## Ethos Traditional Menu-August 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 500 mg is considered a higher sodium item and is identified with an $\left(^{*}\right)$ asterisk Milk $=125 \mathrm{mg}$ sodium Margarine $=30 \mathrm{mg}$ sodium
All nutrition information was provided by City Fresh Foods.
To cancel a meal please call (617) 477-6606 by 9am the previous day.
Menu subject to change.

| Monday 8/1 |  | Tuesday 8/2 |  | Wednesday 8/3 |  | Thursday 8/4 |  | Friday 8/5 |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Meatloaf w/Gravy <br> Mashed Potatoes <br> Tuscan Vegetables <br> Whole Grain Cornbread <br> Chocolate Pudding | $\begin{gathered} \mathrm{Na}+ \\ 312 \\ 113 \\ 31 \\ 90 \\ 135 \end{gathered}$ | Unstuffed Roasted Pepper Bowl w/ Ground Chicken \& Rice Carrots Wheat Bread Fruit | $\begin{gathered} \mathrm{Na}+ \\ 298 \\ 365 \\ 32 \\ 135 \\ 0 \end{gathered}$ | $\qquad$ <br> Vegetable Rice Pilaf <br> Kale \& Peppers <br> Wheat Roll <br> Fruit <br> Tartar Sauce | $\begin{gathered} \mathrm{Na}+ \\ 260 \\ 31 \\ 14 \\ 135 \\ 0 \\ 85 \\ \hline \end{gathered}$ | Swedish Meatballs (Beef) <br> Egg Noodles <br> Brussel Sprouts <br> Wheat Roll <br> Shortbread Cookie | $\begin{gathered} \mathrm{Na}+ \\ 365 \\ 5 \\ 23 \\ 135 \\ 150 \end{gathered}$ | BBQ Chicken <br> Baked Beans Zucchini \& Squash Cornbread Loaf Fruit | $\begin{gathered} \mathrm{Na}+ \\ 734 \\ 140 \\ 9 \\ 90 \\ 0 \end{gathered}$ |
| Cal:840 CHO:93g Na:836mg |  | Cal: 780 CHO:91g Na:985mg |  | Cal:688 CHO:84g Na:680mg |  | Cal:738 CHO:89g Na:833mg |  | Cal:745 CHO:105g Na:1128mg |  |
| Monday 8/8 |  | Tuesday 8/9 | Wednesday 8/10 |  |  | Thursday 8/11 |  | Friday 8/12 |  |
| Fish \& Chips <br> Potato Wedges <br> Kale, Corn \& Peppers <br> Wheat Bread <br> Vanilla Pudding <br> Tartar Sauce | $\begin{gathered} \mathrm{Na}+ \\ 260 \\ 25 \\ 15 \\ 135 \\ 130 \\ 85 \end{gathered}$ | Egg Roll Skillet w/ Ground Beef White Rice Vegetable Medley Snack Loaf Fruit | $\begin{gathered} \mathrm{Na}+ \\ 455 \\ 25 \\ 18 \\ 150 \\ 0 \end{gathered}$ | Cold Meal <br> Garden Salad w/ Chicken Abruzzi Tortellini Pasta Salad Broccoli Salad Wheat Roll Homemade Banana Pudding | $\begin{gathered} \mathrm{Na}+ \\ 60 \\ 340 \\ 90 \\ 135 \\ 121 \end{gathered}$ | Hamburger <br> Baked Beans <br> Carrots <br> Wheat Hamburger Bun <br> Fruit <br> Ketchup | $\begin{gathered} \mathrm{Na}+ \\ 210 \\ 140 \\ 32 \\ 230 \\ 0 \\ 85 \end{gathered}$ | Honey Garlic Pork Roasted Sweet Potatoes Green Beans Wheat Bread Fruit | $\begin{gathered} \mathrm{Na}+ \\ 75 \\ 60 \\ 6 \\ 135 \\ 0 \end{gathered}$ |
| Cal:709 CHO:90g Na:805mg |  | Cal:916 CHO:110g Na:803mg |  | Cal:732 CHO:97g Na:901mg |  | Cal:688 СHO:90g Na:852mg |  | Cal:680 CHO:80g Na:431mg |  |

## Summer \& Fresh Foods

Summer is a fantastic season for local produce. All across Boston, farmer and mobile markets are delivering home-grown foods like lettuce, cucumbers, tomatoes, strawberries, blueberries - and more! Buying local when possible is not only good for overall health, but also for the community and economy. Some cool and simple meal ideas to incorporate fruits and veggies:

- 3 ingredient salads: wash and chop cucumber, tomato, basil w/ balsamic vinegar and oil
- Open-faced sandwich: a protein (chicken, chickpeas, or tuna) layered with lettuce and tomato on wheat bread - mayo or mustard optional!
- Berry smoothie: Blend together 1 cup milk of choice, $1 / 2$ cup yogurt, handful of blueberries, and 1 banana

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| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Monday 8/15 | Tuesday 8/16 |  |  | Wednesday 8/17 |  | Thursday 8/18 | Friday 8/19 |  |  |
|  | Na+ |  | Na+ |  | Na+ |  | Na+ |  | Na+ |
| Beef Wellington | 210 | Creamy Cajun Chicken | 135 | American Chop Suey | 285 | WG Breaded Pollock | 330 | Whole Grain Cheese Lasagna | 390 |
| Mashed Potatoes | 115 | Cheesy Grits | 116 | Elbow Macaroni | 0 | Sweet Potatoes | 37 | w/ Turkey Bolognese \& Parm Cheese | 250 |
| Brussel Sprouts | 23 | Broccoli | 6 | Mixed Vegetables | 18 | Vegetable Medley | 18 | Green Beans w/Peppers | 6 |
| Snack Loaf | 150 | Hawaiian Sweet Roll | 80 | Whole Grain Garlic Toast | 120 | Wheat Bread | 135 | White Bread | 150 |
| Chocolate Pudding | 135 | Fruit | 0 | Vanilla Cupcake | 230 | Fruit | 0 | Fruit | 0 |
|  |  |  |  |  |  | Tartar Sauce | 85 |  |  |
| Cal:886 CHO:99g Na:788mg |  | Cal:833 СНО:90g Na:492mg |  | Cal:695 CHO:78g Na:808mg |  | Cal:680 CHO:87g Na:760mg |  | Cal:685 CHO:80g Na:951mg |  |


| Monday 8/22 |  | Tuesday 8/23 |  | Wednesday 8/24 |  | Thursday 8/25 |  | Friday 8/26 |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Chicken Noodle Casserole <br> Egg Noodles <br> Vegetable Medley WG Buttermilk Biscuit Vanilla Pudding | $\mathrm{Na}+$ <br> 85 <br> 5 <br> 18 <br> 410 <br> 130 | Fish Tacos w/ Lime Wedge Cilantro Lime Coleslaw <br> Corn w/ Peppers <br> Flour Tortillas <br> Fruit <br> Tartar Sauce | $\begin{gathered} \mathrm{Na}+ \\ 350 \\ 70 \\ 6 \\ 220 \\ 0 \\ 85 \end{gathered}$ | Pot Roast w/ Brown Gravy Red Skin Mashed Potatoes Green Beans Whole Grain Cornbread Fruit | $\begin{gathered} \mathrm{Na}+ \\ 430 \\ 267 \\ 6 \\ 90 \\ 0 \end{gathered}$ | Stewed Chicken Drumstick <br> Polenta <br> Collard Greens <br> Wheat Roll <br> Chocolate Chip Cookie | $\mathrm{Na}+$ <br> 337 <br> 36 <br> 40 <br> 135 <br> 70 | Pork Sausage Cacciatore <br> Bowtie Pasta <br> Mixed Vegetables <br> Wheat Roll <br> Fruit | $\begin{gathered} \mathrm{Na}+ \\ 765 \\ 0 \\ 17 \\ 135 \\ 0 \end{gathered}$ |
| Cal:972 CHO:116g Na:803mg |  | Cal:793 CHO:101g Na:886mg |  | Cal:680 CHO:80g Na:948mg |  | Cal:745 CHO:68g Na:773mg |  | Cal:720 CHO:75g Na:1072mg |  |


| Monday 8/29 | Tuesday 8/30 |  |  | Wednesday 8/31 |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| High Sodium Meal | $\mathrm{Na}+$ | Cold Meal | $\mathrm{Na}+$ |  | Na+ |  |
| BBQ Pulled Pork Sandwich | 767 | Greek Pasta Salad | 381 | Spaghetti \& Meatballs (Turkey) | 490 |  |
| Baked Beans | 140 | w/ Chicken, Tomatoes, Olives \& Feta Cheese | - | w/ Red Sauce \& Parmesan Cheese | 310 |  |
| California Blend Vegetables | 36 | Cucumber Salad | 2 | Tuscan Blend Vegetables | 31 |  |
| Wheat Hamburger Bun | 160 | Whole Grain Pita Bread | 250 | Wheat Roll | 135 |  |
| Chocolate Pudding | 135 | Fruit | 0 | Fruit | 0 |  |
| Cal:718 CHO:95g Na:1393mg |  | Cal:750 CHO:90g Na:788mg |  | Cal:708 CHO:87g Na:1121mg |  |  |

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