Ethos HDM Menu-May 2022



A suggested donation of \$2.00 is requested for each meal.

Calories and sodium for the total meal, including milk and margarine are listed at the bottom of each day. Milligrams of sodium (NA+) are listed next to each item. Any item with more than 500mg is considered a higher sodium item and is identified with an (*) asterisk.

Milk= 125mg sodium Margarine= 35 mg sodium

To cancel a meal please call (617) 477-6606 by 9am the previous day.

Menu subject to change.

 (A+) are listed
 All HDM Drivers will be required to see someone at delivery, and will be required to ask about clients at least twice week.
 No Home Delivered Meal will be be left without seeing someone at delivery.

Monday 5/2		Tuesday 5/3		Wednesday 5/4		Thursday 5/5		Friday 5/6	
	<u>NA+</u>		<u>NA+</u>		<u>NA+</u>		<u>NA+</u>		<u>NA+</u> 527
Meatloaf	187	Terriyaki Grilled Chicken Strips	483	Cheese Ravioli w/ Tomato Sauce	324	Pulled Roast Chicken	383	Roast Sliced Turkey*	527
w/ LS Gravy	19	Served over Asian Brown Rice	29	Lima Beans	33	L.S. Gravy	19	w/ L.S Turkey Gravy	60
Mashed Potatoes	48	Asian Vegetable Blend	18	Dinner Roll	265	Seasoned Potato Wedges	27	Scallop Potatoes	47
Green Peas	62	Breadstick	130	Raisins	4	Diced Carrots	55	Butternut Squash	3
Wheat Dinner Roll	303	Apple Cinnamon Bar	90		1 1	Dinner Roll	265	Herb Stuffing	267
Fresh Orange	4				1 1	Fresh Apple	1	Strawberry Yogurt cup	75
Cal: 677 Na: 659 mg		Cal: 695 Na:1177 mg		Cal: 748 Na:822 mg		Cal: 680 Na: 945 mg		Cal: 884 Na: 1105 mg	
Monday 5/9		Tuesday 5/10		Wednesday 5/11		Thursday 5/12		Friday 5/13	
	NA+		NA+		NA+		NA+		NA+
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Rottissarie Chicken Pot Pie	321	New England Hot Dog	490	Broccoli and Cheese Stuffed Chicken w/ Cream Sauce	460	Beef & Lentil Chili	202	Golden Baked Macaroni & Cheese	443
w/ LS Chicken Gravy		Baked Bean Dinner	140	Potato Puffs	39	(served over)		w/ side of Stewed Tomatoes	191
Mashed Potatoes	48	Cauliflower and diced Red Pepper	13	Mixed Vegetables	28	Baked Potato 1/2	287	Streamed Broccoli	22
Buttered Corn	1	Hot Dog Bun	155	Bread-Stick	95	Honey Roasted Baby Carrots	55	Biscuit	232
Biscuit w/ Margarine	232	Ketchup/Mustard Pkt.	137	Fresh Apple	1	WW Dinner Roll w/ Margarine	338	Raisins	4
Strawberry Bar	85	Fresh Pear	2			Vanilla Pudding Cup	130		
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Cal: 831 Na: 883 mg		Cal: 688 Na: 1132 mg		Cal: 905 Na: 828 mg		Cal: 962 Na: 1173 mg		Cal: 827 Na: 1087 mg	
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Nutrient Needs for Older Adults

The following table outlines the Recommended Dietary Allowance (RDA) or Adequate Intake (AI) for adults ages 51 years and older. The RDA/AIs are average daily intakes of nutrients that meet the needs of nearly 98% of the population. Below are the recommendatins for older adults 51 years and older. Ethos meals meets 1/3 of the RDA.

AGE MY WAY: MAY 2022

Please notify Ethos of any life threatening food allergies @ 617-477-6606

				Ethos HDM Menu-May 20	22				
Monday 5/16 Tuesday 5/17			Wednesday 5/18			Thursday 5/19	Friday 5/20		
	<u>NA+</u>		<u>NA+</u>		<u>NA+</u>		<u>NA+</u>		<u>NA+</u>
Oven Baked Stuffed Shells Florentine*	766	Swedish Meatballs w/ L.S. Swedish Gravy	209	Pulled Pork Carrot and Chickpea Stew	408	Cheese Mini Ravioli & Butternut Squash w/ Lemon Juice, Olive Oil and	373	Beef Tips w/ LS Mushroom Gravy*	520
(w/spinach tomato sauce)		Served over White Rice	16	Parsley Cous Cous	47	Parmesan Cheese		Garlic Mashed Potatoes	33
Diced Carrots	55	Green Peas w/ pearl onions	62	Green Beans		(Ravioli)		Roasted Brussels Sprouts	14
Bread-Stick	95	Biscuit	232	Wheat Bread	135	Spinach	109	Breadstick	95
Fresh Orange	4	Oatmeal Raisin Cookie	75	Applesauce Cup	14	Dinner Roll	265	Fruit Snack n Loaf Muffin	160
						Raisins	4		
Cal: 926 Na: 1114mg		Cal: 717 Na:789 mg		Cal: 752 Na: 802 mg		Cal: 724 Na: 947 mg		Cal: 899 Na: 1016 mg	
Monday 5/23		Tuesday 5/24		Wednesday 5/25		Thursday 5/26		Friday 5/27	
	NA+		NA+		NA+		NA+		NA+
Broccoli and Cheese Stuffed Chicken	429	Shepherds "Cottage" Pie	405	Pollock Filet w/ Butter Crumb topping	168	Roast Pork Tenderloin w LS Gravy	126	Cheese Tortellini w/ Tomato Sauce*	664
w/ L.S. Gravy		w/ LS Beef Gravy, Ground Beef and Veggies		O'Brien Potatoes	25	Parsley Potatoes	6	Italian Blend Vegetables	37
Dirty Rice	44	Whipped Potato	48	Brussels Sprouts	14	Broccoli w/ Diced Peppers	17	Dinner Roll	265
Mixed Vegetables	28	Buttered Carrot Coins	97	Bread-Stick	95	Wheat Bread	135	Fig Bar	35
WW Dinner Roll	303	Biscuit	232	W/Lemon Wedge		Applesauce Cup	14		
Fresh Orange	4	Fresh Pear	2	Fig Bar	35				
Cal: 770 Na:1003 mg		Cal: 770 Na: 979 mg		Cal:531 Na: 779mg		Cal: 898 Na: 494 mg		Cal :872 Na:1196 mg	+
Monday 5/30		Tuesday 5/31							
Closed		Hamburger w/ Roasted Root Vegetables Mixed Vegetables Hamburger Bun w/ Ketchup Pkt. Chewy Granola Bar Cal: 733 Na: 932 mg	NA+ 200 28 320 82 110	 bone loss and osteoporosis. Food sources are: Broccoli, kale, spinach, bok choy, collard greens, Low-fat or fat-free dairy products, Fortified foods: cereals, juices, soy products Vitamin B12 plays a role in red blood cell production and neurological function. It is an important micronutrient for older adults because they may not be able to absorb enough it, which can lead to several adverse health effects. Food sources are: Eggs, chicken, liver, beef, salmon, tuna, trout; Low-fat or non-fat dairy products. Fiber plays an important role in gut health. It not only promotes bowel regularity, but also can also help to maintain blood sugar levels and hunger. Food sources are: Whole grain wheat bread, brown rice, oats, nuts, legumes, fruits & vegetables 					

A Special Focus on Select Nutrients cont.:

- Potassium helps regulate fluid volume in the body. Ensuring you get enough potassium, while also limiting sodium intake, can reduce the risk of high blood pressure. Food sources are: Fruits and vegetables, Legumes: lentils, kidney beans, soybeans, Low-fat or fat-free dairy products, Meat: chicken, salmon

- Dietary fats support cell growth, provide insulation, and aid in the transport and absorption of some nutrients in the body. We want to consume more polyunsaturated and monounsaturated fats, which help lower cholesterol levels in the body. We want to consume to consume less saturated and trans fats, which raise cholesterol levels. Food sources are: Nuts: walnuts, almonds, pecans; Seeds: flaxseeds, chia seeds, pumpkin seeds, avocados; Vegetable oils: sunflower oil, soybean oil; Fish: Salmon, cod, sardines.

