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

July 8 you need to reserve by Friday, July 5 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 July 24, 25, 26, 29, 30, 31.

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

July 2024 Menu

	Mon	Tue	Wed	Thu	Fri	Sat
	1 Stuffed Cabbage, Roasted Potatoes, Honey Glazed Carrots, Apple	2 Stuffed Florentine Shells, Riviera Vegetables, Garden Salad, Orange	Parmesan Crusted Tilapia, Brown and Wild Rice, Capri Blend Vegetables, Peach	4 hoppy July CENTER CLOSED	Deli Sandwich, Three Bean Salad, Chips, Peach	6
7	8 Asian Meatballs, Noodles, Asian Blend Vegetables, Spinach Salad, Pear	Chicken Fried Beef Steak, Whipped Potato with Gravy, Key West Blend Vegetables, Pud- ding with Fruit	10 Italian Chicken Parmesan, Penne Pasta, Italian Vegetables, Garden Salad, Pear	11 Chicken Salad, Spring Greens/ Tomatoes, Potato Salad, Three Bean Salad, Honeydew Melon	12 Bratwurst/ Sauerkraut, German Potato Salad, Northwest Vegetables, Peach	13
14	Chicken Drumstick, Roasted Sweet Potato, French Green Beans, Orange	16 White Fish with Pesto, Brown and Wild Rice, Caribbean Blend Vegetables, Broccoli Slaw, Banana	17 Chicken Marsala, Basmati Rice, Caesar Salad, Apple	18 Stuffed Pepper, Mashed Potatoes, Cozumel Blend Vegetables, Cantaloupe	19 Pub Cheese Burger, Vegetarian Baked Beans, Scalloped Potatoes, Nectarine	20
21	BBQ Pulled Pork, Au Gratin Potatoes, Riviera Vegetable Blend, Pear	Chicken Alfredo Lasagna, Venetian Blend Vegetables, Garden Salad, Red Grapes	24 Italian Sausage, Peppers/Onions, Carrots and New Potato, Honey Dew Melon	25 Seasoned Chicken Breast, Rosemary Potatoes, Spinach, Peach	26 Stuffed Salmon, Scalloped, Roasted Brussel Sprout, Garden Salad, Plum	27
28	Chicken Teriyaki, Fried Rice, Asian Blend Vegetables, Egg Roll, Tropical Fruit Cup	30 Salisbury Steak with Mush- rooms, Mashed Potatoes, Ginger Carrots, Garden Salad, Apple	31 Mac and Cheese, Stewed Tomatoes, Norman- dy Blend Vegeta- bles, Cantaloupe	Lunch will be se Shannon Hall.	Highlighted dates, lunch will be served in Casey.	

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