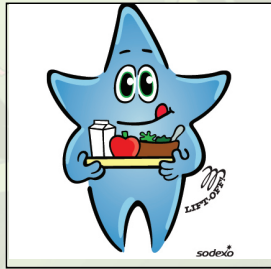


### MONDAY



### TUESDAY



### WEDNESDAY



### THURSDAY



### FRIDAY



Breakfast Includes: Choice of entrée listed or selection of cereal with toast or cheese stick, choice of fruit, and milk.

5

No School  
Labor Day Holiday

6

**Breakfast:**  
Cherry Frudel (v)  
**Lunch:**  
Breakfast for Lunch: Pancakes and Sausage  
Sunbutter & Jelly Sandwich (v)

7

**Breakfast:**  
Egg & Cheese Breakfast Sandwich (v)  
**Lunch:**  
Bean and Cheese Nachos (v)  
Italian Sub

8

**Breakfast:**  
Pancakes with Syrup (v)  
**Lunch:**  
Chicken Nuggets with WG Roll  
Fruit & Yogurt Parfait (v)

9

**Breakfast:**  
Freshly Baked Blueberry Muffin Top  
**Lunch:**  
Cheese Pizza (v)  
Popcorn Chicken Salad with WG Roll

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

12

**Breakfast:**  
Egg & Cheese Quesadilla (v)  
**Lunch:**  
Cheesy Breadsticks with Marinara (v)  
Ham & Cheese Sandwich

13

**Breakfast:**  
Pancake Bites with Cinnamon & Sugar (v)  
**Lunch:**  
Cheeseburger  
Deli Stackables Box

14

**Breakfast:**  
Sausage & Cheese Breakfast Sandwich  
**Lunch:**  
Baked Corn Dog  
Sunbutter & Jelly Sandwich (v)

15

**Breakfast:**  
Apple Frudel (v)  
**Lunch:**  
Macaroni and Cheese (v)  
Garden Salad with WG Rolls (v)

16

**Breakfast:**  
French Toast Sticks  
**Lunch:**  
Breakfast for Lunch:  
Pepperoni Pizza  
Turkey & Cheese Sandwich

\*\*\*\*MENU ITEMS SUBJECT TO CHANGE DUE TO PRODUCT SHORTAGES\*\*\*\*

19

**Breakfast:**  
Waffles with Fruit Compote (v)  
**Lunch:**  
Meatball Marinara Sub  
Chef Salad with WG Rolls

20

**Breakfast:**  
Turkey Sausage Breakfast Pizza  
**Lunch:**  
Taco Tuesday: Turkey Soft Taco  
Italian Sub

21

**Breakfast:**  
Breakfast Bowl with Toast  
**Lunch:**  
Sweet & Sour Chicken Rice Bowl  
Sunbutter & Jelly Sandwich (v)

22

**Breakfast:**  
Cereal (v)  
**Lunch:**  
Cheesy Breadsticks with Marinara (v)  
Pinwheel Party Box

23

**Breakfast:**  
WG Cinnamon Roll  
**Lunch:**  
Scratch Made Sloppy Joe  
American Sandwich

26

**Breakfast:**  
Build Your Own Yogurt Bowl (v)  
**Lunch:**  
Bean and Cheese Burrito (v)  
Protein Power-Up Box

27

**Breakfast:**  
Maple Mini Waffles  
**Lunch:**  
Chicken Alfredo Pasta  
Sunbutter and Jelly Sandwich (v)

28

**Breakfast:**  
Ham & Cheese Breakfast Sandwich  
**Lunch:**  
Pretzel with Cheese Sauce (v)  
Turkey & Cheese Sandwich

29

**Breakfast:**  
Fruit & Yogurt Parfait (v)  
**Lunch:**  
Baked Corn Dog  
American Sandwich

30

**Breakfast:**  
Muffin(v)  
**Lunch:**  
Cheese Pizza (v)  
Southwest Chicken Wrap

(v) = meatless option



## The Big 8

Approximately 90% of food allergy reactions occur to one of eight common foods in the U.S.<sup>1</sup> Called "The Big 8," these foods include: milk, eggs, peanuts, tree nuts, fish, crustacean shellfish, wheat and soy. Although these are the most commonly allergenic foods, more than 160 different foods have been indicated in food allergy reactions.<sup>1</sup> 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: What you need to know. Available at <https://www.fda.gov/Food/IngredientsPackagingLabeling/FoodAllergens/ucm079311.htm>.

### 2. Food Allergy Research & Education.

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.

[liftoffsplayground.com](http://liftoffsplayground.com)

## Be a PAL to Friends with Food Allergies: It Can Help Protect A Life (PAL)

Did you know that 1 in 13 kids in the United States have a food allergy? Since food allergies affect so many kids, it is good to learn how you can Be a PAL® to a friend with food allergies! Here's how:

**Know that food allergies are very serious.** If someone with a food allergy eats something they are allergic to, they can get very ill. If a friend or classmate has a food allergy, don't tease, bully or make fun of them. Tell an adult right away if you see other kids picking on someone with a food allergy.

**Don't share your food with friends who have food allergies.** For kids with food allergies, sharing food can be very dangerous. Don't offer kids with food allergies anything from your lunch or snack because it may have something in it that could make them very sick or hurt them.

**Wash hands after eating.** Washing your hands with soap and water after you eat can help clean off any food that is on your hands.

**Help all of your friends and classmates have fun together!** There are lots of ways to have fun without food! Listening to music, playing board or video games, making crafts, going for a bike ride and playing sports are just some of the cool things you can do together. This way, everyone stays safe and has fun!

**If a friend with food allergies feels sick, get help right away!** If your friend feels sick or thinks they may have eaten something they are allergic to, tell an adult right away or dial 911!

The **Be a PAL: Protect A Life™ From Food Allergies** education program can help children learn how to be a good friend to kids with food allergies. To learn more, visit: <https://www.foodallergy.org/education-awareness/be-a-pal>.

*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

**freshpick**  
for better health



### SCHOOL MEAL PRICES:

Students who are reduce-priced eligible will receive student meals at no cost.

#### BREAKFAST:

**PAID:** ES \$1.60 MS: \$1.85 HS: \$1.85 Adult \$3.00

#### LUNCH:

**PAID:** ES: \$2.65 MS: \$3.20 HS: \$3.45 Adult \$4.35  
Milk \$0.75

Nutrition Information is available upon request.

**sodexo**