

Bronxville Union Free School District Food and Nutrition News

December 2024

Dinning in December 2024

While the temperatures drop outside, the Bronxville Dining Services team is turning up the heat! Fresh and delicious lunch options, a variety of beverages, and assortment of snacks are available for middle and high school students as well as faculty. Come warm up with a bowl of soup, rotating daily.

Want to save time and skip the line? Pre-order a customized salad, sandwich, or hot entrée on Nutrislice!

Elementary school students can pick up their individual lunch and snacks in the cafeteria. Please see the menu online at [Nutrislice](#) to order. See you in the café! Happy Holidays!

Catering Available:

Attention Bronxville District!

Need Catering? We have you covered!

We have a talented Chef and eager foodservice department able to meet your catering needs. Thank you to our many partners in the district who have utilized the catering program so far.

To place an order or for questions, please contact David DiNuzzo , Director of Food and Nutrition Services at David.DiNuzzo@compass-USA.com



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serving up happy & healthy

A successful **Discovery Kitchen Event!**
November's theme was 'Let's Get Cooking' and was a celebration of scratch cooking that we do here at Bronxville as well as encourage at home. Students sampled homemade Honey Roasted Sweet Potatoes. Try making it at home!



December –Spice it Up!

December's Discovery Kitchen theme is **Spice It Up**. Instead of using salt to flavor food, try using herbs and spices! Bronxville's school Chef says he uses thyme and rosemary on all poultry items to bring out the best flavor!

Need a healthy snack or dessert idea? Try making warm cinnamon apples **at home** this month. They are cozy and have just enough sweetness to keep you satisfied without too much added sugar.

Get the recipe [HERE](#).



Warm Cinnamon Apples

INGREDIENTS

10 each– washed and quartered apples
1/3 cup – sugar, brown
2 tsp – cinnamon, ground
1tsp – vanilla extract

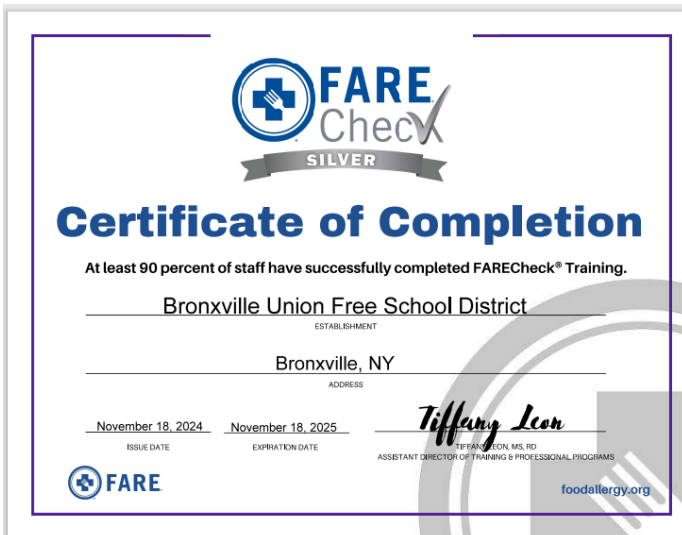
METHOD

1. Wash and slice apples, removing core.
2. Combine with sugar, cinnamon and vanilla extract. Mix well.
3. Transfer apple mixture to pan and cook in conventional oven for 45 minutes at 325 degrees.

Note: Cinnamon is not sweet, but it does enhance the sweetness of other foods such as fruit!

Servings: 10-12

Bronxville Dining Highlights



We are committed to the safety of all our guests! We are proud to announce our foodservice associates at Bronxville have completed a **FARE Check certified food allergen training program**. This program was developed by Food Allergy Research & Education ([FARE](https://www.foodallergy.org)) and is offered through Chartwells K12.

Congratulations to our team!