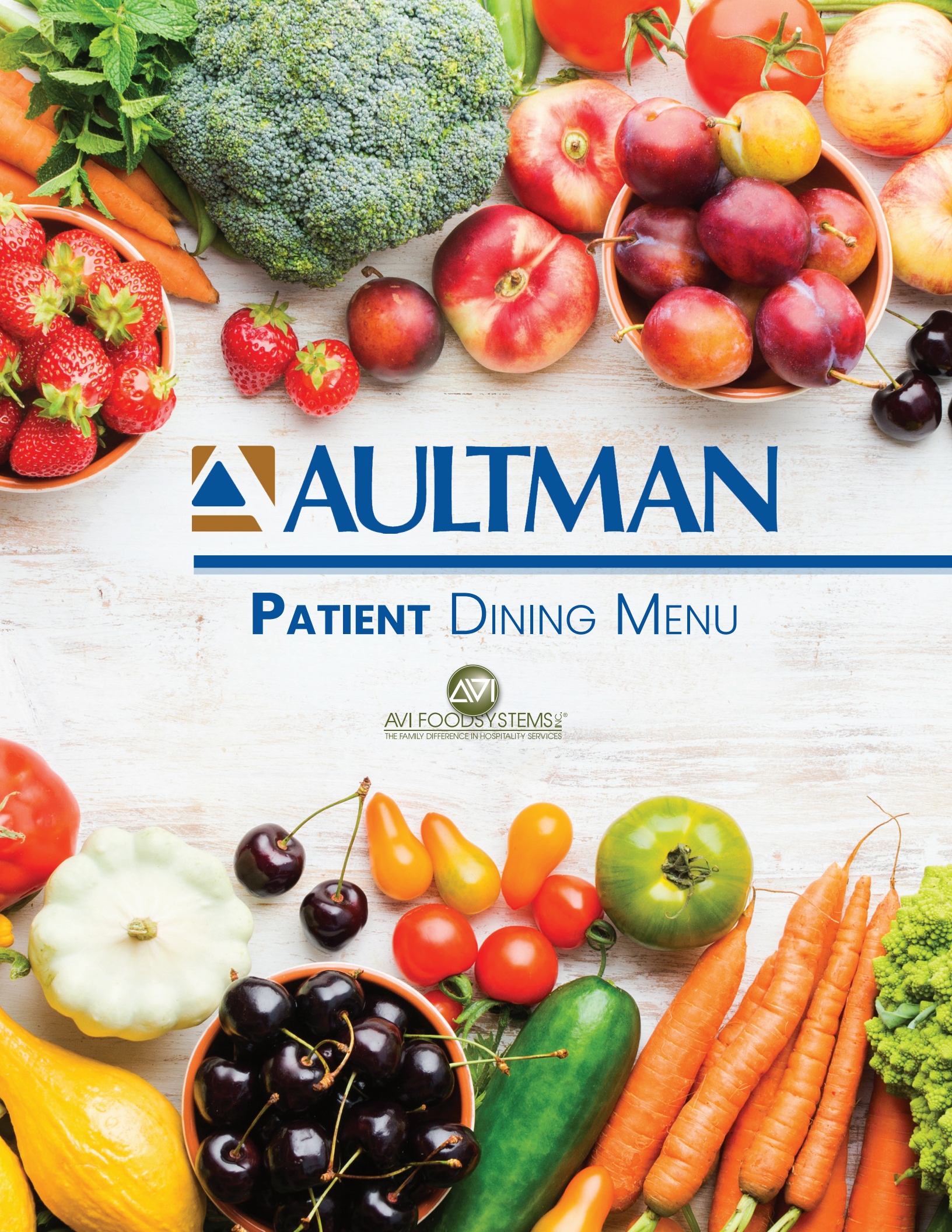

AULTMAN

PATIENT DINING MENU

AVI FOODSYSTEMS, INC.®

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

AVI Fresh is proud to be the culinary services partner to Aultman Hospital. Our goal is to provide you with healthy, fresh meals created by our Chefs, prepared by the culinary team, approved by our Registered Dietitians and served to you by our Patient Service Ambassador. We take extraordinary pride in providing the highest quality, freshest menu available. Thank you for the opportunity to serve you.

We offer a variety of fresh daily features and an Always Available menu for your enjoyment. Our Patient Service Ambassador will guide you in making your meal selections. We will ensure the foods you select fit in to the diet your doctor has ordered. If a meal selection does not fit into your diet plan, our Patient Service Ambassador will be able to offer you an alternate selection.

If you have questions or concerns about your diet, please call ext. 36459. If you or your family are outside of the hospital, please call (330) 363-6459.

CARBOHYDRATE COUNTING

The exact carbohydrate amount for each menu item is listed alongside the selection. Those following a carbohydrate-controlled diet can choose items that align with a goal of up to 60 grams of carbohydrates per meal, or per your physician's order.

- V Vegetarian
- VE Vegan
- GS Gluten-Sensitive

The GS icon indicates selections are prepared without gluten ingredients.

RISE N' SHINE DAILY BREAKFAST SPECIALS

CLASSICS

Buttermilk Pancake (21) V

Scrambled Eggs (0) GS V

Hard-Cooked Egg (1) GS V

FRESH FRUITS

Banana (32) GS V VE

Fruit Cup (10) GS V VE

SIDES

Breakfast Potatoes (20) GS V

Bacon, 2 slices (0) GS

Turkey Sausage, 2 Links (1) GS

Pork Sausage Patty (1) GS

Cottage Cheese (3) GS V

Vanilla Yogurt (9) GS V

CEREALS

Cheerios (14) GS V VE

Raisin Bran (28) V VE

Oatmeal (25) V VE

Grits (25) GS V VE

BAKERY

Blueberry Muffin (27) V

Southern Style Biscuit (27) V



BEVERAGES

HOT

Coffee (0) GS V VE

Decaf Coffee (0) GS V VE

Hot Tea (0) GS V VE

Decaf Hot Tea (0) GS V VE

Herbal Tea (0) GS V VE

COLD

Iced Tea (0) GS V VE

Lemonade (16) GS V VE

Diet Lemonade (0) GS V VE

Soft Drinks (28) GS V VE

Diet Soft Drinks (0) GS V VE

Powerade (21) GS V VE

JUICE

Apple (15) GS V VE

Orange (13) GS V VE

MILKS

Skim Milk (7) GS V

2% Milk (7) GS V

Lactose Free Milk (11) GS V

Soy Milk (15) GS V VE

DAILY CULINARY SPECIALS

MONDAY

LUNCH

Cornflake Chicken with Gravy (12)

Macaroni & Cheese (18) V

Broccoli Vegetable Medley (9) GS V VE

DINNER

Baked Dijon Ham (15) GS

Baked Sweet Potato (39) GS V VE

Steamed Green Beans (6) GS V VE

TUESDAY

LUNCH

Chicken Noodle Casserole (31)

Peas and Carrots (12) GS V VE

Southern Style Biscuit (27) V

DINNER

Pork Tenderloin Marsala (12)

Rice Pilaf (37) GS V VE

Roasted Vegetables (6) GS V VE

WEDNESDAY

LUNCH

Pepper Steak (8)

White Rice (32) GS V VE

Steamed Broccoli (8) GS V VE

DINNER

Sloppy Joe on Bun (37)

Potato Wedges (20) V VE

Garden Salad (4) GS V VE

THURSDAY

LUNCH

Homemade Meatloaf with Gravy (14)

Yukon Gold Whipped Potatoes(20) GS V

Steamed Carrots (11) GS V VE

DINNER

Roast Turkey (2) GS

Traditional Stuffing (24)

Steamed Green Beans (6) GS V VE

FRIDAY

LUNCH

Cheeseburger (30)

Potato Wedges (20) GS V VE

Garden Salad (4) GS V VE

DINNER

Penne with Meat Sauce (40)

Roasted Zucchini and Yellow Squash (4) GS V VE

Garlic Breadstick (14) V VE

SATURDAY

LUNCH

Beef Stroganoff (4)

Herbed Egg Noodles (19) V

Zucchini and Carrot Medley(4) GS VE V

DINNER

Boneless Barbeque Chicken Breast (13) GS

Herb Roasted Red Potatoes (19) GS V VE

Corn (26) GS VE

SUNDAY

LUNCH

Ricotta Stuffed Shells (33) V

Garlic Breadstick (14) V VE

Roasted Vegetables (6) GS V VE

DINNER

Slow Cooked Pot Roast (4) GS

Steamed Red Skin Potatoes (18) GS V VE

Steamed Carrots (11) GS V VE



ALWAYS AVAILABLE

ENTRÉES

Meatloaf (14)
Grilled Chicken Breast (3) GS
Chicken Tenders (21)
Pasta Marinara (58) V
Baked Cod (1) GS
Seared Salmon (0) GS

SIGNATURE SANDWICHES

Gluten free bun available upon request.

Black Bean Burger (46) V VE
Grilled Chicken Sandwich (30)
Grilled Cheese Sandwich (25) V
Chicken Caesar Wrap (51)
Peanut Butter and Jelly (54) V VE

SALADS & FRUIT

Small Garden Salad (4) GS V VE
Large Garden Salad (9) GS V VE
Large Garden Salad with Grilled Chicken (8) GS
Fresh Fruit Cup (10) GS V VE
Applesauce (13) GS V VE
Peaches (14) GS V VE
Mandarin Oranges (13) GS V VE
Egg Salad (2) GS V

The following major food allergens may be used as ingredients in this facility: Egg, Fish, Milk, Peanuts, Soy, Sesame, Shellfish, Tree Nuts, Wheat. Please inform a member of our team if you have a food allergy or sensitivity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness. 2000 calories a day is used for general nutrition advice, but calorie needs may vary. Additional nutritional information is available upon request.

SIDES

Green Beans (6) GS V VE
Mashed Potatoes (21) GS V
Mashed Potatoes with Gravy (23)
Potato Wedges (20) GS V VE
Macaroni and Cheese (18) V
Pasta Marinara (30) V
Steamed White Rice (32) GS V VE
Cottage Cheese (3) GS V
Hard-Cooked Egg (1) GS V
Baked Potato Chips (24) GS V VE
Pretzels (23) V VE

SOUPS

Chicken Noodle (10)
Tomato (8) GS V

DESSERTS

Vanilla Pudding (23) GS V
Chocolate Pudding (23) GS V
Gelatin (15) GS
Ice Cream (18) GS V
Apple Pie (37) V VE
Chocolate Cupcake (32) V
Sugar Cookie (18) V
Chocolate Chip Cookie (26)
Strawberry Shortcake (21) V

SUGAR FREE

Vanilla Pudding (13) GS V
Chocolate Pudding (16) GS V
Gelatin (1) GS

WHEN ORDERING GUEST TRAYS

Guest trays are available for $10.00 and must be paid in advance by credit card.

To arrange payment, please contact Nutrition Services at (330.363.6459).

Guest meals are served during the patient's next regularly scheduled meal delivery and will feature the house menu selections only.

Scan here for more information!



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