

Old Trail School

WEEKLY LUNCH MENU: GRADES 1-8

April 24	April 25	April 26	April 27	April 28
M	T	W	TH	F
No School Head of School Holiday	Pasta Bar Grilled Chicken(GS) Meatballs Plant Based Meatballs (GS, VE) Roasted Vegetables(GS, VE) Marinara(GS, VE) or Alfredo Sauce(GS) Turkey Club Sub* Brown Sugar Glazed Pork Chop* Brown Sugar Glazed Tofu Chop (GS, VE) Mash Potatoes (GS) Grilled Asparagus (GS, VE) Composed Mediterranean Tuna Salad(GS) Roasted Brussel Sprout Salad(GS)	Thai Curry Chicken(GS) Tofu(GS,VE) Rice (GS, VE) Steamed Snow Peas(GS,VE) Pasta* Alfredo(GS) Pulled Pork Sandwich * Cole Slaw . (GS, VE) French Fries (GS, VE) Composed Salad Spring Vegetable Salad (GS) Caesar Salad	Shrimp and Grits (GS) Shrimp and Grits(GS) with Sausage Cheese Baked Ziti* Otis Chicken Bowl Popcorn Chicken* Plant Based Popcorn Chicken Mashed Potatoes (GS) Corn (GS, VE) White Gravy (GS) Biscuit Fresh Toppings Composed Salad Loaded Potato Salad(GS) Mandarin Orange Quinoa Salad (GS, VE) Chocolate Chip Cookie Bars*	Mediterranean Buddha Bowl (GS,VE) Quinoa (GS, VE) Lettuce (GS, VE) Roasted Garlic Hummus (GS, VE) Herbed Balsamic Dressing(GS, VE) Fresh Toppings Pizza* Cheese Pepperoni Burger Bar All Beef Hand Pressed Patties* Plant Based Patties* Fresh Toppings Fries Pasta Salad* (VE) Composed Salad Caprese Salad(GS) Taco Salad(GS, VE)

VE-Vegan, GS-Gluten Sensitive | * Gluten-Free Bread, Buns, Pizza and Pasta Available

DAILY OFFERINGS

An assortment of more than 20 different fresh greens, veggies, fruits, proteins and toppings, along with composed salads.

FOOD ALLERGIES

Please discuss any food allergy issues concerning your child with our District Dietitian Kristen Marcela (770.815.4450).

No child will be discriminated against because of race, color, national origin, age or disability. If you have been discriminated against, write to the Department of Agriculture, Washington, D.C. 20250.

