

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

3

Breakfast:
Cereal & String Cheese
Lunch:
Pulled Pork Sandwich

4

Breakfast:
Mini Pancakes
Lunch:
Hamburger or Cheeseburger

5

Breakfast:
Ultimate Breakfast Round
Lunch:
Teriyaki Beef & Broccoli over Rice

6

Breakfast:
Muffin (v)
Lunch:
Macaroni & Cheese (v)

7

Breakfast:
Bagel & Cream Cheese (v)
Lunch:
Early Release

Sack Lunch Available

Breakfast Includes: Choice of entrée listed, fruit and milk

10

Breakfast:
French Toast (v)
Lunch:
Chicken Nuggets with WG Roll

11

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

12

Breakfast:
Mini Maple Pancakes (v)
Lunch:
Chicken Burrito
Rice Bowl

13

Breakfast:
Cherry Frudel (v)
Lunch:
Turkey Soft Taco

14

Breakfast:
Mini Cinnis (v)
Lunch:
Homemade Cheese Pizza (v)

Lunch Includes: Entrée listed, fruit, vegetable and milk



18

Breakfast:
Biscuit with Jam (v)
Lunch:
Sunbutter and Jelly Sandwich (v) & Potato Chips

19

Breakfast:
Ultimate Breakfast Round (v)
Lunch:
Pretzel with Cheese Sauce (v)

20

Breakfast:
Mini Maple Waffles (v)
Lunch:
Hamburger Gravy over Mashed Potatoes and WG Rolls

21

Breakfast:
Muffin (v)
Lunch:
Fish & Chips

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

24

Breakfast:
French Toast Sticks (v)
Lunch:
Hamburger or Cheeseburger

25

Breakfast:
Yogurt with Graham Crackers (v)
Lunch:
Taco Tuesday: Turkey Soft Taco

26

Breakfast:
Ultimate Breakfast Round (v)
Lunch:
Beef Taco Burger

27

Breakfast:
Blueberry Bagel & Cream Cheese (v)
Lunch:
Turkey & Cheese Sandwich

28

Breakfast:
Mini Cinnis (v)
Lunch:
Grilled Cheese Sandwich (v)



(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

PEAR SALSA

- 1/2 c Onion (small dice)
- 1 Jalapeño pepper (minced)
- 1 Yellow bell pepper (medium dice)
- 1 Green pepper (medium dice)
- 1/2 Cucumber (medium dice)
- 2 c Pears (medium dice)
- 1/4 c Orange juice
- 2 T Lime juice
- 1 T Extra virgin olive oil
- Salt and pepper to taste

1. Prepare all ingredients as directed and mix in a bowl.
2. Mix orange juice, lime juice and olive oil in small jar.
3. Pour just enough dressing on the salsa to coat.
4. Serve with baked corn chips.

Welcome Back from Winter Break!

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



Nutrition Information is available upon request.



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