



EBRCOA CONGREGATE NUTRITIONAL INFORMATION FOR APRIL 5-9, 2021 MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
APRIL 5, 2021	APRIL 6, 2021	APRIL 7, 2021	APRIL 8, 2021	APRIL 9, 2021		
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH		
4 OZ. RIB TIPS	1 EA HERB ROASTED CHICKEN	1 EA SALISBURY STEAK W/	8 OZ SPAGHETTI	1 EA TUNA SALAD		
4 OZ. BAKED BEANS	4 OZ MACARONI & CHEESE	1 OZ MUSHROOM GRAVY	w/ MEAT SAUCE	SANDWICH		
4 OZ. BUTTERED	4 OZ FLAME ROASTED CORN	4 OZ MASHED POTATOES	4 OZ SQUASH	1 OZ POTATO CHIPS		
CORN	1 SLI WHEAT BREAD	4 OZ BROCCOLI FLORETS	4 OZ ITALIAN MIXED VEG	1 EA LETTUCE & TOMATO		
1 SLI WHEAT BREAD	4 OZ BANANA PUDDING	1 SLI WHEAT BREAD	1 EA WHEAT ROLL	2 SLI WHEAT BREAD		
1 EA 2% MILK	1 EA 2% MILK	1 EA RICE KRISPY TREAT	1 PC CHOCOLATE CAKE	4 OZ FRUIT COCKTAIL		
		1 EA 2% MILK	1 EA 2% MILK	1 SL BLONDE BROWNIE		
				1 EA 2% MILK		
CALORIES 920	CALORIES 733	CALORIES 738	CALORIES 724	CALORIES 764		
PROTEIN 43	PROTEIN 46	PROTEIN 36	PROTEIN 32	PROTEIN 37		
FAT% 26%	FAT% 30%	FAT% 32%	FAT% 25%	FAT% 15%		
SODIUM 1064	SODIUM 879	SODIUM 735	SODIUM 818	SODIUM 914		
FIBER 18	FIBER 14	FIBER 8	FIBER 9	FIBER 12		
VITAMIN A 346	VITAMIN A 408	VITAMIN A 476	VITAMIN A 523	VITAMIN A 356		

^{*}The sodium content in the meals provided by the Council on Aging contains an average of 1300mg or less each week as regulated by the State of Louisiana. Clients with a diagnosis of Hypertension/High Blood Pressure should follow the direction of their Medical Professional in determining the appropriate amount of sodium to consume eat day above and beyond that of the COA meals provided. *Menu items subject to change due to availability.





EBRCOA CONGREGATE NUTRITIONAL INFORMATION FOR APRIL 12 - 16, 2021 MENU

MON	NDAY	TUESDAY			WEDNESDAY			THURSDAY	FRIDAY		
APRIL 12, 2021		APRIL 12, 2021		APRIL 12, 2021				APRIL 12, 2021	APRIL 12, 2021		
LUNCH		LUNCH		LUNCH				LUNCH	LUNCH		
6 OZ SAUSAG	E & CHICKEN	3 OZ JERK	CHICKEN	1 EA	SMOTHER	ED	1 EA	HAMBURGER STEAK	3 OZ	BEEF SAUSA	AGE POBOY
JAMBAL	LAYA	4 OZ WILE	RICE		PORK CHC)P	1 OZ	GRAVY W/ONION	4 OZ	COLESLAW	,
4 OZ WHITE E	BEANS	4 OZ BRUS	SSEL SPROUTS	4 OZ	MASHED	POTATOES		& PEPPER GRAVY	4 OZ	PEACHES	
4 OZ PARSLIE	D CARROTS	1 EA WHE	AT BREAD	4 OZ	GREEN BE	ANS	4 OZ	BROWN RICE	1 SLI	WHEAT BR	EAD
1 SLI WHEAT E	BREAD	4 OZ APPL	ESAUCE	1 EA	WHEAT RO	OLL	4 OZ	MIXED VEGETABLES	2 EA	CHOCOLA	ΓΕ CHIPS
1 SLI LEMON (LEMON CAKE 1 EA LEMON SQUARES		ON SQUARES	4 OZ APPLE COBBLER		1 SLI WHEAT BREAD		COOKIES			
1 EA 2% MILK	1 EA 2% MILK 1 EA 2% MILK		1ILK	1 EA 2% MILK			4 OZ DICED PEARS		1 EA 2% MILK		
							1 PC	YELLOW CAKE			
							1 EA	2% MILK			
CALORIES	820	CALORIES	683	CALO	RIES	633	CALO	RIES 796	CALO	RIES	883
PROTEIN	42	PROTEIN	35	PROTI	EIN	39	PROT	EIN 35	PROTE	IN	46
FAT%	26%	FAT%	20%	FAT%		18%	FAT%	33%	FAT%		34%
SODIUM	1078	SODIUM	801	SODIL	IM	895	SODII	JM 953	SODIL	IM	774
FIBER	17	FIBER	9	FIBER		7	FIBER	11	FIBER		12
VITAMIN A	553	VITAMIN A	578	VITAN	1IN A	519	VITAN	MIN A 430	VITAN	1IN A	478

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EBRCOA CONGREGATE NUTRITIONAL INFORMATION FOR MENU APRIL 19 – 23, 2021 MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
APRIL 19, 2021	APRIL 20, 2021	APRIL 21, 2021	APRIL 22, 2021	APRIL 23, 2021		
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH		
6 OZ BEEF STEW	3 OZ CHICKEN MARSALA	3 OZ. CATFISH	8 OZ CHICKEN ALFREDO	1 EA TUNA SALAD		
4 OZ BROWN RICE	4 OZ BROWN RICE PILAF	4 OZ FRENCH FRIES	4 OZ ITALIAN GREEN	SANDWICH		
4 OZ BROCCOLI FLORETS	4 OZ CARROTS	4 OZ TURNIP GREENS	BEANS	4 OZ BAKED CHIPS		
1 SLI WHEAT BREAD	/HEAT BREAD 1 SLI WHEAT ROLL		4 OZ GREEN SALAD	1 EA LETTUCE & TOMATO		
4 OZ SLICED PEACHES	Z SLICED PEACHES 4 OZ FRUIT COCKTAIL		1 SLI GARLIC BREAD	4 OZ TROPICAL FRUIT		
1 PC STRAWBERRY CAKE	2 EA SUGAR COOKIES	1 EA 2% MILK	4 OZ BAKED APPLES	2 EA PEANUT BUTTER		
1 EA 2% MILK	1 EA 2% MILK		1 EA 2% MILK	COOKIES		
				1 EA 2% MILK		
CALORIES 506	CALORIES 780	CALORIES 936	CALORIES 846	CALORIES 978		
PROTEIN 33	PROTEIN 46	PROTEIN 41	PROTEIN 39	PROTEIN 44		
FAT% 10%	FAT% 18%	FAT% 30%	FAT% 32%	FAT% 25%		
SODIUM 921	SODIUM 983	SODIUM 642	SODIUM 699	SODIUM 559		
FIBER 5	FIBER 8	FIBER 20	FIBER 10	FIBER 18		
VITAMIN A 430	VITAMIN A 419	VITAMIN A 290	VITAMIN A 431	VITAMIN A 422		

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EBRCOA CONGREGATE NUTRITIONAL INFORMATION FOR MENU APRIL 26-30, 2021 MENU

MONDAY			TUESDAY	WEDNESDAY				THURSDAY	1	FRIDAY			
APRIL 26, 2021		APRIL 27, 2021			APRIL 28, 2021			APRIL 29, 2021			APRIL 30, 2021		
LUNCH		LUNCH			LUNCH			LUNCH			LUNCH		
6 OZ WHITE BEA	NS &	6 OZ	CHICKEN POT PIE	2 EA	TERIYAI	KI BAKED	3 OZ	BARBECUE	PULLED	1 EA	CHEESEBU	RGER	
SAUSAGE		4 OZ	GREEN BEANS		WINGS			PORK		4 OZ	BAKED BEA	ANS	
4 OZ BROWN RIG	CE	4 OZ	MASHED POTATOES	4 OZ	FRIED B	BROWN RICE	4 OZ	NEW POTA	TOES	1 EA	LETTUCE &	TOMATO	
4 OZ COLLARD G	GREENS	1 EA	WHEAT ROLL	4 OZ	COPPER	R PENNY	4 OZ	CAPRI MIX	VEG	1 EA	WHEAT BU	N	
1 EA CORNBREA	.D	4 OZ	PEACH COBBLER		CARRO	TS	1 SLI	1 SLI WHEAT BREAD		1 EA FRESH FRUIT		IT	
1 EA BANANA		1 EA	2% MILK	1 SLI WHEAT BREAD		1 EA FRUIT		1 EA BROWNIE					
4 OZ APPLE CRIS	Z APPLE CRISP			4 OZ PINEAPPLE CHUNKS			1 PC APPLESAUCE CAKE			1 EA 2% MILK			
1 EA 2% MILK	2% MILK			2 EA OATMEAL COOKIES		1 EA 2% MILK							
				1 EA 2% MILK									
CALORIES	767	CALOR	ES 827	CALO	RIES	961	CALO	RIES	686	CALOR	IES	792	
PROTEIN	36	PROTEI	N 51	PROT	EIN	30	PROT	EIN	29	PROTE	IN	40	
FAT%	27%	FAT%	24%	FAT%		30%	FAT%		14%	FAT%		33%	
SODIUM	994	SODIUI	VI 729	SODIU	JM	665	SODIU	JM	908	SODIU	M	893	
FIBER	12	FIBER	13	FIBER		11	FIBER		7	FIBER		8	
VITAMIN A	875	VITAM	IN A 546	VITAN	ΛΙΝ A	465	VITAN	ΛIN A	462	VITAM	IN A	434	

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EBRCOA CONGREGATE NUTRITIONAL INFORMATION FOR MENU MAY 3 - 7, 2021 MENU

MONDAY			TUESDAY				WEDNESDAY			THURSDAY			FRIDAY		
MAY 3, 2021			MAY 4, 2021			MAY 5, 2021			MAY 6, 2021			MAY 7, 2021			
LUNCH			LUNCH			LUNCH			LUNCH			LUNCH			
3 OZ	BEEF SAUSAGE		1 EA	BOURBON CHI	CKEN	4 OZ	BEEF TIP	PS .	6 OZ	TURKEY C	UTLETS	1 EA	CHICKEN S	SALAD	
1 OZ	PEPPERS AND ONIO	NS		THIGHS		4 OZ	BROWN	RICE	4 OZ	MASHED			SANDWIC	CH	
4 OZ	PINTO BEANS		4 OZ	SCALLOPED PO	TATOES	4 OZ	GREEN E	BEANS		POTATO	S	1 OZ	POTATO (CHIPS	
4 OZ	CHUCKWAGON COF	N	4 OZ	CALIFORNIA B	LEND		W/PEAR	L ONIONS	4 OZ	GREEN P	EAS	1 EA	LETTUCE 8	& TOMATO	
1 SLI	WHEAT BREAD		1 SLI	WHEAT BREAD)	1 SLI	WHEAT	BREAD	1 EA	WHEAT F	ROLL	4 EA	ORANGE S	SECTIONS	
1 EA	BANANA		4 OZ	PEACH CRISP		4 OZ	APPLES/	AUCE	2 EA	PEANUT	BUTTER	1 EA	BROWNIE	<u>:</u>	
1 PC	LEMON CAKE		1 EA	2% MILK		1 PC	YELLOW	/ CAKE		COOKIES		1 EA	2% MILK		
1 EA	2% MILK					1 EA	2% MILI	K	1 EA	2% MILK					
CALOR	IES 871		CALORI	ES	915	CALOF	RIES	673	CALOF	RIES	812	CALOF	RIES	748	
PROTE	IN 40		PROTEI	N	46	PROTE	EIN	32	PROTE	IN	42	PROTE	IN	31	
FAT%	28%		FAT%		26%	FAT%		12%	FAT%		30%	FAT%		29%	
SODIU	M 910		SODIUN	V	811	SODIL	JM	806	SODIU	М	964	SODIL	М	763	
FIBER	17		FIBER		9	FIBER		6	FIBER		10.2	FIBER		7	
VITAM	IN A 591		VITAMI	N A	505	VITAN	1IN A	478	VITAN	IIN A	504	VITAN	IIN A	336	

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