

Deal Elementary School



MONDAY FRIDAY TUESDAY WEDNESDAY **THURSDAY** 2 3 6 Baked Ziti Pizza day: Chicken Nuggets Philly Cheesesteak Hot Dog on a Bun w/Meat Sauce & Breadstick French Bread Pizza w/ Dinner Roll Roasted Broccoli & Carrots Seasoned Carrot Coins Southwest Black Beans Garden Tossed Salad Curly Fries Offered Daily 10/2-10/6: Italian Sub or Peanut Butter & Jelly Sandwich 13 9 10 11 12 Beefy Cheese Mac Taco Tuesday: SCHOOL CLOSED Breakfast for Lunch: Pizza Day: Chicken Fajita Tacos Waffles & Egg Patty 4x6 Smart Pizza FOR w/ Spanish Rice Roasted Broccoli **COLOMBUS DAY Tater Tots** Garden Tossed Salad Aztec Corn Offered Daily 10/9-10/13: Crispy Chicken Salad w/ Dinner Roll or Peanut Butter & Jelly Sandwich 20 16 17 19 18 **Breakfast for Lunch:** Terriyaki Popcorn Chicken Chicken Tenders Pizza Day: Chicken Patty Sandwich French Toast w/ Side of Macaroni & Cheese Over Rice Big Daddy Pizza w/Sausage **Baked French Fries** Seasoned Carrot Coins Mixed Veggies Garden Tossed Salad Sautéed Spinach Offered Daily 10/16-10/20: Ham & Cheese Sandwich or Peanut Butter & Jelly Sandwich 23 24 25 26 27 Taco Tuesday: Hot Diggity Dog **Beef Tacos** Bacon Cheeseburger w/ Spanish Rice Pizza Day: Meatball Parm Sub Sweet Potato Fries Galaxy Round Pizza Black Bean & Corn Salsa Elote Corn Seasoned Green Beans Garden Tossed Salad Offered Daily 10/23-10/27: Crispy Chicken Wrap, or Peanut Butter & Jelly Sandwich 31 30 Taco Totchos Reduced Breakfast Price: \$0.00 w/ Buttermilk Biscuit All lunches include a variety of Breakfast for Lunch: Paid Breakfast Price: \$2.25 fresh fruit, chilled fruit cup, and French Toast Sticks & Sausage

Offered Daily 10/30 & 10/31: Turkey Club Sandwich or Peanut Butter & Jelly Sandwich

choice of milk (skim, 1% or fat free

chocolate)

Menu Subject to Change

Reduced Lunch Price: \$0.00

Paid Lunch Price: \$3.25

Tater Tots

Citrus Glazed Carrots

This institution is an equal opportunity provider.

How Pizza Got Its Name

Some claim there are only two true pizzas — the marinara and the margherita. These two "pure" pizzas are the ones preferred by many Italians today. The marinara is the older of the two and is topped with tomato, oregano, garlic and extra virgin olive oil. It is named "marinara" because it was traditionally the food prepared by "la marinara", the seaman's wife, for her seafaring husband when he returned from fishing trips in the Bay of Naples. The margherita is topped with modest amounts of tomato sauce, mozzarella cheese

and fresh basil. Tale has it that, in 1889, a baker created three different pizzas for the visit of King Umberto I and Queen Margherita of Savoy. The Queen's favorite was a pizza evoking the colors of the Italian flag — green (basil leaves), white (mozzarella) and red (tomatoes). According to the tale, this combination was named Pizza Margherita in her honor. Although those were the most preferred, today there are many variations of pizzas.



odexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

www.liftoffsplayground.com

It's National Pizza Month!

Today, National Pizza Month is observed each October across the U.S. and in much of Canada, too. However, based upon consumption behaviors, every month could be considered Pizza Month in the United States. People don't really need a special month for pizza in a country where there are an estimated 63,000 pizzerias and 94% of Americans eat pizza at least once a month. The figures equal the consumption of about 45 slices of pizza per person in the U.S. each year and show that Americans definitely love their pizza as evidenced by current figures, which show that they consume 100 acres of pizza per day, or 350 slices per second.

Some people question if pizza is healthy. The answer is yes and no. Depending on the type of crust, the amount of cheese and the toppings used, pizza can rank anywhere from nutritionally decent to a diet disaster. Not only do the ingredients used to make the pizza cause a significant swing in the nutritional content of pizza, but the size of the slice and the number of slices you eat count, too. In the USDA school meal program, all pizzas are required to meet very specific nutrition standards for calories, fat and sodium. School pizza includes a healthier mix of ingredients including lower sodium, lycopene-rich tomato sauce and lower fat, calcium boosting mozzarella cheese. Coupled with a side of vegetables and/or fruit, students can enjoy a well-balanced meal. If you enjoy pizza on a regular basis, try making it at home using healthier ingredients, such as part-skim mozzarella cheese and tomato sauce without added salt. Don't forget to top it with lots of vegetables; the more colorful your pizza, the better!

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

TUSCAN WHITE BEAN SALAD (SERVES 30 - 1.5 OZ)

- 2 lbs cannellini beans
- 1/4 cup sweet green peppers, diced
- 1/4 cup sweet red peppers, diced
- 1/4 cup fresh red onion
- 1/2 cup black olives, sliced
- 1 tablespoon raw garlic
- 2 tablespoons fresh basil, chopped
- 1 tablespoon fresh rosemary
- 1/4 cup and 2 tablespoons lemon juice
- 3 tablespoons cider vinegar
- 3 tablespoons canola oil
- 3/4 teaspoon ground black pepper
- 1. Combine all ingredients in a large bowl.
- 2. Keep refrigerated until ready to serve.

NUTRITION FACTS: 74 calories, 2g fat, 81mg sodium, 4g fiber







Due to the nationwide product and ingredient shortages, menus are subject to change based on product availability. Although menus may change, our teams are working hard to ensure that students still have access to a variety of well-balanced and healthy meal options.







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Comments or concerns, please contact: Gail Wolsch, General Manager of Sodexo Food Services @ 732-531-5630 ext. 7091





