

April Menu 2025

Monday, April 7

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

Tuesday, April 8

Baja Fish Taco with Tortilla Chips
Crispy Chicken Sandwich
Impossible Burger (vegan) (vegetarian)
Boar's Head Hummus & Pretzels (gluten free), Granola Bar & String Cheese (vegetarian)

Wednesday, April 9

Grilled Cheese Sandwich (scratch made, vegetarian)
Orange Chicken with Organic Brown Rice
Yogurt & Granola (vegetarian, gluten free)
Fortune Cookie (vegetarian)

Thursday, April 10

Mary's Grass Fed BBQ Chicken, Oven Baked French Fries, & Corn on the Cobb (scratch made)
EUSD Cheese Pizza (vegetarian, scratch made)
EUSD Sausage & Pepperoni Pizza (scratch made, contains pork)
Oatmeal Benefit Bar & String Cheese (vegetarian)

Friday, April 11

Chicken & Waffles
Mozzarella Breadsticks & Marinara (vegetarian)
Yogurt & Granola (vegetarian, gluten free)
Fresh Baked Chocolate Chip Cookie (vegetarian)

Monday, April 14

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

Tuesday, April 15

Cheese Chili Verde Tamale with Tortilla Chips (gluten free, vegetarian)
Chicken Tenders
Boar's Head Charcuterie Pack (Crackers, Cheese, Salami) (gluten free) & Granola Bar

Wednesday, April 16

Homemade Macaroni & Cheese (scratch made, vegetarian) with Chicken Bites
Chicken Corndog (Nitrate free)

Yogurt & Granola (vegetarian, gluten free)

Thursday, April 17

Fiesta Nachos (vegetarian) with Grass Fed Organic Beef (scratch made, gluten free)

EUSD Cheese Pizza (scratch made, vegetarian)

EUSD Pepperoni Pizza (scratch made, contains pork)

Oatmeal Benefit Bar & String Cheese (vegetarian)

Friday, April 18

Grass Fed Beef Hotdog

Soft Pretzel with Cheese Dipping Sauce (vegetarian)

Yogurt & Granola (vegetarian, gluten free)

Fresh Baked Celebration Cookie (vegetarian)

Monday, April 21

Rainbow Cheese Tortellini with EUSD Marinara (scratch made) & Garlic Bread (vegetarian)

EUSD Cheese Pizza (scratch made, vegetarian)

EUSD Pineapple Pizza (scratch made, vegetarian)

Yogurt & Granola (vegetarian, gluten free)

Tuesday, April 22

Brunch for Lunch (French Toast & Grass Fed Organic Pork Sausage) (scratch made)

Crispy Chicken Sandwich

Impossible Burger (vegan) (vegetarian)

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

Wednesday, April 23

Cheese Quesadilla (scratch made, vegetarian)

Chicken & Waffles

Yogurt & Granola (vegetarian, gluten free)

Thursday, April 24

Breaded Chicken Drumstick with Potato Wedges & Hawaiian Roll

EUSD Cheese Pizza (vegetarian, scratch-made)

EUSD BBQ Chicken Pizza (scratch made)

Oatmeal Benefit Bar & String Cheese & Fruit Smoothie (vegetarian)

Friday, April 25

Grass Fed Beef Hamburger

Grass Fed Beef Cheeseburger

Homemade Macaroni & Cheese (scratch made, vegetarian)

Yogurt & Granola (vegetarian, gluten free)

Fresh Baked Sugar Cookie (vegetarian)

Monday, April 28

Chik'n Nuggets & Oven Baked French Fries (vegetarian)

EUSD Cheese Pizza (scratch made, vegetarian)
EUSD Margarita Pizza (scratch made, vegetarian)
Yogurt & Granola (vegetarian, gluten free)
Whole Fruit Popsicle (vegetarian, gluten free)

Tuesday, April 29

Crunchy Grass Fed Organic Beef Taco (gluten free)
Grass Fed Beef Hamburger
Impossible Burger (vegan) (vegetarian)
Boar's Head Charcuterie Pack (Crackers, Cheese, Salami) (gluten free) & Granola Bar

Wednesday, April 30

Grilled Cheese Sandwich (scratch made, vegetarian)
Orange Chicken with Organic Brown Rice
Yogurt & Granola (vegetarian, gluten free)
Fortune Cookie (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!

Eat a Rainbow Week: April 21st – 25th

Monday is Red/Pink Day: Regionally Grown Strawberries & Sliced Radishes

Tuesday is Orange Day: Cantaloupe Chunks & Halos

Wednesday is Yellow Day: Mango Spears & Pineapple Chunks

Thursday is Green Day: Honeydew Melon & Cucumbers

Friday is Blue/Purple Day: Shredded Beets & Blueberries

Mondays: Local Grown Sliced Oranges & Celery

Tuesdays: Organic Strawberries & Jicama

Wednesdays: Pineapple Chunks & Locally Grown Dassi Farms Persian Cucumber

Thursdays: Petite Bananas & Cantaloupe Chunks

Fridays: California Grown Halo Cuties

Various dressings are offered daily including a gluten free 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 (vegetarian), Sweet Potato Chocolate Chip Muffin (vegetarian) & Whole Grain Assorted Cereal (vegetarian)

Tuesday: Maple Belgian Waffle (vegetarian), Bacon & Cheese Egg Bites (contains pork) & Whole Grain Cereal (vegetarian)

Wednesday: Vanilla Pancake Bites (vegetarian), Hand-rolled Breakfast Burrito (Soy Chorizo, Egg & Cheese) (vegetarian) & Whole Grain Assorted Cereal (vegetarian)

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

Friday: Cinnamon Crumble (vegetarian), Fresh Baked Chocolate Chip Scone (vegetarian) & Whole Grain Assorted Cereal (vegetarian)

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.

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 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 dragon fruit, 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, Giusto’s 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.