



April Breakfast Menu

APR 2022

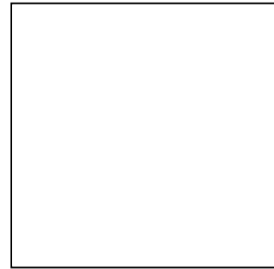
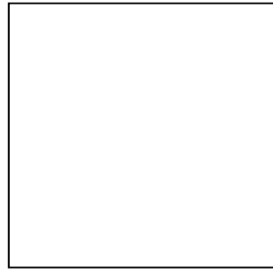
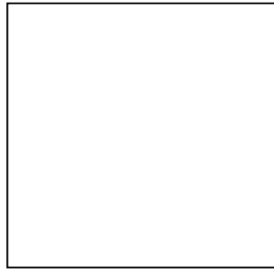
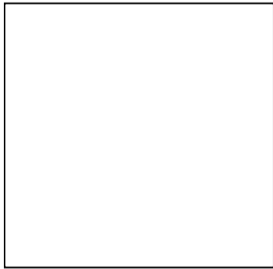
MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



1

Sausage Bagel
Fruit
Milk

Fruit Choices may include: apples, oranges, pears, craisins, fruit juice, locally available items
Milk choices include: fat-free plain, 1% plain, fat-free chocolate

4

French Toast
Fruit
Milk

5

Sausage Biscuit
Fruit
Milk

6

Bagel & Cream Cheese
Fruit
Milk

7

Yogurt & Cereal
Fruit
Milk

8

Mini Muffins
Fruit
Milk

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Milk choices include: fat-free plain, 1% plain, fat-free chocolate

11

Waffles
Fruit
Milk

12

Chicken Biscuit
Fruit
Milk

13

Breakfast on a Stick
Fruit
Milk



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Milk choices include: fat-free plain, 1% plain, fat-free chocolate



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Milk choices include: fat-free plain, 1% plain, fat-free chocolate

25

Waffles
Fruit
Milk

26

Chicken Biscuit
Fruit
Milk

27

Breakfast on a Stick
Fruit
Milk

28

Mini Muffins
Fruit
Milk

29

Sausage Bagel
Fruit
Milk

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A Guide to Safety with School Meals in the Wake of COVID-19

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Phased Approach

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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

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Fresh Pick Recipe

STRAWBERRY BANANA SANDWICHES (SERVES 4)

- 1/4 cup bananas (sliced)
- 1/2 cup strawberries (sliced)
- 4–2.4 oz. slices french toast
- 1/4 cup light cream cheese

1. Slice bananas and strawberries 1/4".
2. To build sandwich:
 - Spread 1 Tbsp cream cheese on each slice of frozen french toast.
 - Place 1/8 cup sliced banana on top of cream cheese on 1 slice of bread.
 - Top banana with 1/4 cup sliced strawberries.
 - Close sandwich with 2nd slice of bread.
 - Place sandwiches on parchment lined sheet pans.
3. At service, cut sandwiches in half diagonally.

NUTRITION FACTS:
175 calories, 5.59g fat,
280mg sodium, 2.66g fiber

Nutrition Information is available upon request.

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April Lunch Menu

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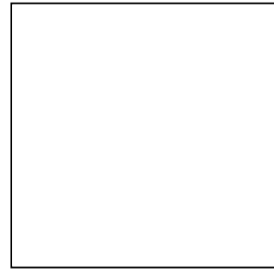
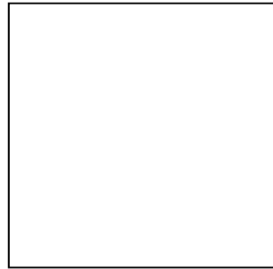
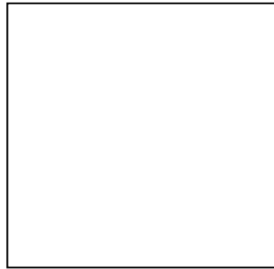
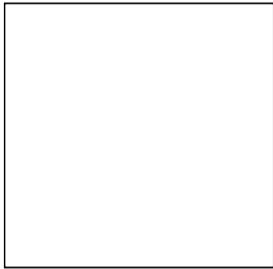
MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



1

Crispy Chicken Sandwich
Tater Tots
Fruit
Milk

Fruit Choices may include: apples, oranges, pears, craisins, fruit juice, locally available items
Milk choices include: fat-free plain, 1% plain, fat-free chocolate

4

Red Beans & Rice
Collard Greens
Fruit
Milk

5

Chicken Nuggets w/ Mac & Cheese
Glazed Carrots
Fruit
Milk

6

Salisbury Steak w/ Mashed Potatoes
Mixed Vegetables
Fruit
Milk

7

Chicken & Waffles
Baked Beans
Fruit
Milk

8

Hamburger/Cheeseburgers
Tater Tots
Fruit
Milk

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11

Baked Pasta
Roasted Broccoli
Fruit
Milk

12

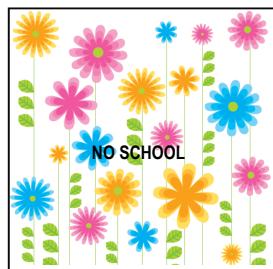
Taco Tuesday
Black Beans
Fruit
Milk

13

Pizza
Mixed Vegetables
Fruit
Milk



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25

Spaghetti & Meatballs
Sautéed Spinach
Fruit
Milk

26

Taco Tuesday
Steamed Corn
Fruit
Milk

27

Pizza
Sweet Potato Fries
Fruit
Milk

28

BBQ Chicken w/ Mac & Cheese
Baked Beans
Fruit
Milk

29

Crispy Chicken Sandwich
Tater Tots
Fruit
Milk

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2. To build sandwich:
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 - Close sandwich with 2nd slice of bread.
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April Snack Menu

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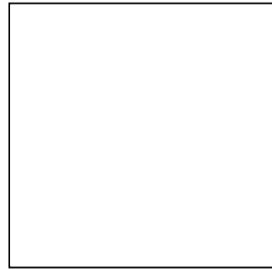
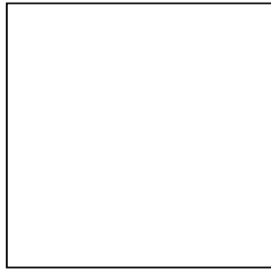
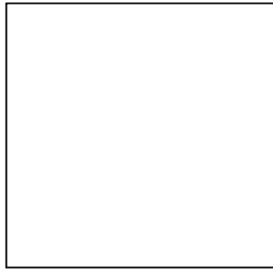
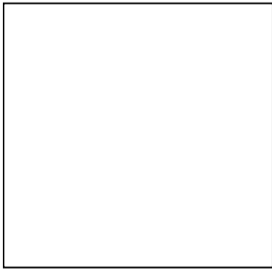
MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



1

Snack
Bug Bite Graham Snacks
Fruit



4

Snack
Sunchips
Carrot Sticks

5

Snack
Cheese Stick
Fruit

6

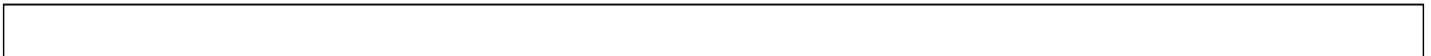
Snack
Cheez Its
Celery

7

Snack
Goldfish
Fruit

8

Snack
Bug Bites Graham Snacks
Fruit



11

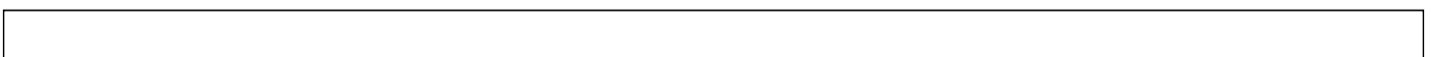
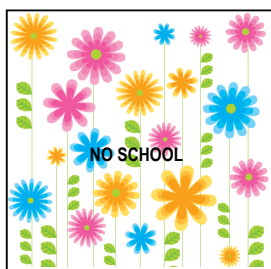
Snack
Sunchips
Celery Sticks

12

Snack
Cheese Stick
Fruit

13

Snack
Cheez Its
Carrots



25

Snack
Sunchips
Carrot Sticks

26

Snack
Cheese Sticks
Fruit

27

Snack
Cheez Its
Celery Sticks

28

Snack
Goldfish
Fruit

29

Snack
Bug Bites Graham Snacks
Fruit

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3. At service, cut sandwiches in half diagonally.

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April Supper Menu

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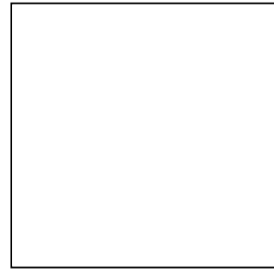
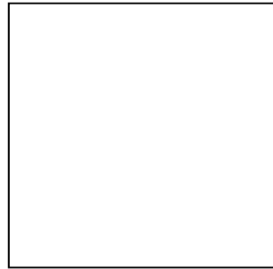
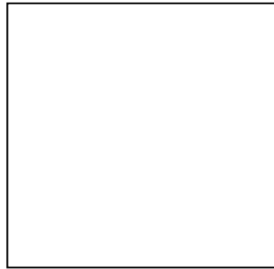
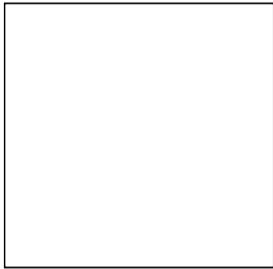
MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



1

Cheese Sticks & Sunchips
Celery Sticks & Ranch
Fruit
Milk



4

Chicken Caesar Salad Wrap
Carrot Sticks
Fruit
Milk

5

American Sub
Celery Sticks
Fruit
Milk

6

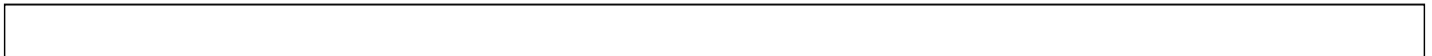
Sunbutter & Jelly Sandwich
Celery Sticks
Fruit
Milk

7

Turkey & Cheese Sandwich
Celery Sticks
Fruit
Milk

8

Cheese Sticks & Goldfish
Carrot Sticks & Ranch
Fruit
Milk



11

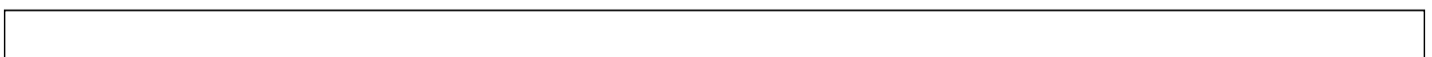
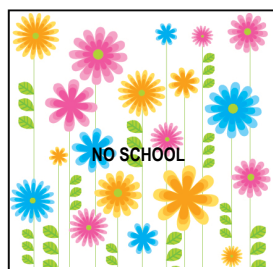
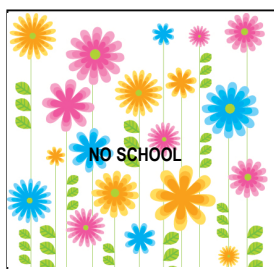
Turkey Bacon Wrap
Celery Sticks
Fruit
Milk

12

BBQ Chicken Wrap
Carrot Sticks
Fruit
Milk

13

Sun Butter & Jelly Sandwich
Celery Sticks
Fruit
Milk



25

Ham & Cheese Sandwich
Celery Sticks
Fruit
Milk

26

Bacon Chicken Wrap
Carrot Sticks
Fruit
Milk

27

Sunbutter & Jelly Sandwich
Celery Sticks
Fruit
Milk

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Chicken Salad Wrap
Carrot Sticks
Fruit
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Celery Sticks & Ranch
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