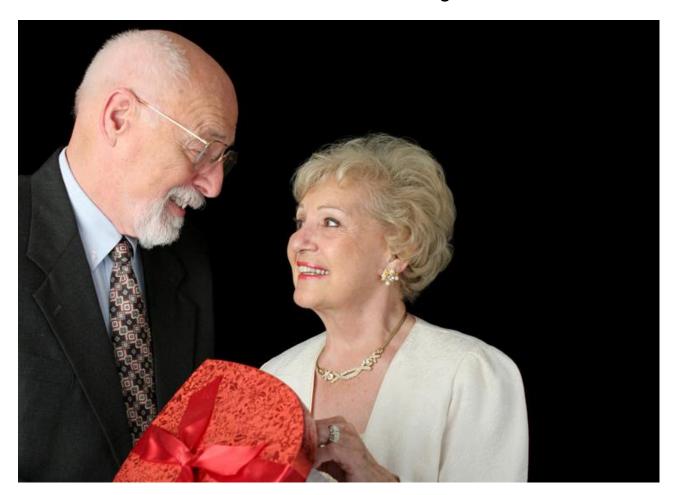
Making Mealtime Magic With Person Centered Dining



Valentine's Day Dinner

Country steak with gravy
Rice pilaf
Steamed broccoli bouquets
Seasonal fruit salad
Fresh baked rolls
Cherry pie
Choice of beverage



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Valentine's Day Dinner Menu

Regular/No Added Salt		Soft & Bite Sized (IDDSI Level 6)		Puree		Consistent Carbohydrate (CCHO)		CCHO Puree
Country Steak With Gravy Rice Pilaf	3 oz. 1 oz. ½ c	Country Steak, Chopped With Gravy Rice Pilaf Mixed with	3 oz. 1 oz. ½ c	P Country Steak With Smooth Gravy P Rice Pilaf	#8 s 1 oz. 8 s	Country Steak With Gravy Rice Pilaf	3 oz. 1 oz. ½ c	P #8 s 1 oz. P #8 s w/
Steamed Broccoli	½ c	With Gravy Steamed Broccoli, Soft+	1 oz. ½ c	With Gravy P Steamed Broccoli	1 oz. #8 s	Steamed Broccoli	½ c	Gravy 1 oz P #8 s
Seasonal Fruit Salad Fresh Baked Rolls	½ c 1	Seasonal Fruit Salad, Soft, chopped+ Minced & Moist Bread+	½ c 1	P Seasonal Fruit Salad P Fresh Baked Rolls	#12 s #16	Seasonal Fruit Salad Fresh Baked Rolls With	½ c 1	P #12 s P#16 s
With Margarine	1 tsp	With Margarine	1 tsp	With Margarine	1 tsp	Margarine	1 tsp	1 tsp melted
Cherry Pie	1 sl	Cherry Pie, chopped, No Crust+	1 sl	P Cherry Pie	#12 s	Cherry Pie	1 sl	P #12 s
Low Fat Milk Choice of Beverage	1 c	Low Fat Milk* Choice of Beverage*	1 c	Low Fat Milk* Choice of Beverage*	1 c	Low Fat Milk Choice of Beverage	1 c	1 c*

^{*}At Ordered Liquid Consistency

SF = Sugar Free

⁺Per IDDSI Level 6 Guidelines

P = Pureed

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