

Items below are available 6:30 a.m. to 10:00 a.m.



Buttermilk Pancakes ♥ (2) R

French Toast ♥ (2) R

(max of one)

Cold Cereal

♥ (1) R

Cheerios®

Corn Flakes®

Rice Krispies®

\(\psi\) (2)

Frosted Flakes® Raisin Bran®

Breakfast Egg Sandwich (2)

Baked farm fresh egg, bacon and melted cheddar cheese on toasted English muffin served with roasted salsa on the side.

Breakfast Egg Sandwich (no cheese or bacon) ♥ (2) R

Scrambled Eggs ♥ R - Hardboiled Egg ♥ R

Bacon – Sausage

Home-Fried Potatoes (1)

(max of one)

Hot Cereal ♥ (1) R Oatmeal

Farina

Grits

Cottage Cheese ♥

String Cheese ♥

Applesauce ♥ (1) R

Fresh Fruit Bowl ♥ (1)

Banana ♥ (2)

Watermelon ♥ (1) R

Peach Slices ♥ (1) R

Stewed Prunes ♥ (1)

Yogurt ♥ (1)

Blueberry/Strawberry/Vanilla Nutty Granola (optional) (2)

From the Bakery (1) (max of one)

Apple Strudel ♥ R Blueberry Muffin – low fat ♥ R

Cappuccino Chocolate Chip Muffin (2)

White Toast ♥ R - Wheat Toast ♥ R

Bagel ♥ R

Condiment Corner

available at all meals Note: Some condiments may not be allowed on your diet

Pepper

Salt Mrs. Dash®

Sugar

Equal®

Lemon **Nondairy Creamer**

Honey **Brown Sugar** Syrup **Lite Syrup Sugar Free Jelly**

> **Butter** Margarine **Peanut Butter Cream Cheese**

Lite Cream Cheese

Dressings: Ranch Italian

House Balsamic Ketchup Mustard **BBQ Sauce Honey Mustard Hot Sauce**

Mayonnaise **Fat Free Mayonnaise Tartar Sauce** Roasted Salsa

Clear Liquid Diet

Broth: Chicken/Beef/Vegetable Italian Ice: Lemon/Cherry/Orange **Regular Gelatin Sugar Free Gelatin**

Lemon/Strawberry/Raspberry

Coffee/Decaf Coffee Hot Tea/Herbal Tea Iced Tea Lemonade/Diet Lemonade Juice: Apple/Cranberry/Grape

Full Liquid Diet

All clear liquid items available on full liquid diet

Strained Cream Soup Pudding: Chocolate/Vanilla Ice Cream: Chocolate/Vanilla

Milk: Skim/2%/Whole/Chocolate/ Lactaid Milk/Soy Milk Fruit Punch – Diet Raspberry Punch Juice: Orange/Prune

Additional Meal Options for Family & Visitors:

Visitor Travs

- Between 6:30 a.m. and 6:00 p.m. visitors can arrange to receive a lunch or dinner tray to a patient's room for an additional fee. Meals are charged at the time of service (Credit Card Only).
- With advance notice, you may be able to personalize your menu
- If you contact the central kitchen one hour prior to regular meal service times, we will be happy to serve your tray along with the
- If you have any questions or would like to purchase a visitor tray, please call the central kitchen at ext. 2-5200.

Cafeteria • Hours: 6:30 a.m. – 3:30 p.m. In A Rush • Hours: 6:30 a.m. – 4:30 p.m.

Open Monday through Friday (excluding holidays)

Located on the 2nd floor in the Armour Academic Center building.

- Offers a wide variety of hot & cold menu items including freshly prepared custom made salads, sandwiches, a rotating build your own station, along with hot soups, desserts and several comfort food items.
- Serves Intelligentsia coffee and many specialty coffee options as well as fresh fruits, homemade baked goods, smoothies and more.

Vending Machines • Hours: 24 hours/day Located throughout the Medical Center.

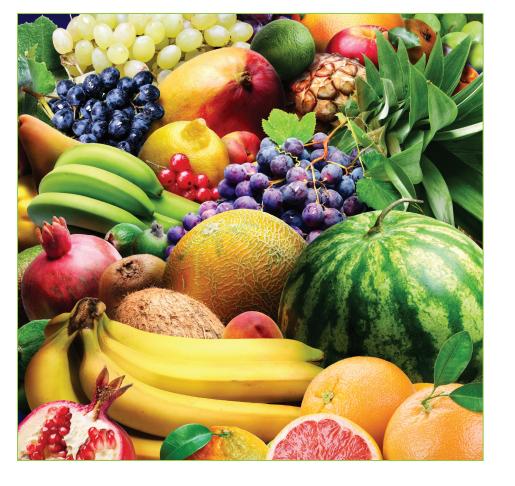
- Ask unit personnel for directions to the nearest machines.
- The largest vending area is located on the first floor of the Jelke building.

Au Bon Pain Restaurant • Hours: 24 hours/day Located on the 4th floor of the Atrium building. Offers a variety of bakery, sandwich, salad and soup options

This menu along with other useful information about Rush Food & Nutrition Department can be viewed at:

www.rush.edu/fns

Dining Guide



Nutrition – The Key to Unlocking Good Health



Good nutrition plays an important role in helping your body get and stay well.

As a patient and quest at Rush, you are our #1 priority!



Ordering Your Meals at Rush

Our chefs at Rush have developed a menu to not only entice your taste buds but also meet your nutrition needs during your stay.

Daily Orders

You will be given a menu form to make your selections for Breakfast, Lunch and Dinner the **next day**. Complete and return your form to our staff so we can begin preparation of your personalized meals.

- Some menu items may be altered to ensure your meals are consistent with the diet your doctor has ordered for you.
 - "♥" indicates an item is heart-healthy or that a reduced-fat or reduced-sodium option is available.
 - For Diabetic Patients "(#)" indicates the number of carbohydrate choices an item contains.
 - 1 choice = 15 grams of carbohydrates.
 - "R" indicates an item is available on a renal diet or that a reduced-sodium/potassium option is available.
- Additionally, please alert our staff of any food allergies you may have.

Missed your meal?

Call the central kitchen at ext. 2-5200.

- Between 6:30 a.m. 7:30 p.m. our staff will assist you with obtaining a meal.
- After 7:30 p.m. let your nurse know of any immediate nutritional needs.

Snacks

Snacks are available in the unit nourishment room. If you have any special snack requests please ask your Diet Tech to order them for you.

Nutrition Counseling

Nutrition Counseling is available to all patients/families while in the hospital. If interested, please let your Diet Tech know or call ext. 2-5200.

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Lunch & Dinner

Items below are available 10:30 a.m. – 2:00 p.m. & 4:30 p.m. – 7:30 p.m.



Soups ♥ (max of one)

Old Fashioned Cream of Tomato (1)

Minestrone

Broth: Beef/Chicken/Vegetable

Traditional Chicken Noodle

Cream of Mushroom (1)

Side Salads & Starters (max of two)

Mixed Greens ♥ R

String Cheese ♥

Chips & Roasted Salsa ♥ (1)

Cottage Cheese ♥

Fresh Fruit Bowl ♥ (1)

Tuna or Chicken Salad

Hummus with Vegetables (1)

Carrot & Celery Sticks w/Ranch ♥ R

Yogurt ♥ (1)

Blueberry/Strawberry/Vanilla Nutty Granola (optional) (2)

Entrees (max of one)

Oven Baked Chicken Tenders (2)

Tortilla Encrusted Tilapia ♥ (1) R

Meatloaf with Gravy ♥ (1) R

Baked Chicken Quarter ♥ R

BBQ Pulled Pork Sandwich ♥ (2) R

Hamburger ♥ (2) R / Cheeseburger (2)

Baked Manicotti ♥ (2)

Grilled Cheese Sandwich (2)

Personal Rush Cheese Pizza ♥ (2)

Turkey Club Sandwich ♥ (2) R

Grilled Chicken Caesar Salad ♥ (1) R

Cottage Cheese & Fresh Fruit Bowl ♥ (1)

Beverage Corner

available at all meals

Coffee/Decaf Coffee R
Hot Tea/Herbal Tea R
Iced Tea R
Juice ♥ (1)
Orange/Prune
Apple/Cranberry/Grape R

Milk ♥
(0.5):Skim/2%
(1):Whole/
Chocolate/
Soy/
Lactaid Milk

Lemonade ♥ (1) R
Diet Lemonade ♥ R
Fruit Punch ♥ (1) R
Diet Raspberry
Punch ♥ R

Vegetables & Sides (max of three)

Grilled Vegetable Medley ♥ (1) R

(Zucchini/Yellow Squash/Sweet Potato/Green Beans)

Carrots ♥

Corn ♥ (1)

Green Beans ♥ R

Mustard Greens ♥

Whipped Potatoes ♥ (1)

Brown Gravy ♥ R **Chicken Gravy**

White Rice ♥ (1) R

Macaroni & Cheese (1)

Tater Tots (2)

Baked Potato Chips ♥ (2)

Vesuvio Potatoes ♥ (1)

Desserts (max of one)

Strawberry Shortcake ♥ (1) R

Sweet strawberries and rich whipped topping with a warm sweet biscuit.

Walnut Blondie Bar (3)

Rich cookie bar filled with walnuts and white chocolate chips.

Peach Cobbler (1)

Apple Pie (6)

Chocolate Brownie (4)

Chocolate Chip Cookie (3)

Ice Cream (2)
Chocolate/Vanilla

Regular Gelatin ♥ (1) R
Sugar Free Gelatin ♥ R
Lemon/Strawberry/Raspberry

Confetti Angel Food Cake ♥ (2) R

Chocolate Fudge Cupcake (3)

Vanilla Frozen Yogurt ♥ (2)

Pound Cake ♥ (2) R

Pudding ♥ (2) Chocolate/Vanilla

Italian Ice ♥ (1) R V Cherry/Lemon/Orange

Fruit ♥ (1) V (max of one)

Seasonal Fruit Apple R Applesauce R

Banana (2) Mandarin Oranges Grapes R Peach Slices R Pear Half R Watermelon R

Finishing Touches ♥ (1) R (max of two)

White/Whole Wheat Bread Dinner Roll Saltine Crackers Blueberry Muffin – low fat Zucchini Muffin (2) R Graham Crackers



Daily Specials

Items below are available 10:30 a.m. – 2:00 p.m. & 4:30 p.m. – 7:30 p.m.



Wednesday

Entree

Spinach Lasagna ♥ (2)
Layers of spinach, ricotta and
mozzarella cheeses, marinara sauce
and fresh lasagna noodles.

<u>Dessert</u>

Éclair (2) R
A crispy homemade éclair
filled with silky smooth
vanilla custard and dipped in
chocolate fudge.

Entree

Thursday

Roast Turkey with Dressing ♥ (2) R

Tender slices of turkey breast served over corn bread sage dressing with our home style gravy.

<u>Dessert</u>

Sweet Potato
Eclair
oth
ped in

Sweet Potato
Bread Pudding ♥ (2)
A tasty twist on a traditional
bread pudding drizzled with
fresh caramel sauce.

Friday

Monday

Entree

Old Fashioned Pot Roast ♥ (1) R

Slowly braised beef in

traditional gravy with celery,

carrots, onions and tomato.

Dessert

Chocolate Mousse ♥ (1) R

A light, velvety chocolate treat.

Entree

Lemon Herb Cod ♥ R

Premium cod seasoned and roasted with fresh basil, parsley, lemon juice and garlic.

Dessert

Banana Pudding ♥ (1) A Southern favorite with fresh bananas and creamy custard.

Saturday

Tuesday

Entree

Terivaki Salmon ♥ R

Farm-raised salmon

roasted with terivaki glaze,

garnished with fresh pineapple

and slivers of scallion.

Dessert

Kev Lime Tart (2)

Smooth lime custard baked in a

graham cracker crust and finished

with rich whipped topping.

Entree Pasta Primavera

with Grilled Chicken ♥ (3) R
Penne pasta, zucchini,
yellow squash, carrots and
slivers of sundried tomato
cooked in a tomato cream sauce
tossed with parmesan cheese.

<u>Dessert</u>

Red Velvet Cupcake (2) R A deep ruby red cupcake with a sweet creamy frosting.

Sunday

Entree Chicken Pot Pie

in Bread Bowl ♥ (2) R
Seared chicken breast cooked in
a sage and marjoram gravy
with celery, carrots and onion.
Served in a bread bowl,
garnished with sweet peas.

<u>Dessert</u>

Rice Pudding ♥ (2) R
Creamy classic rice custard
sprinkled with cinnamon sugar.



• "♥" indicates heart healthy • "(#)" indicates number of carbohydrate choices. The suggested # of choices at each meal is 4. • "R" indicates item is available on a renal diet • Additionally, please alert our staff of any food allergies you may have. • Please note that only one tray per meal is sent to each patient. Additional items are available for purchase by calling 2-5200. • Some items on your menu may be altered to ensure your meals are consistent with the diet your doctor has ordered for you. • Gluten Free; Vegetarian/Vegan; Kosher diets available upon request. • To minimize the risk of foodborne illness, please anticipate that all meat, poultry, seafood, and other cooked foods will be prepared to meet the USDA food safety recommendations. i.e. medium-well done for beef, etc.