Menu

We offer a variety of entrees, soups, and bread and snack products. All our meals are low-sodium, and we do not cook with any added preservatives, artificial flavorings, or fillers. In any given week, each client receives a variety of items that fit their needs and preferences and are optimized for the right caloric, nutrient, and protein content. Because different health concerns require different dietary modifications, our team of Registered Dietitian Nutritionists works with all clients to determine their specific nutritional needs and select the assortment that works for them.

For example, a client with end-stage renal disease will receive meals that are lower in phosphorus than what other clients may receive; a client who has restrictions on acid foods will receive milder entrees (such as Winter Beef Stew rather than Beef Bolognese); and a client who is allergic to fish will receive high-quality chicken entrees, such as Coconut Chicken, in place of fish items. Other examples of medically tailored modifications include low-sugar, lowfat, renal (low sodium, phosphorus, potassium and fluid), no dairy or acid-bland.

Please note that we cannot accommodate soy allergies, or gluten-free, Kosher, Halal, or vegan diets. Check out our food safety guidelines here. If you have any questions regarding our menu, please contact the Nutrition Department at 212.294.8103 or at nutrition@glwd.org.

Sample Menus


**Monday**

Soup

**Potato Kale Soup**

+ - Ingredients

Potatoes, kale, carrots, water, celery, onions, low sodium vegetable base

+ - Benefits

Enjoy this nutritious soup as part of a diet low in saturated fat, cholesterol and sodium. Our soup also contains an abundance of health-promoting nutrients including Vitamin C, Vitamin A, Vitamin B6, potassium and manganese.

Entrée

**Beef Picadillo with Garlic Egg Rice**

+ - Ingredients

Ground beef, white rice, mixed vegetables, garlic, onions, tomatoes, carrot, green beans, egg, chives, smoked paprika, garlic powder, onion powder, low-sodium soy sauce, low-sodium beef base, salt, canola/olive oil blend.

+ - Benefits

This traditional Filipino dish is inspired by our Chef Andre’s mother. It brings together low-fat beef, assorted vegetables and rice to create a complete meal that is not only nutritious and delicious, but also full of love.

Dessert
Chocolate Chip Oatmeal Cookie

+ - Ingredients

Oats, all-purpose flour, brown sugar, chocolate chips, margarine, sugar, baking soda, cinnamon, vanilla extract, eggs, nutmeg

+ - Benefits

Satisfy your sweet tooth with these delicious oatmeal cookies. Oatmeal is rich in a soluble fiber called beta glucan which research suggests can help reduce hunger cravings and lower total and LDL cholesterol.

Tuesday

Soup

Black Eyed Pea Soup

+ - Ingredients

Peas, water, carrots, celery, onions, collard greens, bulgar, low-sodium vegetable base.

+ - Benefits

The high fiber content of this bean soup provides a satisfying and nutritious meal. Its packed with a variety of vegetables which provides just under a quarter of your daily recommended protein while also being naturally low in saturated fat and cholesterol.

Entrée

Cumin Chicken Red Beans & Rice

+ - Ingredients
Chicken breast, white rice, mixed vegetables, kidney beans, garlic, onions, cumin seeds, tomato paste, honey, roasted peppers, smoked paprika, garlic powder, turmeric, rubbed sage, coriander, salt, canola/olive oil blend.

+ - Benefits

Infused with anti-inflammatory spices, this perfectly balanced meal also a good source of fiber that promotes gut and cardiovascular health.

Dessert

**Butterscotch Cookie**

+ - Ingredients

All purpose flour, brown sugar, butterscotch chips, oats, margarine, sugar, eggs, baking soda, vanilla extract

+ - Benefits

This cookie provides a high-energy, high fiber snack any time of the day.

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**Wednesday**

Soup

**Chicken Corn Chowder**

+ - Ingredients

Sweet potatoes, chicken, yellow corn, water, carrots, celery, parsnips, low-sodium chicken base

+ - Benefits

A firm family-favorite, this chicken corn chowder contains vitamin-rich corn, carrots, celery, parsnips and potatoes. It is particularly high in
Vitamin A which is essential for optimum vision, healthy skin and bones.

Entrée

**North African Spiced Pollock with Couscous**

+ - Ingredients

Pollock fillets, couscous, mixed vegetables, garlic, cilantro, mint, chives, sumac, chickpeas, red peppers, cumin seed, smoked paprika, chili powder, ground garlic, garlic powder, fenugreek, ground cardamom, coriander, ground nutmeg, ground clove, ground allspice, lemon juice, water, low-sodium vegetable base, honey, berbere spice rub, turmeric, salt, canola/olive oil blend.

+ - Benefits

A traditional North African meal, this dish blends wild-caught pollock with aromatic spices and mixed vegetables. It is an excellent source of protein, omega-3 fatty acids that are beneficial to the heart, brain, and eyes.

Dessert

**Carrot Cake**

+ - Ingredients

All-purpose wheat flour, carrots, sugar, soybean oil, olive oil, low-fat milk, cinnamon, vanilla extract, baking powder, baking soda, eggs, citric acid

+ - Benefits

This old favorite contains a special helping of cinnamon to add a sweet kick.
Soup

**Beef Barley Soup**

+ - Ingredients

Beef, barley, water, carrots, celery, onions, green peas, low-sodium beef base, tomato paste

+ - Benefits

Barley has a delicious nut-like flavor and is considered a whole grain. Whole grains provide an excellent source of fiber, vitamins and minerals compared to other refined grains.

Entrée

**Chicken with Coconut Curry**

+ - Ingredients

Chicken breast, white rice, mixed vegetables, roasted pepper, red pepper, onions, garlic, all-purpose flour, canola/olive oil blend, low-sodium chicken base, coconut milk, poultry seasoning, sweet paprika, garlic powder, onion powder, curry powder, cumin, coriander, turmeric, salt, canola/olive oil blend.

+ - Benefits

This tasty, high protein dish provides a variety of essential vitamins including Vitamins A and C which are needed for immune support, and to maintain healthy skin and bones.

Dessert

**Seasonal Fruit**

+ - Benefits

Enjoy a variety of seasonal fruits which are low calorie and contain an abundance of health-promoting properties!
Friday
Soup

**Lemongrass Turmeric Soup**

+ - Ingredients
Lentils, tofu, lemongrass, garlic, ginger, carrot, onion, ground turmeric, tomato paste, low-sodium vegetable base, soy sauce, corn starch, canola/olive oil blend.

+ - Benefits
This hearty and comforting soup is not only delicious, it's also full of anti-inflammatory vegetables and spices to support the immune system.

entrée

**Peach Glazed Porkchop**

+ - Ingredients
Peaches, orange juice concentrate, honey, garlic, pork, sweet potato, garlic powder, olive oil, salt, honey, mixed vegetables

+ - Benefits
Pork is a rich source of thiamin, selenium, niacin, Vitamin B6, phosphorus and potassium. Enjoy this dish as part of a balanced, healthy diet.

Dessert

**Blueberry Cake**
**Monday**

**Soup**

**Potato Kale Soup**

+ - Ingredients

Potatoes, kale, carrots, water, celery, onions, low sodium vegetable base

+ - Benefits

Enjoy this nutritious soup as part of a diet low in saturated fat, cholesterol and sodium. Our soup also contains an abundance of health-promoting nutrients including Vitamin C, Vitamin A, Vitamin B6, potassium and manganese.

**Entrée**

**Quinoa Corn Cake with Tofu Crema**

+ - Ingredients

Egg, corn, thyme, quinoa, parsley, onions, garlic, chive, canola oil, olive oil, low-sodium vegetable base, lime juice, soft tofu, mixed vegetables.
Benefits

This high-fiber savory corn cake blends fresh herbs, generous amount of veggies. It's absolutely delicious topped with cholesterol lowering tofu crema.

Dessert

**Chocolate Chip Oatmeal Cookie**

+ - Ingredients

Oats, all-purpose flour, brown sugar, chocolate chips, margarine, sugar, baking soda, cinnamon, vanilla extract, eggs, nutmeg

+ - Benefits

Satisfy your sweet tooth with these delicious oatmeal cookies. Oatmeal is rich in a soluble fiber called beta glucan which research suggests can help reduce hunger cravings and lower total and LDL cholesterol.

**Tuesday**

Soup

**Caramelized Onion Soup**

+ - Ingredients

Tofu, potatoes, cannellini beans, basil, shallot, garlic, yellow onion, canola/olive oil blend, low-sodium vegetable base.

+ - Benefits

This vegan friendly nutritious soup is high in plant-protein and fiber and is low in fat.
Entrée

**White Bean Stuffed Peppers**

+ - Ingredients

Green pepper, mozzarella cheese, lentils, white beans, white rice, artichoke, spinach, onions, bread crumbs, olive oil, garlic powder, curry powder

+ - Benefits

Looking for a healthy vegetarian option? These stuffed peppers contain lentils, artichokes, onions, spinach which provide an excellent source of Vitamins, especially Vitamin K and manganese.

Dessert

**Butterscotch Cookie**

+ - Ingredients

All purpose flour, brown sugar, butterscotch chips, oats, margarine, sugar, eggs, baking soda, vanilla extract

+ - Benefits

This cookie provides a high-energy, high fiber snack any time of the day.

Wednesday

Soup

**Black Eyed Pea Soup**
+ - Ingredients

Peas, water, carrots, celery, onions, collard greens, bulgar, low-sodium vegetable base

+ - Benefits

The high fiber content of this bean soup provides a satisfying and nutritious meal. It's packed with a variety of vegetables which provides just under a quarter of your daily recommended protein while also being naturally low in saturated fat and cholesterol.

Entrée

**Vegetable Korma**

+ - Ingredients

Tofu, cauliflower, brown rice, carrots, green beans, onions, celery, low-sodium vegetable base, cilantro, parsley, white wine, garlic clove, ginger root, nutmeg

+ - Benefits

Rich in flavor, this korma not only provides a variety of fiber-rich vegetables but is also naturally low in cholesterol and sodium providing a heart-healthy alternative.

Dessert

**Carrot Cake**

+ - Ingredients

All-purpose wheat flour, carrots, sugar, soybean oil, olive oil, low-fat milk, cinnamon, vanilla extract, baking powder, baking soda, eggs, citric acid

+ - Benefits

This old favorite contains a special helping of cinammon to add a sweet kick.
Thursday

Soup

**Black Bean Soup**

+ - Ingredients

Black beans, water, red pepper, corn, carrots, celery, onions, white rice, low sodium vegetable base, tomato paste

+ - Benefits

This soup is made using low sodium, matured black beans and contributes just under a quarter of your daily fiber needs.

Entrée

**Chunky Vegetable Chili**

+ - Ingredients

Tomatoes, water, onions, red pepper, green pepper, black beans, red beans, pinto beans, chili powder, cumin, oregano, parsley, olive oil, garlic clove

+ - Benefits

This colorful chili is a low calorie, filling option. Made with fresh veggies, we've teamed it up with a pinch of chili and garlic to give it a tasty flavor.

Dessert

**Seasonal Fruit**
Benefits
Enjoy a variety of seasonal fruits which are low calorie and contain an abundance of health-promoting properties!

Friday

Soup

Black Bean Soup

+ - Ingredients
Black beans, water, red pepper, corn, carrots, celery, onions, white rice, low sodium vegetable base, tomato paste

+ - Benefits
This soup is made using low sodium, matured black beans and contributes just under a quarter of your daily fiber needs.

Entrée

Red Lentil with Millet

+ - Ingredients
Millet, potatoes, lentils, onions, low-sodium vegetable base, rosemary, basil, cilantro, cumin, thyme, oregano

+ - Benefits
Millet is a type of healthy grain and is known to provide a rich source of lean protein. Combined with fiber-rich red lentils, this dish is low in cholesterol, sodium and saturated fat.

Dessert
**Blueberry Cake**

**+ - Ingredients**

Canola oil, olive oil, all purpose flour, sugar, blueberries, margarine, eggs, citric acid, baking powder, low-fat milk, vanilla extract

**+ - Benefits**

Blueberries have a variety of antioxidant properties, which have been proven to help neutralize harmful free radicals generated by oxidative stress in the body.

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**Monday**

Soup

**Potato Kale Soup**

**+ - Ingredients**

Potatoes, kale, carrots, water, celery, onions, low sodium vegetable base

**+ - Benefits**

Enjoy this nutritious soup as part of a diet low in saturated fat, cholesterol and sodium. Our soup also contains an abundance of health-promoting nutrients including Vitamin C, Vitamin A, Vitamin B6, potassium and manganese.

Entrée

**Glazed Beef Burger**

**+ - Ingredients**
Ground beef, pasta, vegetable mix, breadcrumbs, tomatoes, cabbage, carrots, honey, yellow mustard, eggs, citric acid, worcestershire sauce, dijon mustard, garlic, white wine vinegar, apple cider vinegar, olive oil, peppers

+ - Benefits

With a lower fat content than traditional burgers, these burgers are a great source of lean protein.

Dessert

**Chocolate Chip Oatmeal Cookie**

+ - Ingredients

Oats, all-purpose flour, brown sugar, chocolate chips, margarine, sugar, baking soda, cinnamon, vanilla extract, eggs, nutmeg

+ - Benefits

Satisfy your sweet tooth with these delicious oatmeal cookies. Oatmeal is rich in a soluble fiber called beta glucan which research suggests can help reduce hunger cravings and lower total and LDL cholesterol.

Tuesday

Soup

**Black Eyed Pea Soup**

+ - Ingredients

Peas, water, carrots, celery, onions, collard greens, bulgar, low-sodium vegetable base

+ - Benefits
The high fiber content of this bean soup provides a satisfying and nutritious meal. Its packed with a variety of vegetables which provides just under a quarter of your daily recommended protein while also being naturally low in saturated fat and cholesterol.

Entrée

**Curry Chicken with Rice**

+ - Ingredients

Chicken, olive oil, curry powder, low-sodium chicken stock, red peppers, scallions, carrots, onions, garlic, coconut milk, cilantro, cornstarch, cumin, cilantro, white rice, zucchini

+ - Benefits

Enjoy this warming, heart-healthy dish any time of the week!

Dessert

**Butterscotch Cookie**

+ - Ingredients

All purpose flour, brown sugar, butterscotch chips, oats, margarine, sugar, eggs, baking soda, vanilla extract

+ - Benefits

This cookie provides a high-energy, high fiber snack any time of the day.

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**Wednesday**

Soup
**Chicken Corn Chowder**

+ - Ingredients

Sweet potatoes, chicken, yellow corn, water, carrots, celery, parsnips, low-sodium chicken base

+ - Benefits

A firm family-favorite, this chicken corn chowder contains vitamin-rich corn, carrots, celery, parsnips and potatoes. It is particularly high in Vitamin A which is essential for optimum vision, healthy skin and bones.

Entrée

**Pasta Bean Primavera**

+ - Ingredients

Pasta, white beans, peas, tomatoes, red pepper, squash, onions, celery, carrots, garlic, thyme, rosemary, olive oil

+ - Benefits

The addition of summer squash, peppers and carrots to this delicious pasta dish increases the amount of Vitamin A and C to meet your daily needs.

Dessert

**Carrot Cake**

+ - Ingredients

All-purpose wheat flour, carrots, sugar, soybean oil, olive oil, low-fat milk, cinnamon, vanilla extract, baking powder, baking soda, eggs, citric acid

+ - Benefits

This old favorite contains a special helping of cinnamon to add a sweet kick.
**Thursday**

**Soup**

**Beef Barley Soup**

+ - Ingredients

Beef, barley, water, carrots, celery, onions, green peas, low-sodium beef base, tomato paste

+ - Benefits

Barley has a delicious nut-like flavor and is considered a whole grain. Whole grains provide an excellent source of fiber, vitamins and minerals compared to other refined grains.

**Entrée**

**Caribbean Chicken**

+ - Ingredients

Chicken, white rice, vegetable mix, low sodium ketchup, kidney beans, onions, garlic, honey, worcestershire sauce, soy sauce, nutmeg, cloves, allspice mix, olive oil

+ - Benefits

This chicken dish is cooked using low sodium ingredients, and served with red beans and rice.

**Dessert**

**Seasonal Fruit**
Enjoy a variety of seasonal fruits which are low calorie and contain an abundance of health-promoting properties!

Friday

Soup

**Black Bean Soup**

**Ingredients**

Black beans, water, red pepper, corn, carrots, celery, onions, white rice, low sodium vegetable base, tomato paste

**Benefits**

This soup is made using low sodium, matured black beans and contributes just under a quarter of your daily fiber needs.

Entrée

**Vegetable Orzo Casserole**

**Ingredients**

Orzo pasta, mushrooms, tofu, squash, carrots, onions, vegetable mix, potatoes, peas, mozzarella cheese, olive oil, ricotta cheese, garlic, parmesan cheese

**Benefits**

This plant-based dish is jam-packed with a variety of vegetables providing Vitamin C, Vitamin A, calcium and iron.
Dessert

**Blueberry Cake**

+ - Ingredients

Canola oil, olive oil, all purpose flour, sugar, blueberries, margarine, eggs, citric acid, baking powder, low-fat milk, vanilla extract

+ - Benefits

Blueberries have a variety of antioxidant properties, which have been proven to help neutralize harmful free radicals generated by oxidative stress in the body.

**Entree**

entree

**Roast Turkey with all the trimmings**

+ - Ingredients

Turkey, cornbread stuffing mix, carrots, celery, onions, vegetable stock, sage, garlic, shallots, onions, turkey base, rosemary, thyme, roux (all-purpose flour, olive oil), mushrooms

+ - Benefits

This classic Thanksgiving combination features lean, high-protein turkey breast and low-fat gravy. Enjoy our take on a classic meal!

**Pumpkin Bisque**
+ - Ingredients
Carrots, onions, garlic, pumpkin, cinnamon, honey, salt, low sodium vegetable base

+ - Benefits
The pumpkin and carrots in this fall soup are rich in Vitamin A. Our pumpkin bisque is also a great source of Vitamin C, while also being low in sodium and saturated fat.

Parsnips, Brussels Sprouts, Carrots, and Pearl Onions

+ - Ingredients
Carrots, parsnips, Brussels sprouts, pearl onions

+ - Benefits
All a great source of minerals and vitamins!

Cranberry Sauce

+ - Ingredients
Cranberries, orange juice, brown sugar, honey, cinnamon, allspice, nutmeg, salt

+ - Benefits
Cranberries are the star of this Thanksgiving staple. They are rich in disease-fighting antioxidants and fiber!
**dessert**

**Apple Crisp**

+ - Ingredients

Butter, sugar, brown sugar, all-purpose flour, oatmeal, cinnamon, nutmeg, apples

+ - Benefits

Our special Thanksgiving dessert is full of fiber. It's the perfect finish to your holiday meal.

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**Entrees**

**Braised Beef with Cherries**

+ - Ingredients

Beef, garlic, onions, cooking wine, low-sodium beef base, thyme, bay leaf, olive oil, all-purpose flour, unsalted butter, tomato paste, dried cherries, pasta, bulgur, onions, low-sodium vegetable base, rutabaga, wax beans, green beans, red pepper

+ - Benefits

This winter feast features lean beef and contains a variety of vitamins and minerals, including iron, zinc, B vitamins and more!

**Vegetarian**

**Portabello Mushroom Casserole**

+ - Ingredients
Portabello mushrooms, white mushrooms, carrots, celery, onions, tofu, kale, olive oil, mozzarella cheese, parmesan cheese, barley, rutabaga, green beans, wax beans, red pepper

+ - Benefits

This vegetarian dish is rich in B vitamins, iron, calcium, chromium, and other vitamins and minerals, and provides over 60% of your daily fiber needs.

Modified

**Tuna with Caper Relish**

+ - Ingredients

Tuna, tomatoes, capers, onions, parsley, garlic, olive oil, potatoes, chives, rutabaga, wax beans, green beans, red pepper

+ - Benefits

In addition to being a great source of lean protein, tuna contains omega-3 fatty acids, which help fight heart disease and inflammation and may help fight age-related mental decline. In addition to omega-3's, this dish provides many other nutrients, including, iron, Vitamin D, Vitamin K, magnesium, and more!
Birthday Cake

+ - Ingredients

Cake: Margarine, granulated sugar, eggs, vegetable oil, vanilla extract, all-purpose flour, baking powder, milk

Buttercream Icing: powdered sugar, butter, margarine, cold water, vanilla extract

Birthday Cakes
Birthday Bake Sale

Since 1985, God’s Love We Deliver has been baking and personalizing a cake for their clients living with serious illness on their birthday. And you can be a part of it!

Menu Schedules

Standard Menu

Vegetarian Menu

Children's Menu

Modified Menu

Need More Information?

View our FAQs and other helpful information on our Nutrition FAQs page and our Client Services FAQs page.

Or feel free to contact our Nutrition Services Department via email at nutritionservices@glwd.org or telephone at 212.294.8103.