

Elementary Breakfast and Lunch



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
		Chicken Parmesan Sandwich Chicken Nuggets W/Dinner Roll Strawberry Banana Parfait (V) Roasted Zucchini/Squash Smile Fries Fresh Pick of the Month: Grapes	Beefy Totchos Cheese Quesadilla (V) Crispy Chicken Wrap Onion & Pepper Tator Tot Hash Mexican Roasted Corn	Roasted Broccoli & Cheese Baked Potato BBQ Glazed Drumstick w/ Twisted Breadstick Sunbettur & Jelly Sandwich (V) Apple Glazed Baby Carrots Baked Beans		
Cheeseburger Macaroni & Cheese (V) w/ Garlic Knot Ham & Cheese Sandwich Tater Tots California Blend	Crispy Chicken Sandwich Popcorn Chicken Bowl Hearty Garden Salad Mashed Potatoes Corn Chocolate Chip Cookie	Italian Dunkers (V) Meatball Sub Pizza Bento Box Parmesan Green Beans Roasted Squash/Zucchini	Corn Dog Beef & Cheese Nachos Turkey & Cheese Sandwich Mexican Black Bean Sweet Potato Crinkle Fries	Chicken Enchilada Suiza Pepperoni Pizza Sunbutter & Jelly Sandwich (V) Roasted Broccoli & Carrots Refried Beans		
Local ingredients used when seasonally available						
Chicken Alfredo Mac Italian Dunkers (V) Pizza Bento Box Roasted Green Beans Roasted Broccoli	Cheese Pizza (V) Chicken Quesadilla American Sandwich Peas & Carrots Pinto Beans Chocolate Chip Cookie	Grilled Cheese Sandwich Spaghetti & Meatballs w/ Breadstick Turkey & Cheese sandwich Roasted Squash/Zucchini Sweet Potato Crinkle Fries	Holiday Meal Sliced Turkey W/ Dinner Roll Green Beans Whipped Potatoes Apple Crisp	Chicken Nuggets W/ Dinner Roll Veggie Burger (V) Ham & Cheese Sandwich Glazed Carrots Mashed Potatoes W/ Gravy		
Variety of fat-free and non-fat milk offered daily						
20 Thanksgiving Week	Thanksgiving Week	Thanksgiving Week	Thanksgiving Week	Thanksgiving Week		
	(V	/) denotes vegetarian-friendly item				
Chicken & Waffles Chicken Drumstick Ham & Cheese Sandwich Sweet Potato Crinkle Fries Baked Cinnamon Apples	Italian Dunkers (V) Lasagna w/ Breadstick Buffalo Chicken Wrap Parmesan Green Beans Roasted Squash/Zucchini Chocolate Chip Cookie	Bean & Cheese Nachos Mexi-Chicken Nachos Crispy Chicken Wrap Corn Elotes Charro Beans	Twisted Dog Orange Chicken W/ Brown Rice Sunbutter & Jelly Sandwich (V) Roasted Broccoli Tater Tots			

Menu subject to change based on product availability

This institution is an equal opportunity provider.

The Role of Nutrition and Stress

Nutrition and stress often go hand-in-hand, with some people tending to overeat when stressed and others limiting their food intake due to an upset stomach or indigestion. Certain foods increase the physical stress on your body by making digestion more difficult, or by denying the brain essential nutrients. With a sensible diet, it's possible to reduce the effects of stress, avoid some common problems and protect your health. Nutrients such as Vitamins B and C, calcium, magnesium and zinc can be depleted by stress. To help your body better manage stress and avoid nutrient depletion, you should always aim to eat breakfast, plan

meals in advance, pack healthy snacks, minimize caffeine from tea, coffee and sodas and fill up on hydrating water. For added calcium, consume yogurts, smoothies and even calcium-fortified orange juice. B vitamins can be obtained by eating wholesome grains and vitamin C, and magnesium can be found in many fruits and vegetables. Giving your body nutrition it needs is a positive step you can take every day toward combating stress. With the correct nutrition, you are better prepared to face the challenges of the day.



Sodexo 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

BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		November 1 Sausage Breakfast Pizza Banana Juice and Milk	November 2 Ham & Cheese English Muffin Craisins Milk	November 3 Chicken & Waffle Stacker Fresh Apple Juice and Milk
November 6 Cinnamon Toast Breakfast Bar Applesauce Juice and Milk	November 7 Biscuit & Sausage gravy Orange Smiles Milk	November 8 Breakfast Pizza Banana Juice and Milk	November 9 Ham & Cheese English Muffin Diced Peaches Milk	November 10 Sausage Biscuit Fresh Apple Juice and Milk
November 13 Pancake Sausage Bites Applesauce Juice and Milk	November 14 Biscuit & Gravy Orange Slices Milk	November 15 Breakfast Pizza Banana ~~~~~~ Juice and Milk	November 16 Ham & Cheese English Muffin Diced Peaches Milk	November 17 Chicken & Waffle Stacker Fresh Apple Juice and Milk
Thanksgiving Week	Thanksgiving Week	Thanksgiving Week	Thanksgiving Week	Thanksgiving Week
November 27 French Toast Mini Bites Applesauce Juice and Milk	November 28 Biscuits & Gravy Orange Smiles Milk	November 29 Breakfast Pizza Banana Juice and Milk	November 30 Ham & Cheese English Muffin Diced Peaches	Variety of cereal, fat- free, & low-fat milk offered daily

Fresh Pick Recipe

BAKED CHICKEN WITH GRAPES

- 1 Chicken (cut in 10 pieces)
- 1 cup Chicken broth
- 1 Onion (sliced in wedges)
- 1 T Olive oil
- 1-2 t dried sage(can substitute with fresh)
- Salt and pepper to taste
- 3 cups Grapes
- 1. Prepare all ingredients as directed.
- 2. Preheat oven to 400 degrees.
- Place the chicken pieces in medium baking pan. Pour chicken broth around the chicken and add the onion wedges.
- Brush the top side of the chicken with the olive oil. Sprinkle the dried sage on the chicken and salt and pepper to taste.
- 5. Place in oven for 20 minutes.
- 6. Remove from oven and add the grapes to the pan.
- 7. Roast chicken and grapes for another 15-20 minutes or until the chicken is done.
- 8. Serve with rice.