



**Atrium Health**

WE BELIEVE IN THE

*Power* OF  
FOOD

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We believe in the power of food to advance your healing and aid in your well-being. Its power to connect, comfort, restore and rejuvenate. Motivated by this belief, our team of chefs have put together a menu of daily specials featuring fresh ingredients which are locally sourced whenever possible. These modern offerings will be tailored to meet your specific dietary needs providing you with an exceptional experience.

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*Please Enjoy...*

A server will assist you with any questions you may have and guide you through the ordering process.

A Patient Dining Associate will assist you with any questions you may have and guide you through the ordering process.

Dining Associates can be reached at \_\_\_\_\_ between 7:00am-7:00pm daily.

Rev 8/15/2023



We work with our Atrium partners to incorporate and practice sustainability throughout our kitchens by increasing our efforts to reduce food waste and giving back to those in our neighboring communities. We aim to provide the highest standards and quality meals including plant-forward/vegetarian options as well as those on specialized diets.

# DAILY Specials



SCAN QR CODE  
FOR ALTERNATE  
DIET MENUS

*Your Diet...*

LIKE YOUR MEDICATIONS, IS AN IMPORTANT PART OF YOUR TREATMENT AND MAY HAVE RESTRICTIONS TO HELP MEET YOUR MEDICAL NEEDS. PLEASE REFER TO THE QR CODE FOR COMMON DIETS BELOW.

## PUREED DIET

*Sunday*

*Breakfast*

### SCRAMBLED EGGS

sausage, pineapple, and raisin bran cereal

*Lunch*

### TURKEY

mashed potatoes, broccoli, applesauce with cinnamon, and cookie & cream mousse

*Dinner*

### CHICKEN WITH MARINARA SAUCE

spaghetti, broccoli, pear, and vanilla pudding

*Monday*

*Breakfast*

### WAFFLE

sausage patty, pears, cream of wheat, and french vanilla yogurt

*Lunch*

### HAM

sweet potatoes, peas, pineapple, and lemon cheesecake

*Dinner*

### CHICKEN

wild rice, green beans, and chocolate mousse

*Tuesday*

*Breakfast*

### EGG AND CHEESE OMELET

sausage, mixed berries, raisin bran cereal, and french vanilla yogurt

*Lunch*

### CHICKEN PATTY

white rice, green beans, mixed berries, and chocolate mint patty

*Dinner*

### BEEF PATTY

demi-glace, mashed potatoes, corn, pears, and strawberry cheesecake

*Wednesday*

*Breakfast*

### FRENCH TOAST

sausage links, banana pudding, and cream of wheat

*Lunch*

### ROAST BEEF

mashed potatoes, carrots, peaches, and apple cobbler

*Dinner*

### CHEESE PIZZA

broccoli, carrots, strawberry-peach fruit cup, and chocolate mousse

*Thursday*

*Breakfast*

### SCRAMBLED EGGS

sausage, applesauce, and cornflakes cereal

*Lunch*

### CHICKEN WITH MARINARA SAUCE

white rice, green beans, pineapple, and strawberry cheesecake

*Dinner*

### ROAST BEEF

white rice, corn, pears, and citrus mousse

*Friday*

*Breakfast*

### WAFFLE

scrambled eggs, pears, cream of wheat, and french vanilla yogurt

*Lunch*

### CHICKEN

mashed potatoes, broccoli, banana pudding, and citrus mousse

*Dinner*

### TURKEY

sweet potato, green beans, and lemon cheesecake

*Saturday*

*Breakfast*

### EGG AND CHEESE OMELET

sausage links, mixed berries, cornflakes and french vanilla yogurt

*Lunch*

### HAM

sweet potatoes, peas, mixed berries, and chocolate mint patty

*Dinner*

### CHICKEN

white rice, peas, applesauce, and chocolate mousse

REGULAR

2 GM SODIUM

CONSISTENT CARBOHYDRATE

MEDITERRANEAN

RENAL

VEGETARIAN

INTERNATIONAL DYSPHAGIA

PEDIATRICS