



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

1

Desayuno:
Bagel con queso crema
Almuerzo:
Hot dog
* Squatch Dog y hambriento como un lobo *

Ensalada César De Pollo
Incluye frutas, verduras y leche.

2

Desayuno:
Yogur y galletas Graham
Almuerzo:
Hamburguesa con queso
Sub italiano
Incluye frutas, verduras y leche

3

** Recogida de comidas **
** Comidas para llevar a casa **
Greywolf & Sequim Middle School
11:00 AM-12:30 PM
Central Kitchen
4:30 PM-6:30 PM

4

Desayuno:
Bagel con queso crema
Almuerzo:
Hot dog * Squatch Dog y hambriento como un lobo
* Ensalada César De Pollo
Incluye frutas, verduras y leche.

5

No hay desarrollo profesional escolar

Amo el planeta y su gente, ¡las súper ensaladas están aquí! ¡Prueba el tuyo hoy!

8

Desayuno:
Cereal
Almuerzo:
Hamburguesa de pollo
Ensalada De Pollo Crujiente
Incluye frutas, verduras y leche

9

Desayuno:
Manzana Frudel
Almuerzo:
Pizza de peperoni
Sándwich de pavo y queso
Incluye frutas, verduras y leche

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Tenemos comida para recoger
¡en las paradas de autobús también!
Ver sitio web para más
<https://www.sequimschools.org>

11

Desayuno:
Cereal
Almuerzo:
Hamburguesa de pollo Ensalada De Pollo Crujiente
Incluye frutas, verduras y leche

12

Desayuno:
Manzana Frudel
Almuerzo:
Pizza de peperoni
Sándwich de pavo y queso
Incluye frutas, verduras y leche

El brócoli y los arándanos son dos de los mejores superalimentos del mundo. ¡Los superalimentos son especialmente buenos para tu cuerpo y te mantienen con energía!

15

Desayuno:
Ronda de desayuno definitiva
Almuerzo:
Pretzel con salsa de queso
Sub italiano
Incluye frutas, verduras y leche

16

Desayuno:
Parfait de frutas y yogur con granola
Almuerzo:
Nachos
Ensalada de taco
Incluye frutas, verduras y leche

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** Recogida de comidas **
Greywolf & Sequim Middle School
11:00 AM-12:30 PM
Central Kitchen
4:30 PM-6:30 PM

18

Desayuno:
Ronda de desayuno definitiva
Almuerzo:
Pretzel con salsa de queso
Sub italiano
Incluye frutas, verduras y leche

19

Desayuno:
Parfait de frutas y yogur con granola
Almuerzo:
Nachos
Ensalada de taco
Incluye frutas, verduras y leche

22

Desayuno:
Bagel con queso crema
Almuerzo:
Cazos de carne teriyaki sobre arroz
Ensalada César De Pollo
Incluye frutas, verduras y leche

23

Desayuno:
Rollo de canela WG
Almuerzo:
Hamburguesa de pollo
Sándwich americano
Incluye frutas, verduras y leche

24

** Recogida de comidas **
Greywolf & Sequim Middle School
11:00 AM-12:30 PM
Central Kitchen
4:30 PM-6:30 PM

25

Desayuno:
Bagel con queso crema
Almuerzo:
Cazos de carne teriyaki sobre arroz
Ensalada César De Pollo
Incluye frutas, verduras y leche

26

Desayuno:
Rollo de canela WG
Almuerzo:
Hamburguesa de pollo
Sándwich americano
Incluye frutas, verduras y leche

29

Desayuno:
Ronda de desayuno definitiva
Almuerzo:
Hamburguesa con queso
Ensalada De Pollo Crujiente
Incluye frutas, verduras y leche

30

Desayuno:
Galleta de suero de leche con gelatina
Almuerzo:
Pizza de peperoni
Sub italiano
Incluye frutas, verduras y leche

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Meal Pick-Up
Greywolf & Sequim Middle School
11:00 AM-12:30 PM
Central Kitchen
4:30 PM-6:30 PM



A Guide to Safety with School Meals in the Wake of COVID-19

As the world continues the long journey back to normalcy after the COVID-19 pandemic, many students are gearing up to start a new academic year faced with new, extraordinary challenges. The start of a school year can cause anxiety for both new and returning students and parents, and recent events have added reasonable concerns about health and

safety in the wake of the global pandemic that altered the way we live, work and learn. Sodexo understands these concerns, and we are committed to protecting the health and safety of everyone who eats in our schools, as well as all members of our foodservice staff.



Download our app for more information about our school lunches.

Phased Approach

The world will not return to normal overnight, and neither will our schools. Rather, we will move in steps toward a “new normal” that safeguards health while allowing school activities to resume. Our phased approach enables foodservice teams to proactively support each level of this transition with appropriate tools and techniques that strictly follow local, state, and federal guidelines.



Personal Protective Equipment (PPE)

Employees will wear masks and gloves.



Hand Washing

Staff will continue to wash hands frequently.



Team Member Health

Employees will regularly report on their health, including temperature checks.



Food Safety

Self-service options will be eliminated.



Sanitizing and Disinfecting

High-touch surfaces will be cleaned frequently with professional-grade products.

We know how difficult the last few months have been, and we recognize that students and parents may have reservations about dining outside the home. We want to assure you that our foodservice teams take every precaution to deliver safe, high-quality food in a carefully controlled environment. Safeguarding the health and well-being of every member of the school community is our highest priority. Although there may be challenges ahead as the world recovers, we are optimistic that together we can rise to these challenges. Driven by a confident resolve, Sodexo's careful and systematic approach will keep students, faculty, and staff, who eat our meals at school, safe and healthy.

Our foodservice facility prepares and serves some products which may contain ingredients identified as food allergens. For more information on food allergies, go to <http://www.foodallergy.org/>.

Fresh Pick Recipe

OVEN ROASTED BROCCOLI WITH PANKO (SERVES 4)

- 1 tablespoon garlic (raw)
- 2 tablespoons fresh basil (chopped)
- 2 cups fresh broccoli (cooked)
- 1/2 cup canned tomato (diced)
- 2 tablespoons canola/olive oil blend
- 1/8 teaspoon black pepper (ground)
- 1 tablespoon Italian seasoning
- 2 tablespoons panko bread crumbs
- 2 tablespoons grated Parmesan cheese

1. Chop garlic.
2. Wash basil and pat dry. Pull leaves off of stem and roughly chop.
3. Chop broccoli.
4. Drain tomatoes.
5. Lightly coat broccoli, chopped garlic and diced tomatoes with oil, Italian seasoning and pepper. Spread out on parchment lined sheet pan.
6. Bake in 450°F standard (conventional) oven for 10 minutes and broccoli is tender.
7. Sprinkle broccoli mixture with Panko and bake 5 more minutes.
8. Carefully transfer broccoli mixture to serving pan. Garnish with Parmesan cheese and basil.

NUTRITION FACTS:
395 calories, 10g fat,
197mg sodium, 3g fiber



sodexo



10% post-consumer



ALL MEALS ARE FREE THRU JUNE 2021!

Please see District Website to Pre-Order Meals for Pick-Up!

If you would like to provide your own meals from home please contact nutrition services at (360)582-3432 or (360) 582-3419.

If your child has allergies please call so we can accommodate meals!

Thank you!!

Nutrition Information is available upon request.

