

March Menu

2025

Meatless Monday	Taco Tuesday	Wacky Wednesday	California Thursday	Friday Favorites
3	4	5	6	7
Homemade Bean & Cheese Burrito EUSD Cheese Pizza EUSD Margarita Pizza Yogurt & Granola	Bean & Cheese Pupusa with Tortilla Chips Crispy Chicken Sandwich Impossible Burger (vegan) Boar's Head Charcuterie Pack (Crackers Cheese, Salami) & Granola Bar	Grilled Cheese Sandwich Orange Chicken with Organic Brown Rice Yogurt & Granola Fortune Cookie	Chicken Alfredo Pasta with Garlic Bread EUSD Cheese Pizza EUSD Sausage & Pepperoni Pizza Oatmeal Benefit Bar & String Cheese	Grass Fed Beef Hotdog Soft Pretzels with Cheese Dipping Sauce Yogurt & Granola Freshly Baked Snickerdoodle Cookie
10	11	12	13	14
Pasta with EUSD Marinara & Garlic Bread EUSD Cheese Pizza EUSD Pineapple Pizza Yogurt & Granola	Grass Fed Organic Carne Asada Soft Taco Chicken Tenders Boar's Head Hummus & Pretzels , Granola Bar & String Cheese	Homemade Macaroni & Cheese with Chicken Bites Chicken Comdog (Nitrate free) Yogurt & Granola	Fiesta Nachos with Grass Fed Organic Beef EUSD Cheese Pizza EUSD Pepperoni Pizza Oatmeal Benefit Bar & String Cheese	Brunch for Lunch (French Toast & Grass Fed Pork Sausage) Mozzarella Breadsticks & Marinara Yogurt & Granola Freshly Baked Chocolate Chip Cookie
17	18	19	20	21
Pasta with Butter Parmesan Sauce & Garlic Bread EUSD Cheese Pizza EUSD Margarita Pizza Yogurt & Granola Whole Fruit Popsicle	Crunchy Grass Fed Organic Beef Taco Chili Verde Cheese Tamale & Tortilla Chips Boar's Head Charcuterie Pack (Crackers Cheese, Salami) & Granola Bar	Baked Potato with Cheese Sauce & Toppings Chicken & Waffles Yogurt & Granola	Breaded Chicken Drumstick with Potato Wedges & Hawaiian Roll EUSD Cheese Pizza EUSD BBQ Chicken Pizza Oatmeal Benefit Bar, String Cheese & Fruit Smoothie	Grass Fed Beef Hamburger Grass Fed Beef Cheeseburger Homemade Macaroni & Cheese Yogurt & Granola Freshly Baked Sugar Cookie
Spring Break March 24 - April 4				

Breakfast Menu

Breakfast is served daily before school. Breakfast includes a choice of 1 entrée, fruit, yogurt, milk, and string cheese. Smoothies are offered Fridays as a side.

Monday:
-Banana Bread
-Sweet Potato Chocolate Chip Muffin
-Assorted Cereal

Tuesday:
-Maple Belgian Waffle
-Bacon & Cheese Egg Bites
-Assorted Cereal

Wednesday:
-French Toast Sticks
-Maple Mini Pancakes
-Assorted Cereal

Thursday:
-Scratch-made Chocolate Chip Muffin
-Breakfast Sandwich (Chicken - Sausage, Egg & Cheese on English Muffin)
-Assorted Cereal

Friday:
-Hand-rolled Breakfast Burrito (Soy Chorizo, Egg & Cheese)
-Fresh Baked Chocolate Chip Scone
-Assorted Cereal

Meals are FREE for all EUSD Students
Adults & Visitors: \$6.00 for Lunch, \$4.00 for Breakfast



Contains Pork:
Gluten Free:
Scratch-made:
Vegetarian:
Vegan: no animal products

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: Locally Grown Apples & Jicama
Tuesdays: Mango Spears & Dassi Farms Cucumbers
Wednesdays: Strawberries & Celery
Thursdays: Sliced Oranges
Fridays: California Grown Halo Cuties
Various dressings are offered daily including a option.

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 entrees 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 entrees 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.

MEET OUR VENDORS KNOW OUR PRODUCTS

CREAM CO. MEATS



Cream Co. works with over 20 sustainable, regenerative, and organic family farms in northern California. Our beef, pork and chicken come from a variety of farms including Mary's Chicken and Beeler's Pork.

EUSD FARM LAB

Our certified organic EUSD Farm Lab provides seasonal produce for our salad bars at every school. This includes organic lettuce, carrots, cucumbers, tomatoes, corn, beets, etc. Not to mention all of the tomatoes used in our scratch made pizza and pasta sauces.

DICKINSON FAMILY FARMS

Based in Fallbrook, Dickinson Family Farms provides, local, seasonal, and organic produce to our schools, including dragonfruit, finger limes, oranges, apples, avocados, etc.

HIDDEN FOODS

Started by an Encinitas USD mom, Hidden Foods packs nutrition and "hidden" fruits and veggies into their delicious breakfast muffins served to our students.

LOPES FAMILY FARMS RICE

This family-owned organic farm in Princeton, California, utilizes an ancient Chinese rice farming technique that incorporates ducks into the cultivation of brown rice. The ducks eat weeds and bugs while enriching the soil with nitrogen and organic matter. Their organic rice can be found in a variety of EUSD entrees.

BOAR'S HEAD

High quality deli meats and cheeses, free of preservatives and nitrates, while also using whole muscle proteins. Their turkey and cheeses can be found in our deli sandwiches, grilled cheeses, quesadillas, and on our salad bar.

GIUSTO'S ORGANIC FLOUR

Based In San Francisco, Giustos high quality, organic flour (wheat and all-purpose) is used in our pizza dough and fresh baked goods.

DASSI FAMILY FARM

Based in Leucadia and San Marcos, Dassi Family Farm is a local, sustainable greenhouse providing delicious, seasonal tomatoes and cucumbers for our salad bars.

