Your Choice: Personalize Your Meal

*Please Note: The Heart Healthy Diet restricts sodium (salt) to 2.2 grams per day, as well as limiting total fat (<35% calories), and trans fat. Not all food options below are acceptable based on your prescribed diet order.

Breakfast Options

Cereals Cheerios Corn Flakes

Raisin Bran Rice Krispies

Cream of Rice Cream of Wheat

Oatmeal

Breads

Toast (White or Wheat) Blueberry Muffin

English Muffin (White or Wheat)

Hot Items

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

Lunch and Dinner Options

Hot Items

Mediterranean, or Teriyaki Grain Bowl Choice of Chicken, Salmon, Tofu or Vegetable Burger *Option of Cheese (Beef or Vegan)

Grilled Chicken Sandwich

Grilled Cheese

Seasoned Chicken Breast

Baked Salmon

Quesadilla *Option of Chicken

Pasta with Marinara

Build Your Own Sandwich

Your Choice of White. Wheat or Ciabatta Bread

Chicken Salad Egg Salad Tuna Salad

Choice of cheese: American, Cheddar, and Swiss Choice of Toppings: Lettuce, Tomato, Pickle, and Onion Apple Slices

Choice of Condiments: Ketchup, Mayo, Mustard

Sides

Mashed Potatoes and Gravy Rice (White or Brown) Steamed Green Beans Steamed Carrots Steamed Broccoli **Grilled Mixed Vegetables**

Soups & Salads

Chicken Noodle Soup Lentil Vegetarian Soup Tomato Soup Caesar Salad *Option of Chicken Chef Salad Cottage Cheese and Fruit Plate Scoop of Chicken Salad, Egg Salad or Tuna Salad

Desserts & Fruits

Sugar or Chocolate Chip Cookie

Brownie

Pudding (Vanilla or Chocolate) Fruit Ice (Orange, Lemon or Cherry) Gelatin (Orange, or Strawberry) Ice Cream (Vanilla or Chocolate) Cottage Cheese and Fruit Plate

Yogurt and Fruit Plate

Fresh Fruit Cup

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 evidencebased 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 Heart Healthy Diet Food and Nutrition Services



^{*}Additional personal choice options may be available. Your Nutrition Service Team can assist in making selections.

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 and Refreshing Orange Juice

Monday

Cheddar Stuffed Cheese Omelet

Served with Seasoned Home Fries, Original Cheerios and a Fresh Banana

Tuesday

Scrambled Eggs

Served with Hearty Oatmeal, Buttermilk Biscuit, and Blueberry Yogurt

Wednesday

Garden Vegetable Frittata

Served with a Hash Brown Patty, Original Cheerios, and Orange Wedges

Thursday

Cinnamon French Toast

Served with Scrambled Eggs and Refreshing Orange Juice

Friday

Cheddar Stuffed Cheese Omelet

Served with Seasoned Home Fries, Original Cheerios and a Fresh Banana

Saturday

Scrambled Eggs

Served with Hearty Oatmeal, Buttermilk Biscuit, and Blueberry Yogurt

Served with coffee and milk

Lunch



Sunday

Traditional Oven Roasted Turkey

Served with Homestyle Gravy, Mashed Red Potatoes, Seasoned Green Beans, Apple Slices

Monday

Tomato Glazed Hearty Meatloaf

Served with Brown Gravy, Roasted Baby Potatoes, Steamed Broccoli, and Mandarin Oranges

Tuesday

Three Cheese Stuffed Shells with Marinara

Served with Steamed Asparagus, Warm Garlic Bread, Vanilla Pudding

Wednesday

Tender Beef Pot Roast

Served with Savory Gravy, Steamed Carrots, Homestyle Mashed Potatoes, and Pears

Thursday

Traditional Oven Roasted Turkey

Served with Homestyle Gravy, Mashed Red Potatoes, Seasoned Green Beans, Apple Slices

Friday

Tomato Glazed Hearty Meatloaf

Served with Brown Gravy, Roasted Baby Potatoes, Steamed Broccoli, and Mandarin Oranges

Saturday

Three Cheese Stuffed Shells with Marinara

Served with Steamed Asparagus, Warm Garlic Bread, Vanilla Pudding

Served with milk

Dinner



Sunday

Penne Pasta with Hearty Meat Sauce

Served with Garden Salad, Warm Garlic Bread, Mixed Fruit Cup

Monday

Seared Chicken Breast with Lemon Herb Sauce

Served with Aromatic Rice Pilaf, Oven Roasted Zucchini, and Peaches

Tuesday

Smoked BBQ Pulled Pork

Served with Seasoned Green Beans, Cornbread Muffin, Tropical Fruit Cup

Wednesday

Teriyaki Glazed Chicken Breast

Served with Sesame Scallion Brown Rice, Seasoned Steamed Broccoli, and Pineapple Cup

Thursday

Penne Pasta with Hearty Meat Sauce

Served with Garden Salad, Warm Garlic Bread, Mixed Fruit Cup

Friday

Seared Chicken Breast with Lemon Herb Sauce

Served with Aromatic Rice Pilaf, Oven Roasted Zucchini, Country-Style Peach Crisp

Saturday

Smoked BBQ Pulled Pork

Served with Seasoned Green Beans, Cornbread Muffin, Tropical Fruit Cup

Served with water