









































































August Menu

Meatless Monday	Taco Tuesday	Wacky Wednesday	California Thursday	Friday Favorites
<p>Welcome Back!</p>	<p>13</p> <p>Crunchy Grass Fed Organic Beef Taco  </p> <p>Crispy Chicken Sandwich</p> <p>Impossible Burger (plant-based) </p> <p>Boar's Head Hummus & Pretzels ,</p> <p>Granola Bar & String Cheese </p>	<p>14</p> <p>Grilled Cheese Sandwich </p> <p>Orange Chicken with Brown Rice</p> <p>Yogurt & Granola  </p> <p>Fortune Cookie </p>	<p>15</p> <p>Boar's Head Turkey & Cheddar Sub Sandwich </p> <p>EUSD Cheese Pizza  </p> <p>EUSD Pepperoni Pizza  </p> <p>Oatmeal Benefit Bar, String Cheese & Fruit Smoothie </p>	<p>16</p> <p>Grass Fed Beef Hamburger</p> <p>Grass Fed Beef Cheeseburger</p> <p>Macaroni & Cheese  </p> <p>Yogurt & Granola  </p> <p>Fresh Baked Sugar Cookie </p>
	<p>19</p> <p>Pasta with Butter Parmesan Sauce & Garlic Bread  </p> <p>EUSD Cheese Pizza  </p> <p>EUSD Margarita Pizza  </p> <p>Yogurt & Granola  </p>	<p>20</p> <p>Cheese Chili Verde Tamale & Tortilla Chips  </p> <p>Grass Fed Beef Hot Dog</p> <p>Boar's Head Hummus & Pretzels ,</p> <p>Granola Bar & String Cheese </p>	<p>21</p> <p>Cheese Quesadilla  </p> <p>Chicken & Waffles</p> <p>Yogurt & Granola  </p>	<p>22</p> <p>Breaded Chicken Drumstick with Potato Wedges & Hawaiian Roll</p> <p>EUSD Cheese Pizza  </p> <p>EUSD BBQ Chicken Pizza  </p> <p>Oatmeal Benefit Bar, String Cheese & Fruit Smoothie </p>
<p>26</p> <p>Spaghetti with EUSD Marinara & Garlic Bread  </p> <p>EUSD Cheese Pizza  </p> <p>EUSD Pineapple Pizza  </p> <p>Yogurt & Granola  </p> <p>Whole Fruit Popsicle  </p>	<p>27</p> <p>Homemade Bean & Cheese Burrito  </p> <p>Chicken Tenders</p> <p>Boar's Head Hummus & Pretzels ,</p> <p>Granola Bar & String Cheese </p>	<p>28</p> <p>Macaroni & Cheese   with Chicken Bites</p> <p>Chicken Corndog (nitrate free)</p> <p>Yogurt & Granola  </p>	<p>29</p> <p>Fiesta Nachos  with Grass Fed Organic Beef  </p> <p>EUSD Cheese Pizza  </p> <p>EUSD Pepperoni Pizza  </p> <p>Oatmeal Benefit Bar, String Cheese & Fruit Smoothie </p>	<p>30</p> <p>Grass Fed Beef Hot Dog</p> <p>Grilled Cheese Sandwich  </p> <p>Yogurt & Granola  </p> <p>Fresh Baked Chocolate Chip Cookie </p>

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.
- Plant-based menu options available daily upon request (Hummus & Pretzels, Sunbutter Sandwich, Balsamic Dressing)
- 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

Meals are **FREE** for all EUSD Students

Adults & Visitors:
\$6.00 for Lunch
\$4.00 for Breakfast

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
Assorted Cereal
- Tuesday:** Maple Belgian Waffle
Assorted Cereal
- Wednesday:** Fresh Baked Scone
Twin Bar
- Thursday:** Mini Pancakes
Assorted Cereal
- Friday:** Cinnamon Crumble Protein Muffin
Fruit Smoothie & Blueberry Oat Bar

Contains Pork: 

Gluten Free: 

Scratch-made: 

Vegetarian: 

Daily Salad Bar:

Fresh, Seasonal, California-Grown!

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

- Mondays:** California Grown Plums
- Tuesdays:** Regionally Grown Grapes & Celery
- Wednesdays:** Locally Grown Sliced Apples & Jicama
- Thursdays:** Pineapple Chunks & Locally Grown Dassi Farms Cucumbers
- Fridays:** Locally Grown Valencia Orange Slices
- Various dressings are offered daily including Ranch, Balsamic and  option.

What makes EUSD Meals Different?

We use high quality, local, organic, and grass-fed ingredients to create scratch made lunches every day. From pizza made entirely from scratch, using organic Farm Lab tomato sauce, to slow roasted organic meats in a variety of entrees like pastas, tacos, and sandwiches.

We take pride in the quality of our meals and ensuring that our students are served the best, most minimally processed food every day.

We focus on simple, elevated, kid-friendly meals! Every lunch comes with a salad bar full of local and organic produce, including fruits and vegetables grown at our very own EUSD Farm Lab.