

April

2026

Traditional Wellness – Meals on Wheels Northeast Ohio

April 19 – 25 is Volunteer Appreciation Week

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

| | | | | |
|---|---|---|--|---|
|  | | Pork # and Sauerkraut 01 Scalloped Potatoes Peas Juice Lemon Cookie | Baked Ham # w/Pineapple 02 Slice Buttered Carrots Peas Juice Dinner Roll Easter Cookie | Lasagna Cheese Roll Up 03 with Alfredo Sce Malibu Blend Veg Green Beans Mango |
| Chicken Patty 06 w/Cheese/Bun Sliced Carrots Green Beans Mandarin Oranges | Roast Beef w/au jus 07 over Mashed Potatoes Cauliflower Broccoli Juice Fresh Fruit | MOW Swiss Steak W/ 08 MOW Gravy Baby Bakers Garden Blend Veg Juice Animal Crackers | MOW Sausage #Gravy 09 over Biscuit Cinnamon Peaches Hashbrown Potatoes Juice Oatmeal Cookie | April 12 th is National 10 Grilled Cheese Day MOW Vegetable Soup Grilled Cheese Sandwich MOW Cucumber Salad Pineapple |
| MOW Chili 13 Peanut Butter & Jelly Uncrustable Cottage Cheese Chocolate Pudding | Egg Patty/Cheese 14 Sausage Patty # MOW Baked Apples English Muffin Juice Yogurt | MOW Mac & Cheese 15 MOW Stewed Tomatoes Broccoli MOW Tropical Delight | Eggplant Parmesan/ 16 Cheese/Sauce Ital Veggie Blend Cauliflower Juice Goldfish Cinnamon Graham Crackers | Meatloaf w/MOW 17 Meatloaf Sauce Mashed Potatoes Cauliflower Fruit Cocktail |
| MOW Baked Caprese 20 Chicken California Blend Green Beans Pears | Cheese Omelet 21 Hashbrowns Blueberry Muffin Juice Fruited Gelatin | MOW Sloppy Joe/Bun 22 Red Skin Potatoes Vegetable Medley Juice MOW Baked Cookie | Pasta w/MOW 23 Meatsauce Sliced Carrots Green Beans Papaya/Mango | MOW BBQ Riblet# 24 MOW Corn Casserole Chef Cut Veg Blend Dinner Roll Tropical Fruit |
| Chicken Tenders 27 w/dipping sauce Rosemary Garlic Potatoes Key Largo Veggie Dinner Roll Peaches | MOW Swedish 28 Meatballs # Capri Blend Veg Wax Beans Fresh Fruit | MOW Turkey Salad 29 MOW Pickled Beet Salad MOW Tomato Feta Salad Croissant Juice Shortbread Cookie | MOW Johnny Marzetti 30 Green Beans Cauliflower Juice Fruited Gelatin | ## |

MOW = Made from scratch menu items.

pork in recipe

All hot meals = No Added Salt

Entrée – 3oz
 Casserole/Soup 6oz
 or 8oz
 Fruit/Vegetable 4oz
 Milk – 8oz
 Dessert – 1 svg

Please call 2 working days in advance to cancel your meal

330-832-7220

Substitutions may be made due to availability

Nora Lagsdon, LD

Carla Winter,

RD, LD