Breakfast Menu

Starters

Fruit choices	Portions (# servings)	Calorie
Apple	1 small (1)	81
Apple Juice	1 cup (2)	117
Apricots	1 apricot (1)	17
Banana	1 medium (1)	109
Blackberries	1 cup (2)	75
Blueberries	1 cup (2)	81
Cherries	1 cup (2)	88
Cranberries (dried)	¹ / ₄ cup (1)	92
Dates	5 dates	116
Figs (dried)	2 figs	97
Fuit Cocktail (syrup)	1 cup (2)	181
Grapefruit	½ medium (1)	37
Grapefruit juice	1 cup (2)	96
Grapes (seedless, raw)	10 grapes	36
Grape juice	1 cup (2)	154
Kiwi fruit	1 medium (1)	46
Mangos	1 mango (2)	135
Melon	1 cup cubes (2)	56
Oranges	1 small (1)	62
Orange juice	1 cup (2)	112
Peaches	1 peach (1)	42
Peaches (canned, syrup)	1 cup (2)	194
Pears	1 pear (1)	98
Pears (canned, syrup)	1 cup (2)	197
Pineapple (raw, diced)	1 cup (2)	76
Pineapple (can, syrup)	1 cup (2)	198
Pineapple juice	1 cup (2)	140
Plums	1 plum (1)	36
Prunes (dried, pitted)	5 prunes	100
Raisins	1/4 cup (1)	109
Raspberries	1 cup (2)	60
Strawberries (sliced)	1 cup (2)	50
Watermelon (diced)	1 cup (2)	49

Entrees

Meat choices	Portions (# servings)	Calories
Eggs (hard boiled)	1 large	78
Eggs (poached)	1 large	75
Eggs (fried in margarine)	1 large	92
Eggs (scrambled)	1 large	101
Ham (lean, no fat)	3 oz - broiled	172
Ham (lean, no fat)	3 oz - pan fried	197
Ham (lean, no fat)	3 oz - roasted	179
Canadian bacon	2 – 1oz slices	86

Sides

Portions (# servings)	Calories
4" bagel (3)	245
1 slice (2)	196
2.5" biscuit (2)	212
1 slice (1)	65
1 slice (1)	65
1 slice (1)	67
1 slice (1)	83
1 cup (2)	130-150
$\frac{1}{2}$ -1 cup (1)	80-200
1 piece (1)	188
1 muffin (1)	134
1 slice (1)	149
1 bar (1)	134
1 muffin (2)	158
1 muffin (1)	106
1 pancake (1)	83
1 tortilla (1)	58
1 tortilla (1)	104
1 waffle 7" dia (2)	218
1 patty (1)	63
1 cup recipe (2)	326
	4" bagel (3) 1 slice (2) 2.5" biscuit (2) 1 slice (1) 1 slice (1) 1 slice (1) 1 slice (1) 1 cup (2) ½-1 cup (1) 1 piece (1) 1 muffin (1) 1 slice (1) 1 bar (1) 1 muffin (2) 1 muffin (1) 1 tortilla (1) 1 tortilla (1) 1 waffle 7" dia (2) 1 patty (1)

Accompaniments

Vegetable	Portions (#servings)	Calories
Tomatoes		
Fresh	1 cup chopped (1)	38
Canned whole	1 cup (1)	46
Tomato juice	1 cup (1)	41
Onions	½ cup chopped (1)	8
Peppers, green	½ pepper (1)	9
Vegetable juice	1 cup (1)	46

Milk

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Dairy products	Portions (# servings)	Calories
Milk (1%)	1 cup (1)	102
Milk (skim)	1 cup (1)	86
Chocolate milk (1%)	1 cup (1)	158
Yogurt lowfat fruit	1 cup (1)	231
Yogurt lowfat plain	1 cup (1)	144
Cottage Cheese		
Low fat 1%	$1 \exp(\frac{1}{2})$	164
Uncreamed	$1 \exp(\frac{1}{2})$	123
Cheddar Cheese	1 oz $(\frac{3}{4})$	114
Mozzarella	1 oz $(\frac{3}{4})$	80
Swiss	1 oz $(\frac{3}{4})$	107
Parmesan	1 oz $(\frac{3}{4})$	129

Lunch & Dinner Menu

Entrees		
Meat choices Portion	n (# servings)	Calorio
Fish & Shellfish		
Cod (baked or broiled)	3 oz (1)	89
Crab (steamed)	3 oz (1)	82
Halibut (baked or broiled)	3 oz (1)	119
Salmon (baked or broiled)	3 oz (1)	184
Shrimp (breaded, fried)	3 oz (1)	206
Trout (baked or broiled)	3 oz (1)	144
Tuna (baked or broiled)	3 oz (1)	118
Tuna (canned in water)	3 oz (1)	99
<u>Meat</u>		
Beef, Ground 83% lean	3 oz (1)	218
Beef, Roast, lean only	3 oz (1)	143
Beef, Steak, sirloin	3 oz (1)	166
Lamb Chops, loin, lean	3 oz (1)	184
Lamb, Leg, roast, lean	3 oz (1)	162
Pork, Ham, light cure, roast	3 oz (1)	133
Pork, Chop, loin, lean only	3 oz (1)	172
Poultry		
Chicken, roasted, ½ breast	4.2 oz (1.5)	142
Chicken, roasted, thigh	1 thigh (1)	109
Chicken, stewed, chopped	1 cup (2)	332
Chicken, canned, boneless	5 oz (2)	234
Turkey, roasted, chopped	1 cup (2)	238
Turkey, ground, cooked	1 cup (2)	298

Sides

Grain/Starch	Portion (# servings)	Calories
-See Breakfas	t Menu for Breads, Cereals	, etc-
Macaroni (elbows)	1 cup cooked (2)	197
Noodles, chow mein	1 cup (2)	237
Noodles, (egg noodle	es) 1 cup (2)	213
Rice, Brown, long gra	ain 1 cup cooked (2)	216
Rice, White, long gra	in 1 cup cooked (2)	205
Rice, Wild	1 cup cooked (2)	166
Rolls, Dinner	1 roll (1)	84
Spaghetti, enriched	1 cup cooked (2)	197
Spaghetti, whole whe	eat 1 cup cooked (2)	174
Tortilla (corn)	1 tortilla 6" (1)	58
Tortilla (flour)	1 tortilla 6" (1)	104
Corn, sweet, yellow	1 cup cooked (2)	131
Corn, sweet, yellow	1 cup creamed (2)	184
Corn, sweet, white	1 cup cooked (2)	83
Potatoes, Baked, w/s	skin 1 potato (2)	220
Potatoes Boiled	1 potato (2)	118
Potatoes Au gratin m	ix 1 cup (2)	228
Potatoes, Mashed rec		237
Potatoes, Scalloped	1 cup (2)	228
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Light Entrees

Beans & Nuts	Portions (# servings)	Calories
Beans, dry, cooked		
Black	1 cup (2)	227
Kidney	1 cup (2)	225
Lima, large	1 cup (2)	216
Pea (navy)	1 cup (2)	258
Pinto	1 cup (2)	234
Beans, Baked beans,	can 1 cup (2)	236
Beans, White, cann	ed 1 cup (2)	307
Black eyed peas, coo	ked 1 cup (2)	200
Chickpeas, dry, cook	ed 1 cup (2)	269
Lentils, dry, cooked	1 cup (2)	230
Refried beans, canne	d 1 cup (2)	237
Soybeans, dry, cooke	ed 1 cup (2)	298
Soy Tofu, firm	3 oz (1)	62

Accompaniments

Vegetables	Portions (#servings)	Calories
Artichokes	1 cup cooked (2)	84
Asparagus	1 cup cooked (2)	43
Beans, Snap, cut	1 cup cooked (2)	44
Bean sprouts (mung)	1 cup cooked (2)	26
Beets	1 cup cooked (2)	75
Beet greens	1 cup cooked (2)	39
Broccoli, chopped	1 cup raw (1)	25
Broccoli, chopped	1 cup cooked (2)	44
Brussel sprouts	1 cup cooked (2)	61
Cabbage	1 cup cooked (2)	33
Carrots	1 carrot 7 ½" raw (1)	31
Carrots	1 cup cooked (2)	70
Cauliflower	1 cup raw (1)	25
Celery	1 cup raw (1)	19
Collards	1 cup cooked (2)	49
Cucumber	1 cup sliced (1)	14
Eggplant	1 cup cooked (2)	28
Lettuce, Romaine	1 cup shredded (1)	8
Mushrooms	1 cup cooked (2)	42
Pea pods	1 cup cooked (2)	67
Peas, green (starchy)	1 cup cooked (2)	117
Spinach	1 cup raw (1)	7
Spinach	1 cup cooked (2)	41
Squash, Summer	1 cup cooked (2)	36
Squash, Winter	1 cup cooked (2)	80
Sweetpotatoes	1 potato cooked (2)	150
Tomato Paste	1 cup (2)	215
Tomato Puree	1 cup (2)	100
Tomato Sauce	1 cup (2)	74
Tomatoes, stewed	1 cup (2)	71