



February 2026



MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY	
2		3		4		5		6	
Baked Salmon Wild Rice Capri Vegetables Green Salad Grapes		Sweet & Sour Chicken Peppers & Onion's & Pineapple Chow Mein Noodles Oriental Vegetables Pork Eggroll		Frito Pie W Garnish Spinach SF Angel food cake Strawberries Whipped Topping		Chicken Tortilla Soup Tortilla Strips Tossed Salad Wheat Tortilla Tapioca Pudding		Pasta Primavera Garden Salad W HB EGG Ranch Dressing Yogurt Apricots	
9		10		11		12		13	
Chicken Drumsticks Au Gratin Potatoes Vegetable Medley WW Roll Cherry Cobbler		Beef Tips W/ Mushrooms Penne Pasta Roasted Brussel Sprouts Tossed Salad Italian Dressing Tropical Fruit		Hot Turkey Sandwich Mashed Potato W/ Gravy Green Beans Cranberry sauce Sliced Peaches		Lasagna Green Beans Tossed Salad Peanut butter cookie Banana Pudding		GCC Chicken Sandwich 3 bean salad Bahama Blend Vegetable Fruit Cocktail	
16		17		18		19		20	
Tortilla Crusted Tilapia Green Chile Tartar sauce Brown Rice California Vegetable Mango Chunks		Navajo Taco Pinto Beans Beet & Red Onion Salad Melon		Chicken Breast LS Mushroom Gravy Carrots Spinach Cranberry Salad WW Roll Pineapple		Pollo Adovada Refried Beans Capri Vegetables Strawberries & Banana		Green Chile Stew Tossed Salad GC Corn Bread Grapes pudding	
23		24		25		26		27	
NM Chile Beans Corn Bread Zucchini & NAS Diced Tomatoes Sliced Pears		Shrimp Alfredo Pasta Asparagus Tossed Salad Jello with fruit		Beef Stew Broccoli & Cauliflower Green Salad Fruit Salad		GC Chicken Enchiladas Refried Beans Chateau Vegetable Orange		BBQ Pulled Pork Parsley New Potatoes Vegetable Medley WW Roll Peach Cobbler	
						Menu is subject to change. GCC- Green Chile Cheese LS- Low Sodium 1% Milk served 100% Juice Served NAS- NO ADDED SALT			