

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

1

Breakfast:
French Toast
Lunch:
Meatball Marinara Sub

2

Breakfast:
Ultimate Breakfast Round (v)
Lunch:
Breakfast For Lunch: French Toast Sticks and Sausage

3

Breakfast:
Mini Maple Pancakes (v)
Lunch:
Hot Dog

4

Breakfast:
Apple Frudel (v)
Lunch:
Oven Roasted Chicken



Breakfast Includes: Entrée' listed, fruit and milk

8

Breakfast:
Mini Blueberry Pancakes (v)
Lunch:
Pepperoni Pinwheel

9

Breakfast:
Biscuit with Jam (v)
Lunch:
Chicken Burger

10

Breakfast:
Ham & Cheese Muffin Sandwich or Ultimate Breakfast Round (v)
Lunch:
Fish & Chips



Lunch Includes: Entrée listed, fruit, vegetables and milk

15

Breakfast:
Mini Maple Pancakes (v)
Lunch:
Hamburger or Cheeseburger

16

Breakfast:
Yogurt with Graham Crackers (v)
Lunch:
Early Release
Conferences
Sack Lunch

17

Breakfast:
Ultimate Breakfast Round
Lunch:
Early Release
Conferences
Sack Lunch

18

Breakfast:
Blueberry Bagel with Cream Cheese
Lunch:
Early Release
Conferences
Sack Lunch

19

Breakfast:
Mini Cinnis (v)
Lunch:
Early Release
Conferences
Sack Lunch

22

Breakfast:
Muffin & String Cheese (v)
Lunch:
Rotini

23

Breakfast:
Apple Frudel (v)
Lunch:
Breakfast for Lunch:
Chicken Parmesan Sandwich

24

Breakfast:
Mini Blueberry Pancakes (v)
Lunch:
Early Release
Sack Lunch



29

Breakfast:
Egg Breakfast Wrap
Lunch:
Pork Rib-B-Que Sandwich

30

Breakfast:
Cereal & String Cheese (v)
Lunch:
Hamburger or Cheeseburger



(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.

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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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