

BREAKFAST ITEMS:

Scrambled Eggs Fried Egg Hard Boiled Egg

♥Egg Substitute

Sausage Bacon

♥Cream of Rice Breakfast Potatoes

- Omelet made to order: your choice of –
Onions, peppers, mushroom, tomato, cheese
 - Egg, Ham, & Cheese Breakfast Sandwich
(made with Gluten-Free bread)
- French Toast (made with Gluten-Free bread)

♥Fruited Yogurt/Lite Yogurt/Plain Yogurt

DESSERTS:

Sherbet ♥: Raspberry, Orange

Pudding: Chocolate, Vanilla

Ice Cream: Vanilla, Chocolate, Strawberry

Italian Ice: Cherry, Watermelon, Lemon

Fresh Fruit ■♥: Apple, Banana, Orange, Grapes, Pineapple

Fresh Fruit Cup (Honeydew, Cantaloupe, Grapes)

Prunes

Canned Fruit ■♥: Peaches, Pears, Applesauce

♥Gelatin/Diet Gelatin ♥Yogurt/Light Yogurt

Remember to order condiments when placing order!

CONDIMENTS:

Butter / Margarine Salt / Pepper Honey Lemon

Ketchup / Mayo / Lowfat Mayo/Mustard

Sugar/Sugar Substitute Creamer/Non-dairy creamer

BBQ Sauce / Relish / Tartar Sauce / Soy Sauce

Cream Cheese/Lite Cream Cheese Jelly/Diet Jelly

Sour Cream Parmesan Cheese Cranberry Sauce

The goal of our Food and Nutrition staff is to prepare and serve quality food.

Nutrition is an important part of your recovery process, and our Food and Nutrition Department welcomes your feedback.

In an effort to exceed your dining expectations, we consistently monitor three specific areas of our food service:

- 1.) The quality of your food.
- 2.) The temperature of your food.
- 3.) The courtesy of our staff delivering your trays and taking your phone order.

During your stay, we appreciate any comments or suggestions regarding our food service.

Questions? Comments?

Please call Ext. 6325 with any concerns.



Patients are **THE HEART** of everything we do.