

# CDP Resident Menu Calendar

## FY 2024

TW	october	TW	november	TW	december	FIRST QUARTER
MENU	s m t w t f s	MENU	s m t w t f s	MENU	s m t w t f s	
1 A	1 2 2 4 5 6 7	5 A	1 2 3 4	9 B	1 2	
2 B	8 9 10 11 12 13 14	6 B	5 6 7 8 9 10 11	10 A	3 4 5 6 7 8 9	
3 A	15 16 17 18 19 20 21	7 A	12 13 14 15 16 17 18	11 B	10 11 12 13 14 15 16	
4 B	22 23 24 25 26 27 28	8 D	19 20 21 22 23 24 25	12 A	17 18 19 20 21 22 23	
5 A	29 30 31	9 B	26 27 28 29 30	13 D	24 25 26 27 28 29 30	
	Columbus Day		Veterans Day Thanksgiving		Christmas	

TW	january	TW	february	TW	march	SECOND QUARTER
MENU	s m t w t f s	MENU	s m t w t f s	MENU	s m t w t f s	
14 D	31 1 2 3 4 5 6	18 A	1 2 3	22 A	1 2	
15 B	7 8 9 10 11 12 13	19 B	4 5 6 7 8 9 10	23 B	3 4 5 6 7 8 9	
16 A	14 15 16 17 18 19 20	20 A	11 12 13 14 15 16 17	24 A	10 11 12 13 14 15 16	
17 B	21 22 23 24 25 26 27	21 B	18 19 20 21 22 23 24	25 B	17 18 19 20 21 22 23	
18 A	28 29 30 31	22 A	25 26 27 28 29	26 A	24 25 26 27 28 29 30	
	New Years Day Martin Luther King BD		Presidents Days			

TW	april	TW	may	TW	june	THIRD QUARTER
MENU	s m t w t f s	MENU	s m t w t f s	MENU	s m t w t f s	
27 B	31 1 2 3 4 5 6	31 B	1 2 3 4	35 B	1	
28 A	7 8 9 10 11 12 13	32 A	5 6 7 8 9 10 11	36 A	2 3 4 5 6 7 8	
29 B	14 15 16 17 18 19 20	33 B	12 13 14 15 16 17 18	37 B	9 10 11 12 13 14 15	
30 A	21 22 23 24 25 26 27	34 A	19 20 21 22 23 24 25	38 A	16 17 18 19 20 21 22	
31 B	28 29 30	35 B	26 27 28 29 30 31	39 B	23 24 25 26 27 28 29	
	Easter		Mothers Day Memorial Day		Fathers Day Juneteenth	

TW	july	TW	august	TW	september	FOURTH QUARTER
MENU	s m t w t f s	MENU	s m t w t f s	MENU	s m t w t f s	
40 D	30 1 2 3 4 5 6	44 B	1 2 3	49 A	1 2 3 4 5 6 7	
41 A	7 8 9 10 11 12 13	45 A	4 5 6 7 8 9 10	50 B	8 9 10 11 12 13 14	
42 B	14 15 16 17 18 19 20	46 B	11 12 13 14 15 16 17	51 A	15 16 17 18 19 20 21	
43 A	21 22 23 24 25 26 27	47 A	18 19 20 21 22 23 24	52 B	22 23 23 25 26 27 28	
44 B	28 29 30 31	48 B	25 26 27 28 29 30 31	53 A	29 30	
	4th of July				Labor Day	

TW = Training Week

Menu Choices / D=Down Week

Dated: February 8th, 2024

# Weekly Menu

## BREAKFAST

Scrambled Eggs  
Bacon  
Sausage  
Corned Beef  
Hash Browns  
Grits  
Oatmeal  
Biscuits & Gravy  
Fresh Fruit  
Cold Cereal  
Pastries and Biscuits

## HOURS

Monday – Friday  
Breakfast – 5:30am – 7:30am  
Lunch – 11:00am – 1:00pm  
Dinner – 5:30pm – 7:30pm

Breakfast Saturday  
5:30am – 7:30am  
Lunch Saturday  
12:00pm – 1:00pm  
Dinner Saturday  
5:30pm – 6:30pm

Breakfast Sunday  
6:00am – 7:00am  
Lunch Sunday  
12:00pm – 1:00pm  
Dinner Sunday  
5:30pm – 7:30pm

General Manager: **Walter Janeczek**  
256-231-5665

Executive Chef: **Christopher Reaves**  
256-741-3416

Operations Manager: **Karen Bryant**  
256-741-3342

### Sunday

#### **Lunch**

Assorted Deli Sandwiches, Assorted Cheeses, Tomatoes, Lettuce, Assorted Chips, Ceasar Salad, Fresh Fruit

#### **Dinner**

Salisbury Steak  
\*Grilled Garlic Herbed Tilapia  
Garlic Mashed Potatoes, Roasted Green Beans, Maple Glazed Carrots, Soft Dinner Roll

### Monday

#### **Lunch**

\*Grilled Lemon Coriander Chicken  
\* Oven Roasted Tenderloin  
Roasted Fingerling Potatoes, Mushrooms & Onions, Lemon & Red Pepper Broccoli, Soft Dinner Roll

#### **Dinner**

\*Huli-Huli Chicken  
Grilled Citrus Tuna  
Hawaiian Fried Rice, Stir Fry Vegetables, Sauteed Cabbage

### Tuesday

#### **Lunch**

\*Cajun Chicken & Creole Sauce  
\*Fried Catfish  
Dirty Rice, Fried Okra, Roasted Corn & Peppers, Hush Puppies

#### **Dinner**

\*Roasted Herbed Chicken Quarters  
Herb & Mustard Crusted Pork Loin  
Rice Pilaf, Roasted Garlic Green Beans, Sauteed Brussel Sprouts w/ Walnuts, Soft Dinner Roll

### Wednesday

#### **Lunch**

\*Chicken Cacciatore  
Italian Meatballs and Ragu, Spaghetti, Cheese Ravioli, Roasted Zucchini & Heirloom Tomatoes, Steamed Carrots & Pearled Onions, Parmesan Focaccia

#### **Dinner**

\*Apricot Glazed Turkey  
\*Smoked Pit Ham  
Candied Sweet Potatoes, Green Bean Casserole, Fresh Steamed Corn, Sweet Roll

### Thursday

#### **Lunch**

Country Fried Steak  
\*Citrus & Herbed Crusted Salmon  
Old Fashioned Macaroni & Cheese, Fried Green Tomatoes, Collard Greens, Honey Buttered Corn Bread

#### **Dinner**

Slow Cooked Pot Roast, Herb Grilled Chicken Thigh, Jasmine Rice & Scallions, Roasted Lemon Thyme Asparagus, Okra & Tomatoes, Soft Dinner Roll

### Friday

#### **Lunch**

\*Carne Asada  
\*Carnitas  
Spanish Rice, Refried Beans, Corn O' Brien

#### **Dinner**

\*Grilled Hamburgers  
\*Buffalo Chicken Wings  
Roasted Potato Wedges, Farmers Market Vegetable Medley

### Saturday

#### **Breakfast**

Bacon, Pancakes, Assorted Cereals, Hot Cereal, Assorted Danishes, Muffins & Breads, Fruit Bar

#### **Dinner**

Lasagna  
Chicken Alfredo  
Roasted Zucchini, California Blend, Garlic Bread

### Saturday

#### **Lunch**

Turkey, Ham, Roast Beef Sandwiches, Assorted Cheese, Tomatoes, Lettuce, Assorted Chips, Caesar Salad

\*Indicates Gluten Free Option

At least one starch and vegetable served without meat or meat by - products.

The executive chef reserves the right to menu modifications based on availability.

# Weekly Menu

## BREAKFAST

Scrambled Eggs  
 Bacon  
 Sausage  
 Corned Beef  
 Hash Browns  
 Grits  
 Oatmeal  
 Biscuits & Gravy  
 Fresh Fruit  
 Cold Cereal  
 Pastries and Biscuits

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### Sunday

#### **Lunch**

Assorted Deli Sandwiches, Assorted Cheeses, Tomatoes, Lettuce, Assorted Chips, Ceasar Salad, Fresh Fruit

### Monday

#### **Lunch**

\*Lemon & Basil Roasted Chicken  
 \*Oven Roasted Tenderloin  
 Brown Butter Orzo & Toasted Almonds,  
 Roasted Acorn Squash, Roasted Mushrooms & Onions  
 Buttered Croissants

### Tuesday

#### **Lunch**

\*Smoked Pulled Pork  
 \*Smoked Spiced Rubbed Chicken Quarters  
 Old Fashioned Macaroni & Cheese, Fried Okra, Roasted Corn & Peppers, Soft Dinner Roll

### Wednesday

#### **Lunch**

\*Italian Sausage  
 Shrimp Scampi  
 Linguini, Cheese Tortellini, Roasted Zucchini & Charred Heirloom Tomatoes,  
 Roasted Artichoke Hearts & Parmesan  
 Cheese, Garlic Bread Sticks

### Thursday

#### **Lunch**

Chicken Pot Pie  
 \*Blackened Snapper  
 Southern Fried Rice, Turnip Greens,  
 Roasted Baby Carrots w/ Candied Pecans,  
 Soft Dinner Roll

### Friday

#### **Lunch**

\*Grilled Chicken Breast w/ Mango Slaw  
 \*Roasted Cod w/ White Wine Sauce  
 Creamy Roasted Red Pepper Risotto,  
 Brown Butter Peas & Carrots, Sauteed Yellow Squash & Tomatoes, Buttered Croissants

### Saturday

#### **Breakfast**

Bacon, Pancakes, Assorted Cereals, Hot Cereal, Assorted Danishes, Muffins & Breads, Fruit Bar

### Saturday

#### **Lunch**

Turkey, Ham, Roast Beef Sandwiches, Assorted Cheese, Tomatoes, Lettuce, Assorted Chips, Caesar Salad

#### **Dinner**

Herb Chicken w/ Supreme Sauce  
 \*Spinach & Cream Flounder  
 Roasted Herb Potatoes, Roasted Cauliflower,  
 Glazed Roasted Root Vegetables, Soft Dinner Roll

#### **Dinner**

General TSO's Chicken  
 \*Chili Orange Shrimp  
 Sticky White Rice, Stir Fry Vegetables, Sauteed Cabbage

#### **Dinner**

\*Jamaican Jerk Pork Loin  
 Roasted Herbed Chicken Quarters, Rice Pilaf,  
 Roasted Green Beans, Maple Glazed Carrots, Soft Dinner Roll

#### **Dinner**

\*Apricot Glazed Turkey  
 \*Smoked Pit Ham  
 Roasted Garlic Mashed Potatoes, Green Bean Casserole, Fresh Steamed Corn, Sweet Roll

#### **Dinner**

Braised Beef Short Ribs  
 \*Herbed Garlic Chicken Thigh  
 Creamy Polenta & Cheese, Roasted Lemon & Thyme Asparagus, Tomatoes Okra & Green Peppers, Soft Dinner Roll

#### **Dinner**

\*Grilled Hamburgers  
 \*Buffalo Chicken Wings  
 Beer Battered Onion Rings, Lemon & Garlic Broccoli

#### **Dinner**

Lasagna  
 Chicken Alfredo  
 Roasted Zucchini, California Blend, Garlic Bread

\*Indicates Gluten Free Option

At least one starch and vegetable served without meat or meat by - products.

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