

MONDAY



TUESDAY



WEDNESDAY



THURSDAY



FRIDAY



4

Breakfast:
Mini Blueberry Pancakes (v)
Lunch:
Bean and Cheese Burrito (v)
Includes Milk, Vegetable & Fruit

5

Breakfast:
Cereal w/ String Cheese
Lunch:
Chicken Burger
Includes Milk, Vegetable & Fruit

6

Breakfast:
Ham & Cheese Muffin Sandwich
Lunch:
Turkey & Cheese Sandwich
Includes Milk, Vegetable & Fruit

7

Breakfast:
Mini Maple Waffles (v)
Lunch:
American Sandwich
Includes Milk, Vegetable & Fruit



Lunch Includes: Choice of entrée listed, variety of fruits and vegetables, and milk

11

Breakfast:
French Toast Sticks (v)
Lunch:
Hamburger or Cheeseburger
Includes Milk, Vegetable & Fruit

12

Breakfast:
Yogurt with Graham Crackers (v)
Lunch:
Glazed Chicken Drumstick with WG Rolls
Includes Milk, Vegetable & Fruit

13

Breakfast:
Ultimate Breakfast Round
Lunch:
Popcorn Chicken w/ Tots
Includes Milk, Vegetable & Fruit

14

Breakfast:
Blueberry Bagel with Cream Cheese
Lunch:
Chicken Burger
Includes Milk, Vegetable & Fruit



18

Breakfast:
Cereal w/ String Cheese
Lunch:
Teriyaki Meatball Rice Bowl
Includes Milk, Vegetable & Fruit

19

Breakfast:
Apple Frudel (v)
Lunch:
Breakfast for Lunch:
Pancakes and Sausage
Includes Milk, Vegetable & Fruit

20

Breakfast:
Mini Maple Pancakes (v)
Lunch:
Italian Sub
Includes Milk, Vegetable & Fruit

21

Breakfast:
Mini Blueberry Pancakes (v)
Lunch:
Chicken Nuggets with WG Roll
Includes Milk, Vegetable & Fruit



25

Breakfast:
Breakfast Burrito
Lunch:
Ham & Cheese Sandwich
Includes Milk, Vegetable & Fruit

26

Breakfast:
Pancakes
Lunch:
Hamburger or Cheeseburger
Includes Milk, Vegetable & Fruit

27

Breakfast:
Ultimate Breakfast Round
Lunch:
Sweet Thai Chicken Rice Bowl
Includes Milk, Vegetable & Fruit

28

Breakfast:
Muffin w/ String Cheese
Lunch:
Chicken Burger
Includes Milk, Vegetable & Fruit



(v) = meatless option

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.

liftoffsplayground.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

WINTER SALAD WITH BUTTERNUT SQUASH (SERVES 4)

- 1/3 cup and 1 3/4 tsp roasted butternut squash
- 1 Tbsp onions (chopped)
- 1/2 Tbsp parsley (chopped)
- 1/2 cup spinach
- 3/4 cup and 3 1/2 Tbsp romaine lettuce (chopped)
- 1 Tbsp whole dried sliced cranberries

1. Prepare squash according to recipe.
2. Dice onions.
3. Wash parsley and pat dry. Pull leaves from stem and roughly chop.
4. In a mixing bowl, combine cooled squash, onions, parsley, spinach, lettuce and cranberries. Toss well.

NUTRITION FACTS:
13 calories, .08g fat,
5mg sodium, .65g fiber



All meals for the 2021-2022 school year are FREE for all students!



Nutrition Information is available upon request.



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