November 2024 Elementary Menu

St. Charles Parish Public Schools

This institution is an equal opportunity provider.

Menus are subject to change.

With all meals
Low Fat White Milk
Fat Free Flavored Milk
Cold Lunch Choice
Monday: Sunbutter Sandwich
Tuesday: Charley Box
Weds.: Deli Sandwich
Thursday: Entrée Salad
Friday: Sunbutter Sandwich



Friday, November I

And Thanksgiving

weekend is the perfect

time to start!

PLAY TOGETHER.

EAT BETTER. PLAY HARDER. LIVE HEALTHIER. LEARN EASIER.

WELLNESS IS A WAY OF LIFE!

Think it's tough to get that 30 minutes of exercise most days that experts recommend for good health? It's a lot easier to do with a partner, and it's easier still with an entire family-YOURS!

Breakfast

Waffle
Cereal w/Graham Crackers
Yogurt w/Tiger Bites
Fruit or Juice Choice

Lunch

Chicken Filet Sandwich Crinkle Cut Fries Lettuce/Tomato/Pickle Fresh Orange Wedges

Monday, November 4

Breakfast

Confetti Pancakes Cereal w/Graham Crackers Yogurt w/Tiger Bites Fruit or Juice Choice

<u>Lunch</u>

Red Beans w/Steamed Rice Seasoned Mustard Greens Steamed Carrots Cornbread Sliced Peaches

Tuesday, November 5



No School Today

Make sure your family votes!

Wednesday, November 6

Breakfast

Pop tarts
Cereal w/Graham Crackers
Yogurt w/Tiger Bites
Fruit or Juice Choice

Lunch

Salisbury Steak w/Gravy Mashed Potatoes Green Beans Dinner Roll Banana

Thursday, November 7

Breakfast

Sausage Biscuit Cereal w/Graham Crackers Yogurt w/Tiger Bites Fruit or Juice Choice

Lunch

Spaghetti & Meat Sauce Italian Salad Broccoli Florets Garlic Bread Pineapple Tidbits Jell-O w/Topping

Friday, November 8

Breakfast

Fresh Donut
Cereal w/Graham Crackers
Yogurt w/Tiger Bites
Fruit or Juice Choice

Lunch

Fresh Hot Pizza Marinara Sauce Garden Salad Fresh Orange Wedges



Mr. Sammy Puglise, a local farmer, will provide satsumas for our students during the month of November.

These satsumas were grown right here in Boutte!

Farm-to-School Initiatives

The Child Nutrition Department is excited to announce
2 Farm-to-School initiatives for the month of November!



We have also purchased fresh ground beef from the Harris Cattle Company, located in Ville Platte, LA.

This beef will be used for our homemade Chili being served district wide on Wednesday, Nov. 13th.

Monday, November II **Breakfast**

Pancake on a Stick Cereal w/Graham Crackers Yogurt w/Tiger Bites Fruit or Juice Choice

Lunch

Popcorn Chicken Mashed Potatoes & Gravy Cal Blend Veggies Cinnamon Apple Slices

Monday, November 18

Breakfast

Breakfast Pizza

Cereal w/Graham Crackers

Yogurt w/Tiger Bites

Fruit or Juice Choice

Lunch

Chicken Tenders

Waffles w/Syrup

Green Beans

Steamed Carrots

Sliced Peaches

Tuesday, November 12 **Breakfast**

Chicken Biscuit Cereal w/Graham Crackers Yogurt w/Tiger Bites Fruit or Juice Choice

Lunch

Fish Sticks Macaroni & Cheese Green Beans Cucumber & Tomato Salad Pears

Tuesday, November 19

Breakfast

Chicken Biscuit

Cereal w/Graham Crackers

Yogurt w/Tiger Bites

Fruit or Juice Choice

Lunch

Orange Chicken

Fried Rice

Asian Chopped Salad

Edamame Beans

Tropical Fruit

Wednesday, November 13 **Breakfast**

Cinnamon Roll Cereal w/Graham Crackers Yogurt w/Tiger Bites Fruit or Juice Choice

Lunch

Chili. Fritos Shredded Cheese Garden Salad Steamed Corn Banana Cake or Fruit Crisp

Thursday, November 14 **Breakfast**

Sausage Biscuit Cereal w/Graham Crackers Yogurt w/Tiger Bites Fruit or Juice Choice

Lunch

Turkey & Sausage Gumbo Steamed Rice Potato Salad Cucumber/Tomato Salad Banana

Friday, November 15 **Breakfast**

Scrambled Eggs w/Toast Cereal w/Graham Crackers Yogurt w/Tiger Bites Fruit or Juice Choice

Lunch

Hamburger/Cheeseburger Crinkle Cut Fries Lettuce/Tomato/Pickle **Baked Beans** Orange Wedges

- 3 medium sweet potatoes (about 1 lb.
- · 2 Tosp butter or olive oil (or a mixture of both)
- 1/4 tsp salt
- · 1/4 tsp black pepper, ground
- 1/4 tsp cayenne pepper, dried, ground

Nutrients Per 1/2 Cup Serving

 Calories 456 0.5 g 0 mg 115 mg 10 g 28 1 g 18 mg 0 mg

Hot Roasted Sweet

Potato Wedges Home Recipe Serves: 6

Prop Time: 10 minutes Cook Time: 20 Minutes

Cooking Instructions

- 1) Preheat oven to 400°F
- 2) Out potatoes lengthwise into 3/4 inch-thick wedges
- 3) In a large shallow baking pan heat butter or oil in oven 2 minutes. Add potatoes, tossing to coat. Sprinkle salt and pepper to taste
- 4) Roast potatoes in middle of oven, gently tossing with a metal spatula halfway through roasting time 20 minutes total, or until tender. Heat before serving. Serve with tongs or large spoon.



· Total Fut Saturated Fat Cholesterol Sodium Carbohydrates . Dietary Fiber Protein Calcium · Iron 221 mg Potassium Vitamin A 444 mgg Vitamin C 9 mg



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Wednesday, November 20

Breakfast Cinnamon Roll Cereal w/Graham Crackers Yogurt w/Tiger Bites Fruit or Juice Choice

Lunch

lambalaya **Broccoli Florets** Steamed Carrots **Pineapple Tidbits** Dinner Roll

Thursday, November 21 Breakfast

Sausage Biscuit Cereal w/Graham Crackers Yogurt w/Tiger Bites Fruit or Juice Choice

Thanksgiving Lunch

Sliced Turkey Roast & Gravy Cornbread Dressing Sweet Potato Soufflé Green Beans, Dinner Roll Strawberries with Topping

Cereal w/Graham Crackers Yogurt w/Tiger Bites Fruit or Juice Choice

Friday, November 22

Breakfast

French Toast Sticks

Lunch

Mini Corndogs **Tater Tots** Baby Carrots w/Ranch Dip Orange Wedges

SCHOOL NOVEMBER YOU MONDAY, DECEMBER

