



September 2025 Menu

www.mealsthatconnect.org

All meals contain whole grain and are served with milk.

Nourishing SLO County seniors with more than just meals.

DO YOU NEED TO CANCEL A MEAL? WE ASK FOR TWO DAYS NOTICE TO CANCEL, SUSPEND and/or RESUME MEALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
1	2	3	4	5	
Closed for Labor Day! HAPPY LABOR DAY ***	Chicken Stew Chuckwagon Corn Broccoli WW Roll* Fresh Apple	Tamale Verde (chicken) Summer Squash Brussels Sprouts Graham Cracker* Mixed Fruit Cup	Turkey with Gravy Stuffing Broccoli Green Beans Peach Cup WW Roll*	Hawaiian Chicken Salad Spring Mix Corn Salad + Dressing WW Crackers* Fresh Orange	
8	9	10	11	12	
Omelette with Cheese Roasted Potatoes Stewed Tomaotes WW* Bread Fresh Orange	Chicken Enchilada Roja Broccoli Seasoned Carrots Cheese-Its Crackers* Fresh Apple	Meatloaf (beef) with Gravy Green Beans Corn WW Bread* Fresh Orange	Chicken Alfredo with Broccoli WW Pasta* Cauliflower Mandarin Cup	Chef Salad (Turkey, Egg, Cheese) Spring Mix Pea Salad Graham Crackers* Fresh Banana	
15 New!	16	17	18	19	
Barbacoa Bowl (pork) Brown Rice* Asian Blend Veggies Chuckwagon Corn Tropical Fruit Cup	BBQ Pork Patty WW Bun* Roasted Potatoes Coleslaw Fresh Orange	Celebrating Vegetarian Chili Green Beans Seasoned Zucchini Pineapple Cup Birthday Muffin!* September Birthdays!	Chicken Teriyaki Brown Rice* Seasoned Zucchini Cauliflower Apricots	Cilantro Lime Ranch Chicken Salad Romaine Carrot Salad Graham Crackers* Pineapple Cup	
22 Naw!	23	24	25	26	
General Tso Chicken Brown Rice* Mandarin Blend Veggies Broccoli Mandarin Cup	Hamburger with Fixins (Beef & Soy) WW Bun* Carrot Salad California Blend Veggies Fresh Orange	Lemon Chicken Brown Rice* Tuscan Blend Veggies Cauliflower Fresh Apple	Fish Fillet with Tartar Sauce WW Bun* Sweet Potatoes Sicilian Blend Veggies Apricots	Asian Chicken Salad WW Egg Noodles* Spring Mix Broccoli Slaw Fresh Banana	
29 New! Chicken Marsala WW Pasta*	Swedish Meatballs (chick, turk, beef, soy)	REHEATING INSTRUCTIONS DO NOT USE A	-Heat in oven a	ierce film to vent t 350 degrees OR /e on HIGH 0 minutes Frozen in	

WW Pasta* Italian Blend Veggies Tuscany Blend Veggies Pineapple Cup and Graham Cracker*

(chick, turk, beef, soy) Brown Rice* Cauliflower Seasoned Carrots Fresh Apple

TOASTER OVEN

DO NOT USE A -Frozen in Oven+30 minutes Frozen in Microwave= 3-5 minutes

> -Thawed in Oven = 10 minutes, thawed in Microwave = 2-3 minutes

CONTACT US					
**Dining Rooms & Service Areas Open for in-person dining Monday - Friday from 11:30pm- 12:30pm. Call your site manager to reserve your meal!	Serving Days/Time	Site Manager	Phone Number		
** Atascadero, Templeton	Mon-Fri @ 11:30	Jill	(805) 466-2317		
Cambria, San Simeon (7 Frozen meal deliveries only)	Mon-Fri @ 11:30	Robert	(805) 952-2843		
Los Osos (In person dining on Friday's)	Mon-Fri @ 11:30	Kellie P.	(805) 528-6923		
** Morro Bay, Cayucos	Mon-Fri @ 11:30	Robert	(805) 772-4422		
** Nipomo	Mon-Fri @ 11:30	Monica	(805) 929-1066		
** Oceano, (Five Cities)	Mon-Fri @ 11:30	Whitney	(805) 489-5149		
** Paso Robles	Mon-Fri @ 11:30	Marlene	(805) 238-4831		
** Santa Margarita	Mon & Wed @ 11:30	Becky	(805) 952-2845		
** San Luis Obispo	Mon-Fri @ 11:30	Carmelita	(805) 543-0469		
265 South Street Suite B, San Luis Obispo, CA 93401 Main Office Phone: 805-541-3312 Website: mealsthatconnect.org		Milda: Congregate Dining	(805) 541-1168		





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Executive Director's Corner

Delivering flowers right at your doorstep

Meals that Connect is partners with FloraCycle, who retrieves, rearranges, and repurposes event flowers into small arrangements and deliver them directly to senior assisted living centers, non-profit service providers, and skilled nursing facilities.

Every so often you may be given some flowers with your meals just to brighten up your day! We love seeing you smile when we deliver you a little extra something special.





From fair auction to your plate

Meals that Connect got a delivery from the 37th buyers coalition, unloading 18 boxes of

lamb – weighing almost 500 lbs!

Lexus spent months raising her lamb for the fair and said that this experience has been reqarding to see her project through all the way and to have it feed seniors in the community means so much.





Volunteer News – Barbara Horne, R.D,CSG



Prevention of Foodborne Illness & HACCP Principles

Cleanliness Helps Prevent Foodborne Illness

- Clean: Wash hands and surfaces often.
- Separate: Don't cross-contaminate
- Cook: Cook to proper temperatures
- Chill: Refrigerate properly

Wash hands with warm, soapy water for 20 seconds!!

HACCP (Hazard Analysis and Critical Control Point)

- Keep it clean wash hands, surfaces, and utensils often.
- Cook it right make sure food reaches safe temperatures.
- Store it safe refrigerate or freeze food promptly.



We are so grateful to Debbie for her dedication as the Oceano Site Manager

— she will be truly missed!
Taking over the role is
Whitney, who has been a
caregiver since 19 and has
over 20 years of food
service experience. She
joined Meals That Connect in
April, trained in San Luis
Obispo, and worked
alongside Debbie before her
retirement. Whitney shares,
"I love the clients in Oceano
— they make every day
enjoyable, and I'm excited to
be here!"

Whitney | Oceano site Manager

TICKETS ON SALE NOW!

SLOPICKLEFESTIVAL.ORG





SLO PICKLE FESTIVAL

UNLIMITED BITES, SIPS, & LIVE MUSIC

FREE PARKING AND BIKE VALET

LAGUNA LAKE PARK - SLO

21+ EVENT

OCTOBER
4TH
1-4PM

OR 12-4PM WITH VIP EARLY ACCESS!

Meals That Connect would like to thank the following community partners for their continued support of our program!







