

**Making Mealtime Magic
With Person Centered Dining**



Thanksgiving Menu

Roast turkey with gravy

Bread stuffing with cranberries

Candied yams

Buttered green beans

Pumpkin pie with whipped topping

Dinner roll

Choice of beverage

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Regular/No Added Salt		Mechanical Soft		Puree		Consistent Carbohydrate (CCHO)		CCHO Puree
Roast Turkey	3 oz.	Roast Turkey, Ground	3 oz.	P Roast Turkey	#8 s	Roast Turkey	3 oz.	P #8 s
Bread stuffing	½ c	Bread stuffing	½ c	P Bread stuffing	#8 s	Bread stuffing	½ c	P #8 s
With Gravy	1 oz.	With Gravy	1 oz.	With Smooth Gravy	1 oz.	With Gravy	1 oz.	
Candied Yams	½ c	Candied Yams	½ c	P Candied Yams	½ c	Yams	½ c	P #8 s
Bu. Green Beans	½ c	Bu. Green Beans	½ c	P Bu. Green Beans	#8 s	Bu. Green Beans	½ c	P # 8 s
Pumpkin Pie	1 sl.	Pumpkin Pie	1 sl.	P Pumpkin Pie	# 16 s	SF Pumpkin Pie	1 sl.	P # 16 s
With Whipped Topping	2 Tbsp	With Whipped Topping	2 Tbsp	With Whipped Topping	2 Tbsp	With Whipped Topping	2 Tbsp	2 Tbsp
Dinner Roll/Marg.	1/1	Fresh Bread+	1	P Dinner Roll	# 16 s	Dinner Roll	1	P # 16 s
		With Margarine	1	With Margarine	1	With Margarine	1	1
Low Fat Milk	1 c	Low Fat Milk*	1 c	Low Fat Milk*	1 c	Low Fat Milk	1 c	1 c*
Choice of beverage		Choice of beverage*		Choice of beverage*		Choice of beverage		*

*At Ordered Liquid Consistency

+As Tolerated

P = Pureed

SF = Sugar Free