

# Old Trail School

## WEEKLY LUNCH MENU: GRADES 1-8

May 29	May 30	May 31	June 1	June 2
<b>M</b>	<b>T</b>	<b>W</b>	<b>TH</b>	<b>F</b>
<b>No School</b> Memorial Day	<b>Pho Bowl</b> <b>Shredded Pork (GS)</b> Tofu (GS, VE) Rice Noodles (GS, VE) Veggie Broth (GS, VE) Fresh Toppings  <b>Buffalo Chicken Wrap*</b> Roasted Cauliflower Buffalo Wrap*  <b>Build Your Own Chef Salad</b> Fresh Greens Turkey, Ham Hard-Boiled Eggs Fresh Toppings Ranch or French Dressing  <b>Composed Salad</b> BBQ Chicken Salad Couscous Salad (VE)	<b>International Hummus Bar</b> Pita Chips Vegetable Sticks (GS, VE)  <b>Pasta*</b> Marinara (GS,VE) Meat Sauce  <b>Chicken Sandwich Bar</b> Crispy or Grilled Chicken (GS) Plant Based Chicken* (VE) Fries (GS, VE) Fresh Toppings  <b>Composed Salad</b> Asian Chicken Salad Thai Salad	<b>Carnitas Taco(GS)</b> Sofritas (GS, VE) Cilantro Lime Rice (GS, VE) Black Beans(GS, VE)  <b>Cheesy Sausage Baked Ziti*</b>  <b>Sloppy Joes(GS)</b> Plant Based Sloppy Joes(GS, VE) Tater Tots(GS, VE) Steamed Peas (GS, VE)  <b>Composed Salad</b> Roasted Pear Arugula (GS) Southwest Chili Lime Ranch Salad w/ Chicken (GS)  <b>Brownie*</b>	<b>Tater Tot Bar</b> Ground Beef (GS) Bean Chili (GS, VE) Cheese Sauce (GS) Fresh Toppings  <b>Breadstick Bar</b> Cheese Filled Garlic Breadstick* Dipping Sauces  <b>BBQ Brisket (GS)</b> Corn Pudding Collard Greens (GS)  <b>Composed Salad</b> BLT Pasta Salad Harvest Apple 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.*

