

Maple Street Kitchen

Donation:

Weekly Lunch: \$3.50
 Served at Noon
 Special Events \$ TBD
 See details inside for special event information as times and cost may vary.

Maple Street Kitchen Lunch Reservations

To reserve your meal:
Call 860-870-3133
 2 days in advance.

Special Event Reservations

Tickets must be purchased in advance, or sign up is required, by date listed.

FOOD SERVICES TEAM

- Erin R. Graziani, Director, QFO
- Samantha Baer, Assistant Director, QFO
- Ferris Bromley, Designated Alternate QFO
- Maureen Webber, Designated Alternate QFO
- JoAnn Bromley
- Terry Caron
- Amy Flaherty
- Cheryl Kenton
- Donald Rudalewicz
- Angie Sandberg
- Freddie Stomberg
- Morris Webber
- Barbara Wolfson

QFO – Qualified Food Operator

Maple Street Kitchen is Funded in part by a grant received by North Central Area on Aging and the Older American's Act

THANK YOU VOLUNTEERS!!

Maple Street Kitchen Menu: January 2017

We kindly ask that reservations are made at least 24 hours in advance to help us plan properly.

NOTE DURING WINTER MONTHS:

IF THERE IS A DELAYED OPENING, THE KITCHEN IS CLOSED

To reserve a lunch, call 860-870-3133, or sign up at the front desk.

WEEKLY LUNCH DONATION: \$3.50 - Paid at the door on the day of.

All meals are made on the premise and served by volunteers trained in food service.

Wednesday January 4, 2017	Sliced Baked Ham topped with Pineapple Tidbits, Mashed Potato, Spinach, Dessert and Beverage
Thursday January 5, 2017	Turkey Rice Soup & Grilled Cheese Sandwich, Fruit, Dessert and Beverage
Wednesday January 11, 2017	Breakfast for lunch: Sausage Mushroom & Egg Bake, Side of Peaches, Dessert and Beverage
Thursday January 12, 2017	Crunchy Chicken Tenders, Coleslaw, Carrots, Fruit, Dessert and Beverage
Wednesday January 18, 2017	Meatloaf, Mashed Potatoes, Gravy, Roasted Squash, Dinner Roll, Fruit, Dessert and Beverage
Thursday January 19, 2017	Baked Vegetable Casserole with Cheese Fruit, Dessert and Beverage
Wednesday January 25, 2017	Rosemary & Lemon Chicken, Roasted Red Potato, Cauliflower, Fruit, Dessert and Beverage
Thursday January 26, 2017	Culture Corner: Chinese New Year Beef Stir Fry, Fried Rice, Noodles, Pineapple Tidbits, Fortune Cookie and Beverage

Chinese Barbecued Pork

- 2 pounds pork tenderloin
- 3/4 cup soy sauce
- 1/2 cup sugar
- 1/4 cup ketchup
- 1 clove garlic, finely chopped

Cut each tenderloin into 2 lengthwise strips. Mix remain ingredients, stir in pork. Refrigerate at least 8 hrs. Remove pork from marinade and bake in oven for 20 minutes or till done.



**Congratulations to the Holiday Dinner Door Prize Winners:
 Jack Scarlato, Penny Harrington & Mary Donohue**