

Secondary Students offered: Fresh Made Hand Helds & Fresh Baked Pizza. A variety of fruit and vegetable choices available daily. Milk Choices: Fat-Free Flavored and 1% Plain Milk

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.

So Happy

Download our app for more information about our school lunches.

BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Available Daily: Assorted Cereals, Graham Crackers, Muffins and Toaster Pastries	Available Daily: Assorted Yogurts Fresh Hot Breakfast Sandwiches		ENTREE CHOICES: Mini French Toast Sticks	ENTREE CHOICES: Breakfast Biscuit Sandwich
No School Happy Labor Day!	ENTREE CHOICES: Breakfast Pizza	ENTREE CHOICES: Cheesy Omelet & Baked Biscuit	ENTREE CHOICES: Mini Cinnamon Buns	ENTREE CHOICES: Sausage Biscuit
ENTREE CHOICES: French Toast Sticks	ENTREE CHOICES: Scrambled Eggs & Toast	ENTREE CHOICES: Crispy Chicken Biscuit	ENTREE CHOICES: Breakfast on a Stick	ENTREE CHOICES: Sausage Biscuit
ENTREE CHOICES: Warm Cinnamon Buns	ENTREE CHOICES: Mini French Toast Sticks	ENTREE CHOICES: Donut Sandwich	ENTREE CHOICES: Sausage Biscuit	ENTREE CHOICES: Breakfast Sandwich
ENTREE CHOICES: Blueberry Pancakes	ENTREE CHOICES: Omelet with Baked Bis- cuit	ENTREE CHOICES: Sausage Biscuit	ENTREE CHOICES: Breakfast on a Stick	ENTREE CHOICES: Crispy Chicken Biscuit

Fresh Pick Recipe

CAULIFLOWER SQUASH BAKE

- 1 Butternut squash (medium/peeled/ large dice)
- 1 Cauliflower (florets separated)
- 1 Onion (small/sliced thin)
- Salt and pepper to taste
- 2 T Olive Oil
- 1 T lemon juice
- 1 c Cherry tomatoes

1. Prepare all ingredients as directed.

- 2. Preheat oven to 400 degrees.
- 3. On a large baking sheet, place the squash, cauliflower, and onion.
- 4. Mix the olive oil with the lemon juice and drizzle on the vegetables.
- 5. Add salt and pepper to taste.
- 6. Place in oven and bake for 20 minutes.
- 7. Stir the vegetables and add the tomatoes.
- 8. Place back in the oven for 5 minutes or until vegetables are crisp/ tender.

Nutrition Information is available upon request.