Your Choice: Personalize Your Meal

*Please Note: The Fiber Restricted Diet limits fiber to less than 13 grams per day. Not all food options below are acceptable based on your prescribed diet order.

Breakfast Options

Cereals Cheerios Corn Flakes Rice Krispies

Cream of Rice

Cream of Wheat

Breads

Toast (White) English Muffin (White) Blueberry Muffin

Hot Items

Scrambled Eggs or Egg Whites Hard Boiled Eggs French Toast Pancakes Hash Brown Patty Sausage

Lunch and Dinner Options

Hot Items

Grilled Chicken Sandwich Seasoned Chicken Breast Chicken Tenders Baked Salmon Pasta Ditalini w/ Olive Oil & Garlic Macaroni & Cheese

Build Your Own Sandwich

Chicken Salad Egg Salad Tuna Turkey I Haml Roast Beef (can be served with Cheddar cheese)

Sides

Mashed Potatoes and Gravy White Rice Steamed Green Beans Steamed Carrots Peaches Apple Sauce

Soups & Salads

Carrot Ginger Soup Chicken Noodle Soup Cottage Cheese and Fruit Plate Yogurt and Fruit Plate Scoop of Chicken Salad, Egg Salad or Tuna

Desserts

Ice Cream (Vanilla or Chocolate) Pudding (Vanilla or Chocolate) Fruit Ice (Cherry, Orange or Lemon) Gelatin (Orange or Strawberry)

Beverages

Milk Coffee Tea Juice Water

Your health is our priority.

At CommonSpirit Health, Food and Nutrition Services strives to provide delicious, wholesome & nutritious meals that help to build healthier communities. By delivering culinary excellence, along with evidence-based clinical nutrition care, we are better able to nourish those we serve. Our vision is to optimize the health and wellness of our patients, guests & team members through the delivery of quality meals and excellent clinical nutrition care.

Our promise.

When you feel sick, few things feel better than a good home cooked meal.

We want to help all our patients, with any condition, feel that comfort of a home cooked meal during their stay with us.

Our menus provide flavorful comfort foods while maintaining a healthy nutritional balance.

You can receive our standard house menu or build your own.





Patient Menu

Fiber Restricted Diet

Food and Nutrition Services



The Fiber Restricted Diet decreases stool weight, fecal output, and frequency, by limiting dietary fiber. This diet may be used for short term treatment of acute ulcerative colitis, Crohn's disease, acute diverticulitis; or for patients recovering from surgery of the GI tract; and as necessary for bowel rest.

To show our care, we have provided some customized menu options for you. Please see the back of the menu.

*Please note: Depending on your health needs and preferences, your personal menu may vary. Ask a Food and Nutrition Services team member if you have questions about your specific menu.

Call our Food and Nutrition Services office at extension

256279

to share your preferences. If we don't hear from you, we will send you our daily chef selection.

Please call before:

5:30 AM for breakfast changes10:30 AM for lunch changes3:30 PM for dinner changes

Breakfast



Sunday

Cinnamon French Toast

Served with Scrambled Eggs, Savory Pork Sausage Links and Refreshing Orange Juice

Monday

Cheddar Stuffed Cheese Omelet

Served with Steamed Diced Potatoes and Apple Juice

Tuesday

Scrambled Eggs

Served with Buttermilk Biscuit, Blueberry Yogurt and Apple Juice

Wednesday

Scrambled Eggs

Served with a Hash Brown Patty and Refreshing Orange Juice

Thursday

Cinnamon French Toast

Served with Scrambled Eggs, Savory Pork Sausage Links and Refreshing Orange Juice

Friday

Cheddar Stuffed Cheese Omelet

Served with Steamed Diced Potatoes and Apple Juice

Saturday

Scrambled Eggs

Served with Buttermilk Biscuit, Blueberry Yogurt and Apple Juice

Served with decaf coffee and milk

Lunch



Sunday

Traditional Oven Roasted Turkey

Served with Homestyle Gravy, Mashed Red Potatoes, Seasoned Carrots, and Applesauce

Monday

Tomato Glazed Hearty Meatloaf

Served with Brown Gravy, Mashed Potatoes, Steamed Carrots, and Lorna Doone Cookies

Tuesday

Cheese Stuffed Shells with Pesto Sauce

Served with Asparagus, Warm Garlic Bread and Vanilla Pudding

Wednesday

Tender Beef Pot Roast

Served with Savory Gravy, Steamed Carrots, Homestyle Mashed Potatoes, Chocolate Pudding

Thursday

Traditional Oven Roasted Turkey

Served with Homestyle Gravy, Mashed Red Potatoes, Seasoned Carrots, and Applesauce

Friday

Tomato Glazed Hearty Meatloaf

Served with Brown Gravy, Mashed Potatoes, Steamed Carrots, and Lorna Doone Cookies

Saturday

Cheese Stuffed Shells with Pesto Sauce

Served with Asparagus, Warm Garlic Bread and Vanilla Pudding

Served with milk

Dinner



Sunday

Ditalini Pasta with Alfredo Sauce

Served with Steamed Carrots, Warm Garlic Bread, and Peaches

Monday

Seared Chicken Breast with Lemon Herb Sauce

Served with Steamed White Rice, Oven Roasted Zucchini, and Peaches

Tuesday

Smoked BBQ Pulled Pork

Served with Seasoned Carrots, Steamed White Rice, and Applesauce

Wednesday

Teriyaki Glazed Chicken Breast

Served with Steamed White Rice, Seasoned Carrots, and Fruit Cocktail

Thursday

Ditalini Pasta with Alfredo Sauce

Served with Steamed Carrots, Warm Garlic Bread, and Peaches

Friday

Seared Chicken Breast with Lemon Herb Sauce

Served with Steamed White Rice, Oven Roasted Zucchini, and Peaches

Saturday

Smoked BBQ Pulled Pork

Served with Seasoned Carrots, Steamed White Rice, and Applesauce

Served with water