

Making Mealtime Magic With Person Centered Dining



Thanksgiving Dinner

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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Thanksgiving Dinner Menu

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