

MONDAY



TUESDAY



WEDNESDAY



THURSDAY

1

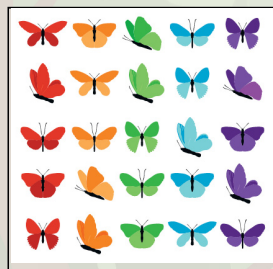
Breakfast:
Ultimate Breakfast Round
Lunch:
Cheeseburger
Includes Fruits, Vegetables & Milk

FRIDAY

2

Breakfast:
Buttermilk Biscuit w/ Jelly
Lunch:
Italian Sub
Includes Fruits, Vegetables & Milk

Special Spring Break Meal Pick Up Friday, April 2, 2021. See District Website to Pre-order meals!



Love The Planet & Its People..., Super Salads Are Here! Try Yours Today!

12

Breakfast:
Cereal
Lunch:
Chicken Burger
Includes Fruits, Vegetables & Milk

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Breakfast:
Apple Frudel
Lunch:
Turkey & Cheese Sandwich
Includes Fruits, Vegetables & Milk

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We have meal pick up at bus stops as well! See website for more <https://www.sequimschools.org>

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Breakfast:
Cereal
Lunch:
Chicken Burger
Includes Fruits, Vegetables & Milk

16

Breakfast:
Apple Frudel
Lunch:
Turkey & Cheese Sandwich
Includes Fruits, Vegetables & Milk

19

Breakfast:
Ultimate Breakfast Round
Lunch:
Pretzel with Cheese Sauce
Includes Fruits, Vegetables & Milk

20

Breakfast:
Fruit & Yogurt Parfait w/ Granola
Lunch:
Italian Sub
Includes Fruits, Vegetables & Milk

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

22

HAPPY EARTH DAY!
Breakfast:
Ultimate Breakfast Round
Lunch:
Pretzel with Cheese Sauce
Includes Fruits, Vegetables & Milk

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Breakfast:
Fruit & Yogurt Parfait w/ Granola
Lunch:
Italian Sub
Includes Fruits, Vegetables & Milk

April 28th is Pay It Forward Day! Share your special act of kindness and help us fill the Clubhouse with happiness and positivity. Remember: Be kind. Do good. Pay it forward.

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Breakfast:
Bagel w/ Cream Cheese
Lunch:
Teriyaki Beef Dippers over Rice
Includes Fruits, Vegetables & Milk

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Breakfast:
WG Cinni Minni
Lunch:
American Sandwich
Includes Fruits, Vegetables & Milk

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GLOBAL PAY IT FORWARD DAY!
Meal Pick-Up
Greywolf & Sequim Middle School
11:00 AM-12:30 PM
Central Kitchen
4:30-6:30 PM

29

Breakfast:
Bagel w/ Cream Cheese
Lunch:
Teriyaki Beef Dippers over Rice
Includes Fruits, Vegetables & Milk

30

Breakfast:
WG Cinni Minni
Lunch:
American Sandwich
Includes Fruits, Vegetables & Milk

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.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

liffosplayground.com

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



100% post-consumer



Nutrition Information is available upon request.



THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER.

ALL MEALS FREE THRU JUNE 2021!!

Please see District Website to Pre-Order Meals for pick up!

If you have any questions please call Meredith @ Nutrition Services (360) 582-3432 or Tandi (360) 582-3419 or e-mail

sodexo@sequimschools.org.

THANK YOU!