### **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

August 4 you need to reserve by Friday, August 1 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 on August 13.

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**

# August 2025 Menu

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		Lunch will be ser in Shannon Hall.	ved		1 Crispy Chicken Sandwich, Mashed Sweet Potatoes, Fresh Broccoli, Apple	2
3	4 Seasoned Chicken Breast, Mashed Potatoes, Nantuck- et Vegetable Blend, Nectarine	Meat Lasagna, Tuscan Vegetables, Garden Salad, Plum	Haddock, Rice Pilaf, Normandy Vegetable Blend, Coleslaw, Orange	7 Swedish Meat- balls, Noodles, French Green Beans, Garden Salad, Watermelon	8 BBQ Beef, Cheesy Cauliflower, French Fries, Peach	9
10	11 Orange Ginger Chicken, Vegetable Fried Rice, Oriental Vegetables, Apple	Tortilla Chili Lime Tilapia, Spanish Rice, Venetian Blend Vegetables, Garden Salad, Orange	No Congregate Lunch	14 Sloppy Joes, Roasted Sweet Potatoes, Vegetable Blend, Yogurt with Strawberries & Granola	Oven Fried Drumstick, Sweet Corn Bake, Malibu Blend Vegetables, Plum	16
17	18 Artisan Mac & Cheese, Stewed Tomatoes, Green Beans, Tropical Fruit Cup	Roasted Vegetable Lasagna, Italian Blend Vegetables, Garden Salad, Apple	All Beef Hot Dogs, Scalloped Potatoes, Midori Vegetable Blend, Watermelon	21 Chicken Salad, Cheese Cubes, Tomatoes, Three Bean Salad, Potato Salad, Grapes	Chinese Pepper Steak, Vegetable Fried Rice, Broccoli, Tangerine	23
24	Chicken Parmesan, Pasta Marinara, California Blend Vegetables, Tropical Fruit Cup	Pub Cheese Burger, Vegetarian Baked Beans, Maui Blend Vegetables, Garden Salad, Nectarine	Chicken Fajita, Roasted Peppers/ Onions, Spanish Rice, Black Beans, Plum	28 Parmesan Crusted Tilapia, Basmati Rice, Northwest Blend Vegetables, Cu- cumber/Tomato/ Onion with Ranch, Peach	Stuffed Cabbage, Mashed Potatoes, Italian Green beans, Orange	30

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