

# top 5 tips for dining out

#### 1 think ahead

- Most restaurants have nutrition information for the menu items on site or online. Use nutrition guides to guide you in making healthy choices.
- Males should eat approximately 400-500 calories / meal. Females should eat approximately 300-400 calories / meal.
   \*Ask your dietitian about your individual calorie needs.
- Beware of fast food, most meals are between 1000-1400 calories /meal.
- Avoid fast-food franchises, instead go to the local grocery store salad bar/deli, and get a bean salad, or Mediterranean salad with lean cut meat. Avoid the salads that look creamy.
- If you take diabetes medications with your meals (i.e. insulin or pills), ask the people you are eating with if you can go to dinner at the time you are used to, and if possible, call ahead and make a reservation, so that you are actually eating at the time you need to eat.
- If you are unable to eat at this time, have a fruit or starch serving from the meal at your usual time.
- If you are dining late in the evening, have your bedtime snack at your usual dinner time, and your full dinner later on.

#### 2 study your menu

Avoid foods prepared by pan-frying, sautéing.

Anything that's battered or prepared with a bechamel or hollandaise sauce you might want to pass on or have only a half portion.

Anything that uses the word "creamy" implies the use of full fat cream.

Choose foods that are grilled, baked or broiled.

## 3 stick to the plan

Always remember your "Basics" of healthy eating, just because you are eating out (special occasion or not), does not mean you can veer off of your meal planning.

Aim to have ½ of your plate full of vegetables, ¼ plate protein, and ¼ of your plate containing starch/carbs.



 Control carb portions by keeping pasta, rice or noodles to 1 cup max.

## 4 avoid the traps

Avoid any words that indicate larger than normal portions, **Jumbo**, **Giant**, **Deluxe**, **Biggie-sized**, **Super-sized**. Stick with normal, or junior sized sandwiches.

#### 5 be assertive

- If you do not know what is in a dish, or how it is prepared, ask.
- Ask for meats to be broiled with no extra butter.
- Order baked potato plain, top your own with low-cal sour cream, a small amount of margarine, or veggies from the salad bar.
- Ask that no salt be added to your food.
- Ask for sauces, gravy and salad dressings to be brought separately. Add sparingly.
- Order foods that are not breaded or fried. If a food comes breaded, peel off the coating.
- Mix and match salads and low fat appetizers to create a meal rather than ordering an entrée.
- If you can't get vegetables substituted for fries, ask for the fries to be left off of your plate.
- Even if you don't see something on the menu, ask for it anyways. For example: low fat, low calorie salad dressings.
- Eat slowly.

## what about alcohol?

- $1\mid$  **1-2 drinks/day is acceptable** for people with diabetes, however, keep in mind that alcohol adds calories to your meal, with NO nutritional value.
- **2** It is **not recommended if** you have high triglycerides, high blood pressure or liver problems.
- $\mathbf{3}\,|\,\,$  If you choose to drink alcohol remember to drink with your meal or with a snack & avoid sweet drinks.
- 4 | Alcohol can cause a low blood sugar when taken with certain diabetes medications.
- **5** Beware of high calorie, sugary drinks (i.e. coolers, dessert wines or liqueurs).

# decisions...decisions...

choose more often	choose less often	
1   burger chains		
Burgers: veggie, grilled chicken, child-sized	Burgers: deep-fried chicken and fish, double-decker sized	
Toppings: lettuce, tomato, onion, pickles Baked potato with low-fat sour cream or chili	Toppings: bacon, cheese or cream sauces	
Salads with low-fat dressing	Baked potato with all fixings, french fries	
Apple slices, low-fat yogurt	Ice cream, cookies, pies, milkshakes	
2   chicken restaurants		
	Deep-fried chicken fingers or nuggets	
Barbecued, baked or grilled skinless chicken	Roasted chicken with skin	
Grilled chicken sandwich or fajita Rice, baked potato with low-fat sour cream chicken soup	Chicken salad sandwich and chicken pot pie	
Green salads with low-fat dressing	French fries, baked potato with all fixings	
	Caesar salad, creamy salads, dipping sauces	
3   chinese food		
Steamed or boiled veggies, noodles, rice, chow mein or	Deep-fried chicken balls, vegetables, rice or noodles	
dumplings	Egg rolls, spring rolls, sweet and sour pork	
Light soy sauce No MSG	Regular soy sauce	
Hot & sour or clear soups	MSG	
The a sour of clear soups		
4   deli/coffee shops		
Whole grain bread, 1/2 a bagel	White bread, whole bagels, or pastries	
Peanut butter or low-fat cheese	Cream cheese and creamy salad sandwiches	
Ham, chicken, turkey, roast beef Vegetables, bean, fruit or green salad	Salami, pepperoni, bologna, bacon, meatballs Caesar salad, creamy salads	
Poached egg or plain omelet	Fried eggs, cheese omelet, hash browns	
Broth based soups	Cream based soups	
5   indian		
Curries with a vegetable or dal base Shish kabob or tandoori dishes	Curries made with coconut milk/cream	
Naan, rice, or pilafs	Pakora or samosa Papadum	
readil, fice, of pilats	Тарачин	
6  italian		
Marinara or tomato sauce	Alfredo, pesto, cream or cheese sauce	
Veggie pizza on whole wheat crust	Meat or extra cheese pizza on white crust	
Broiled, baked, grilled, poached meat and fish	Breaded, fried or deep-fried meat and fish	
7   japanese		
Teriyaki or sukiyaki dishes, sushi	Deep-fried dishes Tonkatsu or katsudon	
Steamed vegetables, edamame Tofu dishes, yakitori	Shrimp or vegetable tempura	
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8   mexican		
Chicken fajitas, plain soft tacos, ceviche	Beef burritos, taco salads or hard taco shells	
Mexican rice	Quesadillas, or flautas, chimichangas	
Salsa or pico de gallo	Sour cream, extra cheese, guacamole	

9   thai	
Cold rice paper rolls	Deep-fried spring rolls
Clear soups	Coconut milk and rice
Satay, fish or kabob dishes	Peanut or curry sauce

