



CHOOSE TO EAT	WELL			
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MEAL REQUIREMENTS Must select at least 3 of the 5 offered components: Meat/Meat Alternative; Grain; Veggie; Fruit; Milk ONE SELECTION MUST BE A 1/2 CUP OF FRUIT OR VEGGIE!	freshpičk for bitter fradit- randa	freshpičk for better kaditu v votob	freshpičk for better kustik unavst	1 Fajita Chicken & Cheese Quesadilla Fresh Garden Salad with Dinner Roll (v) Bean and Cheese Chimi Nada (v)
	Fat free	chocolate or 1% unflavored milk offe	ered daily.	
4 Labor Day	5 Cheesy Pull-Apart Bread (v) Crispy Chicken Tenders with a Biscuit Hot Ham & Cheese on a Bun	6 California Grilled Cheese with Roasted Vegetables (v) Chicken & Vegetable Dumplings with Veggie Fried Rice Protein Snack Pack (v)	7 Soft Pretzel with Cheddar Cheese Sauce (v) Big Daddy Pepperoni Pizza All Beef Cheeseburger with French Fries	8 Bean and Cheese Burrito (v) Beef Macaroni & Cheese with Dinner Roll Cheesy Caesar Salad with Dinner Roll (v)
	You must select a	least a 1/2 cup fruit or vegetables, y	ou may select more.	
11 Cheese Quesadilla (v) Peanut Butter & Jelly Sandwich with String Cheese (v) Mozzarella Stuffed Breadsticks (v)	12 Breaded Chicken Drumstick with Mashed Potato + Dinner Roll Protein Snack Pack (v) Turkey & Cheddar Cheese Hoagie	13 Spicy Chicken Sandwich Pulled Chicken Taco with Spiced Black Beans Garden Veggie Burger (v)	14 Teriyaki Beef Dippers with Brown Rice Grilled Cheese (v) Chicken Caesar Wrap	15 Sloppy Joe Sandwich Bean and Cheese Pupusa (v) Chicken Corn Dog
	All mea	als are offered at NO COST to ALL s	tudents.	
18	19	20	21	22
Big Daddy Cheese Pizza (v) Italian Baked Pasta with Cheese Blend (v) Protein Snack Pack (v)	Greek Chicken Meatballs with Brown Rice Bean and Cheese Burrito (v) All Beef Hamburger with French Fries	Pepperjack Cheese Enchilada (v) Parmesan Chicken Burger Nitrate Free Turkey Dog on a Bun	Honey BBQ Glazed Pork Rib Patty Sandwich Cheesy Alfredo Pasta (v) Southwest Queso Pull-Apart Bread (v)	Fajita Chicken & Cheese Quesadilla Fresh Garden Salad with Dinner Roll (v) Bean and Cheese Chimi Nada (v)
	Limit of on	e breakfast and one lunch per day p	er student.	
25 Tater Tot Nachos with Fiesta Beans & Chips (v) Mozzarella Stuffed Breadsticks (v)	26 Cheesy Pull-Apart Bread (v) Crispy Chicken Tenders with a Biscuit	27 California Grilled Cheese with Roasted Vegetables (v) Chicken & Vegetable Dumplings with	28 Soft Pretzel with Cheddar Cheese Sauce (v) Big Daddy Pepperoni Pizza	29 Bean and Cheese Burrito (v) Beef Macaroni & Cheese with Dinner Roll
Orange Chick'n Plant Based Nuggets with a Biscuit (v)	Hot Ham & Cheese on a Bun	Veggie Fried Rice Protein Snack Pack (v)	All Beef Cheeseburger with French Fries	Cheesy Caesar Salad with Dinner Roll (v)

Menu is subject to change.

This institution is an equal opportunity provider.

The Big 9

Approximately 90% of food allergy reactions occur from one of nine common foods in the U.S. known as "The Big 9." These foods include: milk, eggs, peanuts, sesame, tree nuts, fish, crustacean shellfish, wheat and soy. More than 160 foods have been identified to cause food allergies in sensitive individuals. There are also several food ingredients that cause nonallergic hypersensitivity reactions in sensitive individuals.¹ Any food can cause anaphylaxis, a potentially life-threatening reaction to food allergens. Avoidance of the offending food is recommended to prevent potentially life-threatening reactions by those with food allergies. For this reason, it is important to communicate food allergy concerns with your school team. Please reach out to both your school nurse and school foodservice director to coordinate a meeting to discuss any special dietary needs required for school meals. For more information on food allergies, consider reviewing the resources below:

1.U.S. Food & Drug Administration Website Food Allergies Information available at: https://www.fda.gov/food/food-labeling-nutrition/food-allergies

2.Food Allergy Research & Education (FARE) Information available at: https://www.foodallergy.org/



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

BREAKFAST	BREAKFAST MENU						
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			
				Soft Baked Strawberry Oat Bar			
LABOR DAY	Mini Apple Cinnamon Loaf with Grahams	Pop Tart	Mini Donuts	Benefit Bar			
Cinnamon Bun	Sliced Pumpkin Bread	Bagel & Cream Cheese	Mini Banana Muffin with Grahams	Ultimate Breakfast Round			
Concha	Chocolate Mini Loaf & Grahams	Mini Donuts	Mini Cinnamon Rolls	Soft Baked Strawberry Oat Bar			
Blueberry Mini Muffin with String Cheese	Mini Apple Cinnamon Loaf with String Cheese	Pop Tart	Mini Donuts	Benefit Bar			

Fresh Pick Recipe

www.liftoffsplayground.com

GLAZED CARROTS WITH ORANGE SAUCE (SERVES 5)

- 3 cups fresh, cooked carrots
- 1 teaspoon canola/olive oil blend
- 4 ounces frozen orange juice
- 1 1/2 teaspoons cornstarch
- 1 tablespoon brown sugar
- 1/8 teaspoon black pepper
- 1 tablespoon parsley (dried)
- Toss carrots in oil and arrange on a parchment lined sheet pan in a single layer. Bake carrots in a 350°F standard oven for 15-18 minutes and the carrots are slightly crunchy.
- Combine orange juice, cornstarch, brown sugar and pepper in a 4" oven safe pan and bake at 350°F for 10 minutes or until sauce thickens at 160°F or above for 15 seconds.
- Carefully transfer cooked carrots to serving pan.
- Pour hot orange dressing over carrots and gently toss until carrots are evenly coated. Garnish with parsley.

NUTRITION FACTS: 57 calories, 1g fat, 55ma sodium, 3a fiber



We offer fruit and 100% juice each morning, you must take at least 1/2 cup, you may take more. Cereal and Grahams or string cheese are offered for breakfast everyday. Fat free chocolate milk and 1% unflavored milk are offered everyday. All Meals are offered at NO COST to ALL students! Limit one of each meal per day per student. This institution is an equal opportunity provider.

