

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

Center for Domestic Preparedness

Café Menu (A)

Sunday

Lunch

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

Monday

Lunch

*Grilled Lemon Coriander Chicken
* Roasted Flank Steak w/ Chimichurri
Garlic & Herbed Tomato Risotto, Roasted Fingerling Potatoes, Red & Golden Beets, Lemon & Red Pepper Broccolini, Soft Dinner Roll

Tuesday

Lunch

Cajun Chicken & Creole Sauce
*Blackened Catfish
Dirty Rice, Red Beans, Fried Okra, Roasted Corn & Peppers, Hush Puppies, Jambalaya

Wednesday

Lunch

*Chicken Cacciatore
Italian Meatballs and Ragu, Spaghetti, Cheese Tortellini, Roasted Zucchini & Heirloom Tomatoes, Sautéed Fennel Carrots & Pearled Onions, Parmesan Focaccia

Thursday

Lunch

Country Fried Steak
*Citrus & Herbed Crusted Salmon
Old Fashioned Macaroni & Cheese, Southern Black-Eyed Peas, Fried Green Tomatoes, Collard Greens, Honey Buttered Corn Bread

Friday

Lunch

*Carne Asada
*Carnitas
Spanish Rice, Refried Beans, Corn Obrien, Sautéed Chayote, Corn Tortillas

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

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

Dinner

*Huli-Huli Chicken
Grilled Citrus Tuna
Hawaiian Fried Rice, Lo Mein, Stir Fry Vegetables, Sautéed Cabbage

Dinner

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

Dinner

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

Dinner

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

Dinner

*Grilled Hamburgers
*Buffalo Chicken Wings
Roasted Potato Wedges, Beer Battered Onion Rings, Lemon & Garlic Broccoli, Farmers Market Vegetable Medley

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.

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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CDP

CDP-TE-0086.1 B

Center for Domestic Preparedness

Café Menu (B)

Sunday

Lunch

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

Monday

Lunch

*Lemon & Basil Roasted Chicken
*Southwest Flank Steak w/ Gremolata
Scalloped Potatoes & Mornay, Brown Butter Orzo & Toasted Almonds, Roasted Acorn Squash, Garlic Butter Furred Fronds, Buttered Croissants

Tuesday

Lunch

*Smoked Pulled Pork
*Smoked Spiced Rubbed Chicken Quarters
Old Fashioned Macaroni & Cheese, Honey Baked Beans, 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, Latke Potatoes, Rainbow Swiss Chard, Roasted Baby Carrots w/ Candied Pecans, Soft Dinner Roll

Friday

Lunch

*Grilled Chicken Breast w/ Mango Slaw
*Roasted Sea Bass w/ White Wine Sauce
Roasted Pebbled Potatoes, Creamy Roasted Red Pepper Risotto, Brown Butter Peas & Carrots, Sauteed Zucchini & 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

Center for Domestic Preparedness
Cafe Menu B

Dinner

Herb Chicken w/ Supreme Sauce
*Spinach & Cream Dover Sole
Roasted Herb Potatoes, Wild Rice Pilaf, Roasted Cauliflower, Glazed Roasted Root Vegetables, Soft Dinner Roll

Dinner

General TSO's Chicken
*Terriyaki Chicken
Sticky White Rice, Lo Mein, Stir Fry Vegetables, Sauteed Cabbage

Dinner

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

Dinner

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

Dinner

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

Dinner

*Grilled Hamburgers
*Buffalo Chicken Wings
Roasted Potato Wedges, Beer Battered Onion Rings, Lemon & Garlic Broccoli, Farmers Market Vegetable Medley

Dinner

Lasagna
Chicken Alfredo
Roasted Zucchini, California Blend, Garlic Bread

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