

April Menu 2024

Monday, April 8

Pasta with Butter Parmesan Sauce & Mozzarella Breadstick (scratch made, vegetarian)
EUSD Cheese Pizza (scratch made, vegetarian)
EUSD Pineapple Pizza (vegetarian, scratch-made)
Yogurt & Granola (vegetarian, gluten free)

Tuesday, April 9

Crunchy Grass Fed Organic Beef Taco (gluten free, scratch made)
Crispy Chicken Sandwich
Impossible Burger (plant-based patty, vegetarian)
Boar's Head Hummus & Pretzels (gluten free), Granola Bar & String Cheese (vegetarian)

Wednesday, April 10

Homemade Macaroni & Cheese with Hawaiian Roll (vegetarian, scratch made)
Chicken Corndog (nitrate free)
Yogurt & Granola (vegetarian, gluten free)

Thursday, April 11

Breaded Chicken Drumstick with Potato Wedges & Hawaiian Roll
EUSD Cheese Pizza (vegetarian, scratch-made)
EUSD Pepperoni Pizza (scratch-made, contains pork)
Benefit Bar & String Cheese (vegetarian)

Friday, April 12

Grass Fed Beef Hotdog
Soft Pretzels with Cheese Dipping Sauce (vegetarian)
Yogurt & Granola (vegetarian, gluten free)
Snickerdoodle Cookie (vegetarian, scratch-made)

Monday, April 15

Bean & Cheese Burrito
EUSD Cheese Pizza (vegetarian, scratch-made)
EUSD Margarita Pizza (vegetarian, scratch-made)
Yogurt & Granola (vegetarian, gluten free)

Tuesday, April 16

Baja Fish Taco with Tortilla Chips
Chicken Tenders
Impossible Burger (plant-based patty, vegetarian)
Boar's Head Hummus & Pretzels (gluten free), Granola Bar & String Cheese (vegetarian)

Wednesday, April 17

Cheese Quesadilla (vegetarian, scratch-made)
Chicken Waffles

Yogurt & Granola (vegetarian, gluten free)

Thursday, April 18

Fiesta Nacho Tower (vegetarian) with Grass Feed Organic Beef (gluten free scratch-made)

EUSD Cheese Pizza (vegetarian, scratch-made)

EUSD Sausage Pizza (contains pork, scratch-made)

Benefit Bar & String Cheese (vegetarian)

Friday, April 19

Brunch for Lunch (French Toast) (contains pork)

Mozzarella Breadstick & Marinara (vegetarian)

Yogurt & Granola (vegetarian, gluten free)

Sugar Cookie (vegetarian, scratch-made)

Monday, April 22

Cheese Tortellini with EUSD Marinara & Garlic Bread

EUSD Cheese Pizza (scratch made, vegetarian)

EUSD Pineapple Pizza (vegetarian, scratch-made)

Yogurt & Granola (vegetarian, gluten free)

Tuesday, April 23

Crunchy Grass Fed Organic Beef Taco (gluten free, scratch-made)

Crispy Chicken Sandwich

Impossible Burger (plant-based patty, vegetarian)

Boar's Head Hummus & Pretzels (gluten free), Granola Bar & String Cheese (vegetarian)

Wednesday, April 24

Grilled Cheese Sandwich (scratch made, vegetarian)

Orange Chicken & Brown Rice

Yogurt & Granola (vegetarian, gluten free)

Thursday, April 25

Homemade Macaroni & Cheese (vegetarian) with Chicken Bites (scratch made)

EUSD Cheese Pizza (scratch made, vegetarian)

EUSD Pepperoni Pizza (scratch-made, contains pork)

Benefit Bar & String Cheese (vegetarian)

Friday, April 26

Chicken Corndog (nitrate free)

Grass Fed Beef Cheeseburger

Impossible Burger (plant-based patty, vegetarian)

Yogurt & Granola (vegetarian, gluten free)

Chocolate Chip Cookie (vegetarian, scratch-made)

Monday, April 29

Spaghetti with EUSD Marinara & Garlic Bread (vegetarian, scratch-made)
EUSD Cheese Pizza (vegetarian, scratch-made)
EUSD Margarita Pizza (vegetarian, scratch-made)
Yogurt & Granola (vegetarian, gluten free)
All Fruit Popsicle (vegetarian, gluten free)

Tuesday, April 30

Bean & Cheese Pupusa with Tortilla Chips (gluten free, vegetarian)
Chicken Tenders
Impossible Burger (plant-based patty, vegetarian)
Boar's Head Hummus & Pretzels (gluten free), Granola Bar & String Cheese (vegetarian)

Student Meal Prices:

All EUSD Students eat for Free!

Adult & Visitor Meal Prices:

Adult/Visitor Breakfast: \$4.00

Adult/Visitor Lunch: \$6.00

Daily Salad Bar:

Fresh, Seasonal, California-Grown!
Unlimited Daily Salad bars are part of every school lunch, featuring EUSD Farm Lab and grown organic lettuce and seasonal veggies!

Mondays: Locally Grown Apples & Celery
Tuesdays: Strawberries & Pineapple Chunks
Wednesdays: Locally Grown Fallbrook Organic Orange Slices & Jicama
Thursdays: Bananas & Locally Grown Dassi Family Farms Persian Cucumbers
Fridays: Locally Grown Organic Gold Nugget Tangerines

Eat a Rainbow Week: April 22-26

Monday is Red/Pink Day: Regionally Grown Strawberries & Sliced Radishes
Tuesday is Yellow/Orange Day: Pineapple & Mango Chunks
Wednesday is Green Day: Honeydew Melon & Broccoli
Thursday is Blue/Purple Day: Shredded Beets & Blueberries
Friday is White/Brown Day: Jicama Sticks & Garbanzo Beans
Various dressings are offered daily including an option.

Breakfast Menu

Breakfast is served daily before school. Check with your school office for specific service times.
Breakfast includes a choice of entrée, fruit, yogurt, milk, and string cheese.

Monday: Banana Bread & Whole Grain Cereal
Tuesday: Maple Belgian Waffle & Whole Grain Cereal
Wednesday: Blueberry or Sweet Potato Chocolate Chip Muffin & Oatmeal Benefit Bar
Thursday: Mini Pancakes & Whole Grain Cereal
Friday: Twin Bars & Banana Chocolate Chip Scone

School Meal Information

To view school menus, nutrition facts, and meal program information, visit our EUSD Child Nutrition Services website for more details (<https://www.eusd.net/departments/child-nutrition-services>) or download our Mobile Menu App at www.schoolcafe.com.

Lunch includes: 1 entrée, unlimited salad bar (full of local/organic fruits & veggies), locally sourced milk, and any side items. No paperwork is needed to receive free meals at school. To receive lunch, students will either scan their lunch card or enter their four-digit pin number when they go through the lunch line (both provided at the beginning of the SY). If you have any questions or concerns, please email Lea Bonelli, Director of Child Nutrition Services: lea.bonelli@eusd.net.

Food Allergies:

- A variety of Gluten Free (GF) and vegetarian entrees are offered throughout the week. Some GF entrées are GF without the bread/bun/tortilla/etc. Corn tortillas available upon request.
- We serve GF items, but our kitchens are not GF facilities.
- We do not serve any entrées that contain peanuts or tree nuts; however, we are not considered a nut-free facility. Items may be processed in facilities that also process nuts and other allergens.
- If your child needs a special meal accommodation, please fill out the Request for Special Meals Form (found in the Allergies section of the CNS webpage) and return to your school nurse. Accommodations forms must be signed by a medical professional.

**Menus are subject to change without notice **

This institution is an equal opportunity provider.