

## 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

## MAPLE STREET KITCHEN MENU & INFORMATION

### Maple Street Kitchen Menu: December 2016

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

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.

Thank you volunteers!

\*Menu subject to change

Thursday 12/1/16	Ham & Scalloped Potatoes, Peas Dessert & Beverage
Wednesday 12/7/16	Kielbasa & Sauerkraut, Dinner Roll Dessert & Beverage
Thursday 12/8/16	Holiday Dinner: Pot Roast, Vegetables, Potatoes, Rolls Dessert & Beverage ADVANCE RESERVATION REQUIRED
Wednesday 12/14/16	Ham Salad Sandwich & Pea Soup Dessert & Beverage
Thursday 12/15/16	Baked Ziti with Meatballs & Garden Salad Dessert & Beverage
Wednesday 12/21/2016	Maple Street Chicken Casserole with Veggies Dessert & Beverage
Thursday 12/22/16	Homemade Macaroni & Cheese with Broccoli, Dessert & Beverage

### PECAN BRITTLE

2 Sticks butter  
1 cup sugar

2 tbsp. light corn syrup  
2 cups pecan halves

Cook over medium heat,, stirring constantly. When it begins to boil set your timer for eight minutes and continue stirring. It will turn golden brown, and then spread on a cookie sheet to cool.

Front  
Desk

Volunteers are needed to help at the front reception desk to answer phones and greet people. See Erin for more information.

We're  
Searching for  
Volunteers