy & Whipped Potatoes, Green Beans, Pudding with Fruit	BBQ Pulled Pork, German Potato Salad, Northwest Vegetable Blend, Nectarine	
15	16 Chicken Drumstick, Roasted Sweet Potato, French Green Beans, Plum, Corn Muffin	17 Parmesan Crusted Tilapia, Brown & Wild Rice, Caribbean Vegetable Blend, Super Slaw, Peach	Chicken Tortilla Casserole, Broccoli, Refried Beans, Red Grapes	Baked Ham with Orange Sauce, Au Gratin Potatoes, Brussels Sprouts, Tropical Fruit Cup	Mostaccioli with Meat Sauce, Italian Vegetable Blend, Apple	21
22	23	24	25 Beef Tacos,	26	27	28
	Brats, Sauerkraut, Carrots & Potatoes, Pear	Chicken Alfredo Lasagna, Venetian Blend Vegetables, Garden Salad, Orange	Mexican Rice, Normandy Vegetable Blend, Red Grapes	BBQ Chicken Breast, Vegetarian Baked Beans, Spinach, Peach	Parmesan Crusted Salmon, Sweet Corn Bake, Malibu Vegetable Blend, Apple	
29	Chicken Teriyaki, Rice, Asian Vegeta- ble Blend, Tropical Fruit, Fortune Cookie	lunch wi	ited dates, II be served Casey.	Lunch will be Shannon Hal		

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