

Sample Cold Lunch and Supper Menus for CACFP Adult Day Care Centers

This document provides guidance and sample lunch and supper menus for adult day care centers that participate in the U.S. Department of Agriculture's (USDA) CACFP. The specified servings meet or exceed the requirements of the [CACFP Meal Patterns for Adults](#) and are indicated in parentheses after each menu item.

The CACFP lunch meal pattern for adults requires 1 cup of milk (unflavored low-fat (1%), unflavored fat-free, or flavored fat-free); 2 ounces of meat/meat alternates, ½ cup of vegetables, ½ cup of fruits, and two servings of grains. The CACFP supper meal pattern requirements are the same except milk is optional. Vegetables may substitute for the entire fruits component at any lunch or supper.

Each component must provide at least the minimum serving in the CACFP adult meal pattern. Lunch and supper menus may include additional foods or larger servings beyond the minimum requirements. Serve nutrient-dense foods that are appropriate to participants' nutrition needs.



For detailed guidance on the CACFP adult meal patterns, refer to the Connecticut State Department of Education's (CSDE) guide, [Meal Pattern Requirements for CACFP Adult Day Care Centers](#). For additional resources, refer to the CSDE's [Resources for the CACFP Meal Patterns](#) and visit the CSDE's [Meal Patterns for CACFP Adult Care Centers](#) webpage.

Menu Planning Considerations for Lunch and Supper

Consider the meal pattern requirements and recommendations below when planning CACFP breakfast menus. For detailed guidance on crediting foods, refer to the CSDE's [Crediting Summary Charts for CACFP Adult Meal Patterns](#) and visit the CSDE's [Crediting Foods in CACFP Adult Day Care Centers](#) webpage

- **Meat/meat alternates:** The serving refers to the edible portion of cooked lean meat, poultry, or fish as served, e.g., cooked lean meat without bone, breading, binders, extenders, or other ingredients. Nut and seed butters credit by volume (tablespoons) not weight. Yogurt cannot exceed 23 grams of total sugars per 6 ounces (3.83 grams per ounce). Commercial meat products with binders and extenders (such as deli meats, hot dogs, and sausage) and commercial combination foods (such as pizza and chicken nuggets) require a Child Nutrition (CN) label or product formulation statement (PFS) to determine crediting information. For more information on crediting meat/meat alternates, refer to the CSDE's resources, [Crediting Deli Meats in the CACFP](#) and [Crediting Commercial Meat/Meat Alternate Products in the CACFP](#), and visit the "Meat/Meat Alternates Component" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage. The USDA's [CACFP Best Practices](#) recommends serving only lean meats, nuts, and legumes; limiting processed meats to one serving per week; and serving only low-fat or reduced-fat natural cheese.

Sample Cold Lunch and Supper Menus for CACFP Adult Day Care Centers

- **Fruits and vegetables:** Before planning juice at lunch or supper, check that the other meals and snacks that same day do not include juice. Pasteurized full-strength juice (including fruit and vegetable juice, frozen pops made from 100 percent juice, pureed fruits and vegetables in smoothies, and juice from canned fruit in 100 percent juice) credits as either the vegetables component or fruits component at only one meal or snack per day. For more information, refer to the CSDE’s resources, [Crediting Juice in the CACFP](#) and [Crediting Smoothies in the CACFP](#). Dried fruit credits as twice the volume served, e.g., ¼ cup of raisins credits as ½ cup of the fruits component. Raw leafy greens such as lettuce or spinach credit as half the volume served, e.g., ½ cup of raw leafy greens credits as ¼ cup of the vegetables component. For more information on crediting fruits and vegetables, visit the “[Fruits Component](#)” section and the “[Vegetables Component](#)” section of the CSDE’s [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.
- **Grains:** Grain products and recipes must be made with creditable grains (whole grains, enriched grains, bran, and germ). At least one serving of grains per day must be whole-grain rich (WGR). The USDA’s [CACFP Best Practices](#) recommends at least two servings of WGR grains per day. Cooked and ready-to-eat (RTE) breakfast cereals cannot exceed 6 grams of sugars per dry ounce. For more information, refer to the CSDE’s resources, [How to Identify Creditable Grains in the CACFP](#), [Crediting Breakfast Cereals in the CACFP](#), [Crediting Whole Grains in the CACFP](#), [Crediting Enriched Grains in the CACFP](#) and [Meeting the Whole Grain-rich Requirement for the CACFP](#). Grains must meet the required weights (groups A-E) or volumes (groups H-I) in [Grain Ounce Equivalents for the CACFP](#) or provide the minimum creditable grains per serving. For more information, refer to the CSDE’s resources, [Calculation Methods for Grains Ounce Equivalents for the CACFP](#) and [How to Use the Ounce Equivalents Chart for the CACFP](#). Grain-based desserts (such as cookies, doughnuts, cereal bars, granola bars, pastries, cake, and brownies) do not credit. The CSDE recommends limiting sweet crackers (graham crackers and animal crackers) to no more than twice per week between all meals and snacks. For more information, visit the USDA’s webpage, [Grain-based Desserts in the CACFP](#). For more information on crediting grains, visit the “[Grains Component](#)” section of the CSDE’s [Crediting Foods in CACFP Adult Day Care Centers](#) webpage.
- **Noncreditable foods:** Noncreditable foods cannot be served in place of the required components. Examples of noncreditable foods include potato chips, pudding, ice cream, gelatin, cream cheese, bacon, condiments (e.g., syrup, jam, ketchup, mustard, mayonnaise, and butter), and water. For more information, refer to the CSDE’s resource, [Noncreditable Foods in CACFP Adult Day Care Centers](#).

Sample Cold Lunch and Supper Menus for CACFP Adult Day Care Centers

Crediting Documentation

CACFP adult day care centers must be able to document that lunch and supper menus provide the required food components and quantities. Use the USDA’s *Food Buying Guide for Child Nutrition Programs* (FBG) to determine the amount of purchased food that meets the required serving for each meal pattern component. Commercial processed foods not listed in the FBG require a CN label or PFS to document crediting information. For more information, refer to the CSDE’s resources, *Using Child Nutrition (CN) Labels in the CACFP*, *Using Product Formulation Statements in the CACFP*, and *Accepting Processed Product Documentation in the CACFP*, and visit the “Crediting Commercial Processed Products” section of the CSDE’s *Crediting Foods in CACFP Adult Day Care Centers Programs* webpage.

Foods made from scratch must have a recipe that documents the crediting information per serving. For more information, visit the “Crediting Foods Made from Scratch” section of the CSDE’s *Crediting Foods in CACFP Adult Day Care Centers Programs* webpage.

Abbreviations for Sample Menus

M = Milk component

MMA = Meat/meat alternates

V = Vegetables component

F = Fruits component

G = Grains component

WGR = Whole grain-rich

VS = Vegetables substituted for the fruits component

Not credited

A = Additional creditable food (not full serving)

O = Other food (noncreditable)

c = cup

Tbsp = tablespoon

tsp = teaspoon

oz = ounce

oz eq = ounce equivalent

Note: The CSDE’s sample menus are intended for informational purposes and do not guarantee compliance with the CACFP adult meal patterns. Crediting information for local menus will vary depending on the types of foods purchased by the CACFP adult day care center and the recipes and preparation techniques used. CACFP adult day care centers are responsible for ensuring that their menus meet the CACFP adult meal patterns and maintaining appropriate crediting documentation on file (refer to “Crediting Documentation” above).

Sample Cold Lunch and Supper Menus for CACFP Adult Day Care Centers

		Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	M 1 cup	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)
	MMA 2 oz	Ham sandwich: Ham (1½ oz) and reduced-fat cheese (½ oz)	Sliced turkey (2 oz)	Low-fat cottage cheese (½ c)	Sunflower butter (4 Tbsp)	Spinach salad with hard-boiled egg (1 large)
	V ½ cup	Shredded lettuce (½ c) and tomato slices (¼ c)	Lentil salad (½ c)	Cucumber slices (½ c)	Broccoli florets and Ranch dip (¼ c vegetables)	Baby spinach (½ c) Shredded carrots (⅓ c)
	F ½ cup	Orange slices (½ c)	Apple slices (½ c)	Fruit salad: Apples, oranges, grapes, pineapple, banana (½ c)	Waldorf salad: Apples (⅓ c), grapes (⅓ c), raisins (1 tsp), celery (1 tsp)	Cantaloupe wedges (½ c)
	G 2 oz eq	Whole-grain bread (2 oz) WGR	Whole-grain crackers (2 oz) WGR	Enriched rye bread (2 oz)	Enriched cinnamon bread (2 oz)	Whole-grain roll (2 oz) WGR
	O	Mustard (1 tsp) or low-fat mayonnaise (1 tsp)			Low-fat Ranch dip (1 Tbsp)	Low-fat salad dressing (1 Tbsp)
Week 2	M 1 cup	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)
	MMA 2 oz	Hummus veggie pita (½ c chickpeas)	Low-fat yogurt (½ c) Banana bread with peanut butter (2 Tbsp)	Chicken salad with diced apricots (2 oz cooked chicken)	Sliced turkey on roll (2 oz turkey)	Tuna salad wrap: (2 oz tuna)
	V ½ cup	Shredded lettuce (½ c) Black olives (¼ cup)	Carrot raisin salad (¼ c shredded carrots)	Red pepper strips (½ c)	Cucumber slices (½ c) Shredded lettuce (¼ c)	Chopped tomatoes (⅓ c) Sliced zucchini sticks (½ c)
	F ½ cup	Sliced cucumbers (½ c) VS	Sliced peaches (½ c) Raisins (2 tsp)	Diced dried apricots (⅓ c) Fresh pear slices (⅓ c)	Red apple slices (½ c)	Fresh pear slices (½ c)
	G 2 oz eq	Whole-grain pita (2 oz) WGR	Enriched banana bread (4 oz)	Whole-grain crackers (2 oz) WGR	Whole-grain roll (2 oz) WGR	Whole-grain tortilla (2 oz) WGR
	O					

Sample Cold Lunch and Supper Menus for CACFP Adult Day Care Centers

		Monday	Tuesday	Wednesday	Thursday	Friday
Week 3	M 1 cup	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)
	MMA 2 oz	Chef's salad: Turkey (½ oz), ham (½ oz) and cheese (½ oz) and sliced hard-boiled egg (¼ large)	Cold sesame noodles with diced chicken (2 oz cooked chicken)	Chicken-avocado rollup: Sliced chicken (2 oz)	Hummus and carrot pita pocket (½ c chickpeas)	Ham and pasta veggie salad: Diced ham (1½ oz) and cheddar cheese (½ oz)
	V ½ cup	Salad greens (½ c) with tomatoes and carrots (⅛ c)	Broccoli florets (½ c)	Diced avocado (¼ c) Chopped lettuce (¼ c) and tomato (¼ c)	Green pepper strips (⅛ c) Shredded carrots (⅛ c)	Chopped veggies: carrots, broccoli and red peppers (½ c)
	F ½ cup	Mandarin oranges (½ c)	Sliced peaches (½ c)	Sliced red grapes (½ c)	Mango chunks (½ c)	Pineapple tidbits (½ c)
	G 2 oz eq	Enriched pumpernickel roll (½ oz)	Enriched spaghetti (½ c)	Whole-grain tortilla (½ oz) WGR	Whole-wheat pita half (½ oz) WGR	Enriched macaroni (⅛ c) Whole-wheat roll (½ oz) WGR
	O	Low-fat Italian dressing (1 Tbsp)		Low-fat mayonnaise (½ Tbsp)		
Week 4	M 1 cup	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)
	MMA 2 oz	Cold meatloaf sandwich (2 oz cooked meat)	Sliced turkey breast (2 oz)	Low-fat cottage cheese (½ c)	Egg salad sandwich (1 large egg)	Marinated black bean-tomato-carrot salad (½ c beans)
	V ½ cup	Sliced cherry tomatoes (½ c)	Marinated green bean salad (½ c)	Red and green pepper strips (½ c)	Carrot raisin salad (½ c carrots) Shredded lettuce (¼ c)	Shredded carrots (⅛ c) Diced tomatoes (⅛ c)
	F ½ cup	Watermelon chunks (½ c)	Strawberries (½ c)	Crushed pineapple in juice (½ c)	Blueberries (½ c)	Fresh pear slices (½ c)
	G 2 oz eq	Whole-wheat bread (2 oz) WGR	Whole-grain crackers (2 oz) WGR	Whole-wheat bagel (2 oz) WGR	Whole-wheat bread (2 oz) WGR	Whole-grain roll (2 oz) WGR
	O	Ketchup or mustard (½ Tbsp)			Low-fat mayonnaise (½ Tbsp)	

Sample Cold Lunch and Supper Menus for CACFP Adult Day Care Centers

		Monday	Tuesday	Wednesday	Thursday	Friday
Week 5	M 1 cup	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)
	MMA 2 oz	Cold oven-fried chicken (2 oz chicken)	Low-fat Greek yogurt (½ c) Almond butter (2 Tbsp)	Turkey-avocado roll-up: (2 oz turkey)	Red pepper hummus (½ c chickpeas)	Egg salad sandwich: Egg (1 large)
	V ½ cup	Potato salad (½ c potatoes)	Cucumber slices (½ c)	Baby spinach (½ c) diced tomato (⅛ c), and avocado (⅛ c)	Cucumber-tomato salad (½ c)	Confetti coleslaw (½ c vegetables)
	F ½ cup	Three-bean salad (½ c) VS	Cinnamon applesauce (½ c)	Orange wedges (½ c)	Carrot sticks (½ c) VS	Plums (½ c)
	G 2 oz eq	Enriched corn muffin (4 oz)	Whole-grain rice cakes (2 oz) WGR	Whole-corn tortilla (2 oz) WGR	Whole-wheat crackers (2 oz) WGR	Whole-grain bread (2 oz) WGR
	O					
Week 6	M 1 cup	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)	Unflavored low-fat milk (1 c)
	MMA 2 oz	Marinated lentil-ham salad: Lentils (½ c) and ham (1 oz)	Chicken sandwich: Sliced chicken (2 oz)	Sliced ham (1 oz) Sliced Swiss cheese (½ oz)	Low-fat cottage cheese (¾ c)	Tuna pasta salad with tomatoes, carrots, and olives: Tuna (1½ oz)
	V ½ cup	Red pepper strips (½ c)	Julienned jicama sticks (½ c)	Tossed salad greens (½ c) with tomatoes (⅛ c)	Carrot-raisin salad (¼ c carrots)	Shredded carrots (⅜ c) Diced tomatoes (⅛ c) Chopped black olives (⅛ c)
	F ½ cup	Fresh nectarine (½ c)	Broccoli florets (½ c) VS	Watermelon (½ c)	Blueberries (½ c)	Honeydew melon (½ c)
	G 2 oz eq	Whole-grain roll (2 oz) WGR	Enriched marble bread (2 oz)	Whole-grain crackers (2 oz) WGR	Enriched soft pretzel (2 oz)	Enriched rotini pasta (⅛ c) Whole-wheat roll (2 oz) WGR
	O			Low-fat ranch dressing (1 Tbsp)		

Sample Cold Lunch and Supper Menus for CACFP Adult Day Care Centers

Resources

CACFP Meal Patterns for Adults (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/MealPattern/Adult_Meal_Pattern_CACFP.pdf

Crediting Foods in CACFP Adult Day Care Centers (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Adult-Day-Care-Centers>

Crediting Summary Charts for the CACFP Adult Meal Patterns (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Crediting_Summary_Charts_CACFP_Adults.pdf

Meal Pattern Requirements for CACFP Adult Day Care Centers (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/MealPattern/Guide_CACFP_Meal_Patterns_Adults.pdf

Meal Patterns for CACFP Adult Care Centers (CSDE webpage)

<https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-CACFP-Adult-Centers>

Menu Planning Basics: A Guide for CACFP Operators in Child Care (Institute of Child Nutrition):

<https://theicn.org/icn-resources-a-z/menu-planning-basics-cacfp>

Menu Planning for CACFP Adult Day Care Centers (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-CACFP-Adult-Centers/Related-Resources#MenuPlanning>

Recipes for Child Nutrition Programs (CSDE's Meal Patterns for CACFP Child Care Programs webpage):

<https://portal.ct.gov/SDE/Nutrition/Menu-Planning#Recipes>

Resource List for Menu Planning and Food Production for Child Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/Resources/Resources_Menu_Planning.pdf

Resources for the CACFP Meal Patterns (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/MealPattern/Resources_CACFP_Meal_Pattern.pdf

Sample Cold Lunch and Supper Menus for CACFP Adult Day Care Centers



For more information on the CACFP adult meal patterns, refer to the CSDE's guide, *Meal Pattern Requirements for CACFP Adult Day Care Centers*, and visit the [Meal Patterns for CACFP Adult Day Care Centers](#) and [Crediting Foods in CACFP Adult Day Care Centers](#) webpages, or contact the [CACFP staff](#) at the Connecticut State Department of Education, Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This document is available at https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/MealPattern/Adult_Menu_Lunch_Cold.pdf.

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

1. mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
2. fax: (833) 256-1665 or (202) 690-7442; or
3. email: program.intake@usda.gov

This institution is an equal opportunity provider.

The Connecticut State Department of Education is committed to a policy of equal opportunity/affirmative action for all qualified persons. The Connecticut Department of Education does not discriminate in any employment practice, education program, or educational activity on the basis of race; color; religious creed; age; sex; pregnancy; sexual orientation; workplace hazards to reproductive systems, gender identity or expression; marital status; national origin; ancestry; retaliation for previously opposed discrimination or coercion, intellectual disability; genetic information; learning disability; physical disability (including, but not limited to, blindness); mental disability (past/present history thereof); military or veteran status; status as a victim of domestic violence; or criminal record in state employment, unless there is a bona fide occupational qualification excluding persons in any of the aforementioned protected classes. Inquiries regarding the Connecticut State Department of Education's nondiscrimination policies should be directed to: Attorney Louis Todisco, Connecticut State Department of Education, by mail 450 Columbus Boulevard, Hartford, CT 06103-1841; or by telephone 860-713-6594; or by email louis.todisco@ct.gov.