

COSTICK CAFE DINE-IN MEAL PROGRAM

Our Congregate Dining program is now located in Shannon Hall with full-service dining in returning (all meals must be eaten on the premises). Some key points:

You need to preregister by 11 a.m. the day before to reserve your meal. No walk ins.

Service will be from 12 – 12:30 p.m.

Meals must be reserved at least one day in advance by 11 a.m. (ex. If you would like a meal on Monday October 5 you need to reserve by Friday October 2 at 11 a.m.) Save a phone call. Order all your meals for several days or the month in advance.

All meals must be reserved in advance.

Reserve your meal by calling 248-473-1830.

- Meals are available **only from 12 – 12:30 p.m. in Shannon Hall**
- No exceptions to posted meal.
- Donation age 60+ \$3.50, under 60 \$6.00.

Procedure upon arriving at the Costick Center:

- Enter the Costick Center at door A.
- Swipe i.d. card at registration desk, proceed to Shannon Hall.
- Sign in for lunch and pick up envelope for donation.
- Place donation envelope in box and pick up lunch.
- **The congregate meal is plated for you to eat in Shannon Hall. No carry-out.**
- **No lunch service on October 6 and 14.**

Nutrition services are funded through Title III, Older Americans Act Funds & distributed through the AgeWay Nonprofit Senior Services and the Office of Aging and Adult Services Agency. Complies with terms and regulations of Title V of Civil Rights Act of 1964 as amended in Section 504 of the Social Rehabilitation Act of 1973. Equal opportunity employee program.

COSTICK DINE-IN MEAL PROGRAM

October 2026 Menu

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	Highlighted dates, lunch will be served in Casey.	Lunch will be served in Shannon Hall.		1 Haddock, Rice Pilaf, Venetian Vegetable Blend, Super Slaw, Peach	2 Western Beef Chili w/Beans, Tomato, Peppers, Sweet Corn Bake, Garden Salad, Fruit Cup	3
4	5 Beef Barbeque, Au Gratin Potatoes, Nantucket Vegetable Blend, Tropical Fruit Cup	6 No Lunch Service Total Wellness Fair	7 Chili Lime Tilapia, Rice Pilaf, North- west Vegetable Blend, Pear	8 Stuffed Pepper. Whipped Potatoes, Capri Vegetable Blend, Apple	9 Beef Pepper Steak, Vegetable Fried Rice, Oriental Vegetable Blend, Mandarin Orange	10
11	12 Beef Stroganoff w/ Mushrooms, Mashed Potatoes, Capri Blend Vegetables, Orange	13 Chicken Leg, Rice Pilaf, Green Beans, Peach	14 No Lunch Service Fall Festival	15 Stuffed Salmon, Roasted Potatoes, Mixed Vegetables, Pear	16 Brat, California Vegetable Blend, German Potato Salad, Warm Cinnamon Apples	17
18	19 Sloppy Joes, Cheesy Potatoes, Green Beans, Orange	20 Beer Battered Cod, Sweet Potato Mash, Key West Vegetables, Tropical Fruit Cup	21 Mediterranean Chicken, Rice Pilaf, Roasted Vegetables, Pear	22 Chicken Sandwich, Vegetarian Baked Beans, Squash/Peppers/ Onions, Northwest Vegetable Blend, Grapes	23 Salisbury Steak, Mushrooms/Onion/ Gravy, Mashed Potatoes, Green Beans, Apple	24
25	26 Pork Chop, Roasted Potatoes, Asiago Cheese Vegetables, Apples Sauce Cup	27 Chicken Stew, Vegetable Blend, Biscuit w/Honey, Banana	28 Chicken Marsala with Mushrooms, Pasta, Scillian Blend Vegetables, Ceasar Salad, Grapes	29 Parmesan Tilapia, Au Gratin Potatoes, Nantucket Vegetable Blend, Nectarine	30 Beef & Cheese Lasagna, Italian Blend Vegetables, Orange	31

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