## Your diet, like your medication, is an important part of your treatment and may speed your recovery. You will receive the diet speed your recovery. You will receive the diet ordered by your doctor who may transition

 your diet through your stay.$\square$ Regular - There are no diet restrictions for this diet.
$\square$ Sodium Restricted ( $\mathbf{3 0 0 0} \mathbf{~ m g}$ sodium) You will be served herbs and spices instead of salt as your seasoning. Foods such as processed
cheese, bacon, luncheon meats, hot dogs, sausag cheese, bacon, luncheon
$\square$ Cardiac/Heart Healthy - Combines the Sodium Restricted diet and includes lean meats
$\square$ Diabetic/Consistent Carbohydrate Carbohydrate containing foods have the greatest effect on your blood sugar. You will be served Foods that contain carbohydrates include breads, cereals, potatoes, pasta, rice, beans, milk and milk products, fruit and fruit juices, sodas and sweets/ desserts.
$\square$ Low Potassium - While on this diet, your meals will limit high potassium foods such as potatoes, tomato products, bananas and oranges. $\square$ Low Fiber - While on this diet, you will not be served fresh fruits, raw vegetables and other high
fiber foods.
$\square$ Clear Liquids - You will be served clear liquids including juices, coffee, tea, broth, and jello. Milk or cream with your coffee will hot be
served served.
$\square$ Full Liquids - In addition to clear liquids, you may enjoy milk and milk products, including
pudding and yogurt.
$V=$ Vegetarian
$V g=$ Vegan
$G F=$ Gluten Free

Some foods may not be appropriate based on your diet or food allergies.

## CLEAR LIQUID MENU

$$
\text { Juices } v_{\text {, }} \text { vg, GF }
$$

Apple I Cranberry I Grape

## Broths

Beef GF I Chicken GF I Vegetable v, vg, GF

## Gelatin

Regular I Sugar-Free GF

Hot Beverages $\mathrm{V}, \mathrm{vg}$, GF
Coffee: Decaf I Regular
Tea: Decaf
Cold Beverages v, vg, GF
Iced Tea: Regular I Decaf
Pepsi: Regular I Diet
emon Lime: Regular I Diet
Ginger Ale: Regular I Diet
Italian Ice $v, v_{g}, G F /$ Popsicles $v, v_{g}, G F$

- FULL LIQUID MENU

Juices $v_{,} v_{g}$, $G F$
Apple I Cranberry I Grape I Orange
Prune I Tomato

## Cereals

Cream of Rice $v, v_{g}, G$
Cream of Wheat $v, v_{g}$
Broths
Beef GF I Chicken GF I Vegetable v, Vg, GF
Soup
Cream of Tomato VI Pureed Chicken Noodle

## Desserts

Pudding:
Vanilla I Sugar-Free Vanilla
Chocolate I Sugar-Free Chocolate

## Ice Cream:

Vanilla I Chocolate V, GF
Italian Ice V, Vg, GF
Popsicles V, Vg, G Sherbet V, GF

Gelatin:
Regular I Sugar-Free GF
Hot Beverages v, vg, GF
Coffee: Regular I Decaf
Tea: Regular I Decaf
Cold Beverages v, vg, gF
Iced Tea: Regular I Decaf
Pepsi: Regular I Diet
Ginger Ale: Regular I Diet

## $V=$ Vegetarian <br> $V g=$ Vegan <br> GF = Gluten Free



THE UHS DEPARTMENT OF FOOD \& NUTRITION BELIEVES IN THE POWER OF FOOD

2015-2020 Dietary Guidelines

1. Follow a healthy eating pattern across the lifespan. Choose a healthy eating pattern at an appropriate calorie level to help achieve and maintain a healthy body weight, support nutrient adequacy, and reduce risk for chronic disease.
2. Focus on variety, nutrient density, and amount. To meet nutrient needs within calorie limits, choose a variety of nutrient-dense foods across and within all food groups in recommended amounts.
3. Limit calories from added sugars and saturated fats and reduce sodium intake. Consume an eating pattern low in added sugars, saturated fats, and sodium.
4. Shift to healthier food and beverage choices.

Choose nutrient-dense foods and beverages across and within all food groups in place of less healthy choices.
5. Support healthy eating patterns for all. Everyone has a role in helping to create and support healthy eating patterns in multiple settings nationwide, from home to school to work to communities.

TO CONTACT THE DEPARTMENT OF FOOD
\& NUTRITION

Please call 36325: Wilson Medical Center
Please call 22306: Binghamton General between 6:30 am and 6:30 pm

To order a Guest Tray for Breakfast, Lunch or Dinner, please call one of the above numbers.


A Room Service Associate will visit you before your meals to take your order.

Our menu features daily Chef Our menu features daily Chef "Also Available At" items. Our skilled Chefs prepare each meal using the freshest ingredients tailored to your prescribed diet We have additional seasonings available that you can request to suit your personal taste. If you have questions about your diet, a Registered Dietitian is available to assist you

SUNDAY
Waffles $v$
Bacon GF I Old-Fashioned Oatmeal v, vg
MONDAY
Scrambled Eggs V , GF Hash Brown Potatoes v, vg, GF Old-Fashioned Oatmeal $v, v_{g}$ Fresh Fruit Cup v, vg, GF

TUESDAY
Pancakes $V$
Bacon GF I Old-Fashioned Oatmeal v, vg Pears v, vg, GF
WEDNESDAY
Scrambled Eggs v, GF
Bacon GFI Old-Fashioned Oatmeal $v, v_{g}$ Blueberry Muffin v I Peaches v, vg, GF

THURSDAY
Cinnamon French Toast (2 halves) v Turkey Sausage Links GF Old-Fashioned Oatmeal $v, v_{g}$

FRIDAY
Scrambled Eggs v, GF
Bacon GFI Old-Fashioned Oatmeal v, vg Blueberry Muffin v
SATURDAY
Scrambled Eggs v, Gf
Bacon GFI Old-Fashioned Oatmeal v, vg Toasted English Muffin v

ALSO AVAILABLE AT
BREAKFAST
Cereal \& Yogurt
Apple Jacks VI Rice Krispies V, Vg I Cornflakes V, vg
Raisin Bran v, vg I Cheerios v, vg, GF Fruity Cheerios $\mathrm{v}, \mathrm{vg}$, GF
Oatmeal $v, v g I$ Cream of Wheat $v, v g$ Cream of Rice $\mathrm{V}, \mathrm{Vg}$, $\mathrm{GF} /$ Raisins $^{\mathrm{V}, \mathrm{Vg}, \mathrm{GF}}$ Yogurt: Blueberry V, GF, Strawberry V, GF, Vanilla v, GF Grill
Scrambled Eggs V, GF I Hard Boiled Egg v, GF Cheese Omelet V, GF I Pancakes V Bacon GF I Turkey Sausage GF French Toast V I Waffles V Breakfast Potatoes $\mathrm{V}, \mathrm{Vg}$, GF Breakfast Sandwich
(Egg v, GF, Cheddar Cheese v, GF, Bacon GF or
Turkey Sausage GF on English Muffin v) Bakery
Blueberry Muffin v I English Muffin v Cinnamon Coffee Cake Muffin v/ Toast v Fruit $v$, Vg, $G F$
Orange I Apple I Banana I Red Grapes Fresh Fruit Cup

SUNDAY Homestyle Beef Stew GF Whole Baby Carrots V, Vg, GF Apple Crisp V
Spinach Salad with Turkey Honey Dijon Mustard Navy Bean Soup Wheat Dinner Roll V Mandarin Oranges $v$, Vg , GF

MONDAY Pork with Apples
Mashed Sweet Potatoes V, GF Garden Salad $\mathrm{V}, \mathrm{Vg}$, GF
Geppers V, vg, GF Garden Salad V, Vg, GF
Pumpkin Spice Pudding Parfait Turkey Garden Salad GF Beef Barley Vegetable Soup
Wheat Dinner Roll v I Pear Halves $\mathrm{V}, \mathrm{vg}$, GF
TUESDAY
Sesame Chicken with Stir-Fry Vegetables Brown Rice V, Vg, GF Mandarin Oranges $V, V g, G F$ Trio Salad Plate GF
Broccoli \& Cheddar Soup v
Wheat Dinner Roll V I Chocolate Applesauce Cake v
WEDNESDAY
Stuffed Shells with Meat Sauce Whole Baby Carrots V, Vg, GF Garden Salad $\mathrm{V}, \mathrm{Vg}$, GF
Chocolate Chip Cannoli
Chicken Caesar Salad Caesar Dressing
Butternut Squash Soup $\mathrm{V}_{1} \mathrm{Vg}_{\mathrm{g}}$ GF Sautéed Zucchini \& Yellow Squash $v, V \mathrm{Vg}$, $G F$ Wheat Dinner Roll vI Pears v, Vg, GF THURSDAY Chicken and Biscuits
Green Beans $\mathrm{V}, \mathrm{Vg}_{\mathrm{g}, \mathrm{GF}}$ I Garden Salad $\mathrm{v}, \mathrm{vg}$, GF Fresh Fruit Cup v, vg, GF
Dijon Roast Beef on Kaiser Roll Minestrone Soup Garden Salad $V, \mathrm{Vg}, \mathrm{GF}$
Green Beans $V, \mathrm{Vg}_{\mathrm{g}}$, GF Chocolate Chip Cookie v

FRIDAY Chicken Marsala Oven Roasted Potatoes V, GF Seasoned Spinach V, Vg, GF Garden Salad $V$, $V_{g, ~}$, GF Brownie V
Tuscan Turkey Sandwich on Whole Wheat Bread
New England Clam Chowder
Seasoned Spinach $v, V_{g}, G F$
Garden Salad $v$, Vg, GF I Peaches $v, v_{g}, G F$
SATURDAY
Open Faced Hot Roast Beef Sandwich Mashed Potatoes $V$, GF I Green Beans $v$, Vg, GF Garden Salad V, Vg, GF Pineapple Chunks v, vg, GF
Chicken Salad on Sandwich Thin Vegetable Rice Soup V, Vg, GF
Garden Salad $V$ Vg GF Garden Salad V, Vg, GF Whole Baby Carrots V, Vg, GF I Oatmeal Raisin Cookie v


DINNER
SUNDAY
Roast Turkey with Gravy Brown Rice $v$, vg, $G F I$ Corn $v, v g$, $G F$ Garden Salad V, Vg, GF Peaches $V, V \mathrm{Vg}, \mathrm{GF}$
Chicken \& Roasted Mushroom Salad with Italian Dressing Navy Bean Soup Italian Blend Vegetables V, Vg, GF Chocolate Applesauce Cake v MONDAY Beef Stroganoff
Buttered Egg Noodles VI Green Beans v, vg, GF Garden Salad V, Vg, GF
Brownie V Brownie V
Greek Salad with Chicken and Greek Dressing GF Beef Barley Vegetable Soup Corn Muffin vI Peaches v, vg, GF

TUESDAY
Oven Fried Chicken Breast
Oven Roasted Potatoes v, GF I Broccoli v, Vg, GF Garden Salad V, Vg, GF Tapioca Pudding
Tuscan Chicken Sandwich Broccoli \& Cheddar Soup $v$
Green Beans $v$, Vg, GF I Applesauce $v, v g$, GF
WEDNESDAY
Meatloaf with Gravy
Mashed Potatoes V, GF
Garden Salad V, Vg, GF
Chocolate Ice Cream v, GF
Chicken Salad \& Vegetable Plate GF
Butternut Squash Soup v, vg, GF Wheat Dinner Roll V
Cinnamon Apples with Whipped Topping v, GF
THURSDAY
Chicken Parmesan
Penne Pasta V
Whole Baby Carrots V, Vg, GF Garden Salad $V_{\text {, }}$ Vg, GF
Carrot Cake with Cream Cheese Frosting v
Tuna Salad Sandwich on White Bread Minestrone Soup Garden Salad V, Vg, GF

Peaches $V, V g$, $G$
FRIDAY
Herbed Baked Tilapia GF
Brown Rice V, Vg, GF I Roasted Vegetables V, Vg, GF Garden Salad V, Vg, GF
Blueberry Crisp $v$
Chicken Caesar Salad with Caesar Dressing
New England Clam Chowder
Hubbard Squash V, Vg, GF I Wheat Dinner Roll v
Pears V, Vg, GF
SATURDAY
Baked Ziti with Meat Sauce
Sautéed Zucchini, Yellow Squash, Red Peppers v, vg, GF Wheat Dinner Roll vI Chocolate Mousse v, GF Turkey Sandwich on Whole Grain Bread with Cranberry Mayo I Green Peas V, Vg, GF Vegetable Rice Soup $V, V$, $G F$ Garden Salad V , Vg, GF I Applesauce V, vg, GF

ALSO AVAILABLE AT
LUNCH \& DINNER Soups
Chicken Noodle I Cream of Tomato v Butternut Squash v, Vg, GF

Entrées
Penne Pasta with Marinara $v$ Macaroni \& Cheese $v$
Hamburger GF I Spicy Black Bean Burger V Dinosaur BBQ Pulled Pork Lupos Chicken Spiedie GF
Grilled Cheese V I Grilled Chicken Breast GF Cottage Cheese \& Fruit Plate V, GF Low Sodium Chef Salad GF
Ham and Cheese Sandwich, Grilled or Cold BLT Sandwich I Turkey Sandwich Peanut Butter and Jelly v, vg
Tuna Salad, Chicken Salad or Egg Salad v Sandwich Herbed Baked Tilapia GF I Cheese Pizza V Sides
Cottage Cheese V, GF
Petite Garden Green Salad $\mathrm{v}, \mathrm{vg}$, GF Broccoli v, vg, GF I Carrots v, vg, GF
Green Beans V, Vg, GF I Corn v, Vg, GF I Tater Tots v, vg Gluten Free Penne Pasta V, Vg, GF Vegetarian Chef Salad V, GF

Desserts
Brownie V
Chocolate Chip V, Sugar or Oatmeal Raisin Cookies v
Pudding: Chocolate \& Vanilla Ice Cream V, GF I Sherbet v, GF


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\begin{gathered}
V=\text { Vegetarian } \\
V g=\text { Vegan } \\
G F=\text { Gluten Free }
\end{gathered}
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