## **Ethos Traditional Menu-June 2022**



A suggested donation of \$2.00 is requested. Each meal includes low fat milk and margarine. Calories for the total meal (including milk and margarine) are listed for each day. Milligrams of sodium are listed for each ITEM. Any item with more than 500mg is considered a higher sodium item and is identified with an (\*) asterisk. All nutrition information was provided by City Fresh foods.

Milk= 125mg sodium. Margarine= 35 mg sodium.

Menu subject to change.

Thank you

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.

				Wednesday 6/1		Thursday 6/2		Friday 6/3	
Ani Aroian, MPH, RDN, is Ethos' new Community Dietitian. Ani is a graduate from the					NA+		NA+		NA+
dual dietetic internship and Master's in public health promotions program from UT				Breaded Cod	260	Swedish Meatballs (Beef)	450	BBQ Chicken	541
Health at Houston. Ani's professional interests include adult and geriatric care, metabolic syndromes, gastrointestinal health and sustainability. When Ani is not in the office, she is scoping out new coffee shops, spending time with friends and family, and planning her next vacation trip. <i>If you have any nutrition questions</i> ,				Roasted Potatoes	115	Egg Noodles	5	White Rice	25
				California Blend Vegetables	36	Vegetable Medley	18	Brussel Sprouts	23
				Wheat Bread	135	Wheat Roll	135	Wheat Bread	135
please call Ani at 617-477-6923.				Mixed Fruit	10	Chocolate Chip Cookie	85	Pineapple Tidbits	0
					85				
				Cal:683 CHO:80g Na:786mg		Cal:736 CHO:94g Na:848mg		Cal:750 CHO:89g Na:879mg	
Monday 6/6		Tuesday 6/7		Wednesday 6/8		Thursday 6/9		Friday 6/10	
Monday 6/6	NA+	Tuesday 6/7	NA+	Wednesday 6/8	NA+	Thursday 6/9	NA+	Friday 6/10	NA+
Monday 6/6  Breaded Catfish	<b>NA+</b> 350	Tuesday 6/7  Pot Roast w/Brown Gravy	<b>NA+</b> 273	Wednesday 6/8  Egg Roll Skillet w/Ground Chicken	<b>NA+</b> 454	Thursday 6/9  Meatloaf w/Gravy	NA+ 308	Friday 6/10  Balsamic Chicken	<b>NA+</b> 444
Breaded Catfish	350	Pot Roast w/Brown Gravy	273	Egg Roll Skillet w/Ground Chicken	454	Meatloaf w/Gravy	308	Balsamic Chicken	444
Breaded Catfish  Macaroni & Cheese	350 338	Pot Roast w/Brown Gravy Red Skin Mashed Potatoes	273 267	Egg Roll Skillet w/Ground Chicken White Rice	454 25	Meatloaf w/Gravy Mashed Potatoes	308	Balsamic Chicken Roasted Sweet Potatoes	444
Breaded Catfish Macaroni & Cheese Collard Greens	350 338 65	Pot Roast w/Brown Gravy Red Skin Mashed Potatoes Green Beans	273 267 6	Egg Roll Skillet w/Ground Chicken White Rice Vegetable Medley	454 25 18	Meatloaf w/Gravy Mashed Potatoes Tuscan Vegetables	308 113 18	Balsamic Chicken Roasted Sweet Potatoes Broccoli	444 60 6
Breaded Catfish Macaroni & Cheese Collard Greens Wheat Bread	350 338 65 135	Pot Roast w/Brown Gravy Red Skin Mashed Potatoes Green Beans Whole Grain Cornbread	273 267 6	Egg Roll Skillet w/Ground Chicken White Rice Vegetable Medley Snack Loaf	454 25 18	Meatloaf w/Gravy Mashed Potatoes Tuscan Vegetables Wheat Roll	308 113 18 135	Balsamic Chicken Roasted Sweet Potatoes Broccoli Wheat Bread	444 60 6 135

The summer season is upon us—it's about time we get out and soak up the sun! As we age, making sure you are getting enough Vitamin D is important. The Recommended Dietary Allowance is 600-800 IU or 15-20mcg per day for older adults. One way to get Vitamin D is through direct contact with the sun. Skin in direct contact with the sun for 15-30 minutes per day can help recharge vitamin D stores and maintain bone health. This can be as simple as sitting on the front porch or taking a walk. Whichever you prefer, go enjoy that sunshine! Another way to incorporate more vitamin D is through our food. To incorporate more foods high in vitamin D, try including these foods: fortified vitamin D products (milk, soy milk, orange juice, cereals), salmon or trout, canned tuna or sardines, eggs, mushrooms, broccoli, and lentils.

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

Ethos Traditional Menu-June 2022											
Monday 6/13		Tuesday 6/14		Wednesday 6/15		Thursday 6/16		Friday 6/17			
	NA+		NA+		NA+		NA+		NA+		
Broccoli Cheddar Stuffed Chicken	410	American Chop Suey	265	Creamy Cajun Shrimp	563	Holiday Meal		Turkey Bolognese	266		
Sweet Rice	25	Elbow Macaroni	0	Cheesy Grits	116	Oven "Fried Chicken"	149	WG Cheese Ravioli	360		
Carrots	30	Broccoli	6	Mixed Vegetables	17	Black Eyed Peas	230	Green Beans w/Peppers	6		
Snack Loaf	90	Wheat Roll	135	Hawaiian Sweet Roll	80	Collards, Corn & Peppers	14	White Bread	150		
Fruit	0	Cinnamon Pears	10	Fruit	0	Cornbread Loaf	90	Mixed Fruit	10		
						Oatmeal Cookie	85				
Cal:843 CHO:106g Na:710mg		Cal:707 CHO:85g Na:571mg		Cal:757 CHO:81g Na:931mg		Cal:766 CHO:81g Na:723mg		Cal:729 CHO:83g Na:947mg			
Monday 6/20		Tuesday 6/21	_	Wednesday 6/22		Thursday 6/23		Friday 6/24			
CLOSED			NA+	WG Breaded Pollock	260	High Sodium Meal	NA+		NA+		
And the state of t		Pork Sausage Cacciatore	719	Rice Pilaf	55	Hot Dog (Beef)	540	Baked Chicken w/Gravy	239		
		Bowtie Pasta	0	Green Beans w/Peppers	6	Baked Beans	140	Mashed Potatoes	113		
JUNETEENTH		Carrots	30	Wheat Bread	135	Vegetable Medley	18	Green Peas	0		
JONETEENTH		Wheat Roll	135	Cinnamon Pears	10	Hot Dog Bun	250	Wheat Roll	135		
		Fruit	0	Tartar Sauce	85	Vanilla Cupcake	210	Fruit	0		
Holiday frozen meals will be delivered	1					Ketchup	85				
the week of 6/13/2022.		Cal:803 CHO:60g Na:1039mg		Cal:710 CHO:90g Na:638mg		Cal:787 CHO:92g Na:1387mg		Cal:742 CHO:87g Na:642mg			
Monday 6/27		Tuesday 6/28		Wednesday 6/29		Thursday 6/30					
	NA+		NA+		NA+		NA+				
Chicken & Garbanzo Chili	256	BBQ Pulled Pork	380	Country "Fried" Steak w/Gravy	492	Chicken Noodle Casserole	386				
Whole Grain Cornbread	90	Cheesy Scalloped Potatoes	304	<b>Mashed Potatoes</b>	113	Egg Noodles	5				
Tuscan Blend Vegetables	31	Vegetable Medley	18	California Blend Vegetables	6	Vegetable Medley	17				
Shortbread Cookie	150	Wheat Bread	135	Wheat Bread	135	WG Buttermilk Biscuit	110				
		Fruit	0	Mixed Fruit	10	Chocolate Chip Cookie	85				
					Ш		$oxed{oxed}$				
Cal:728 CHO:91g Na:682mg		Cal:801 CHO:91g Na:992mg		Cal:787 CHO:81g Na:986mg		Cal:736 CHO:94g Na:758mg					

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