

2025

April Dinner Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY
Assorted Wings Plant-based Tenders Assorted Fresh Veggies Queso/ Salsa & Chips Assorted Ice Cream	Scrambled Eggs Bacon or Sausage* Southern Style Grits Hashbrown Belgium Waffles with Assorted Toppings	Hot Dog* or Sausage Dog Caramelized Onions & Peppers French Fries Baked Beans Chocolate Cake	Beef Tacos With Assorted Fresh Toppings Ranchero Beans Whole Kernel Corn Strawberry Churro
Chicken Tenders Or Plant-based Tenders Green Beans & Mushrooms Baked Sweet Potato Buttery Roll Assorted Cookies	BBQ Pulled Pork Sandwich* Corn Nuggets Broccoli Salad Assorted Ice Cream	Beef* or Pork Nachos With Assorted Toppings Black Beans Whole Kernel Corn Apple Empanada	Assorted Pizza Corn on the Cob French Fries Garden Salad Strawberry Cake
No School	Spaghetti with Meatballs Or Mozzarella Dippers Parmesan Broccoli Garden Salad Garlic Toast	Chicken or Shrimp Po' Boy With Fresh Toppings Sweet Potato Fries Summer Corn Salad Assorted Ice Cream	Pork Chop Mashed Potatoes with Gravy English Peas Buttery Roll Lemon Cake
Assorted Wings Plant-based Tenders Loaded Fries Garden Salad Assorted Ice Cream	Cheeseburger With Assorted Fresh Toppings Onion Rings Baked Beans Apple Pie A la Mode	Chicken Alfredo Or Mozzarella Dippers Italian Green Beans Caesar Salad Garlic Toast Lemon Cake	Fried Cod or Fishless Filet Corn on the Cob Baked Beans Hushpuppies Assorted Ice Cream
Chicken Tenders Or Plant-based Tenders Squash Casserole Green Beans Buttery Roll Assorted Cookies	Philly Cheesesteak Peppers & Onions Potato Wedges Garden Salad Assorted Cheesecake	Fried Chicken or Plant-based Tender Macaroni & Cheese Collard Greens Cornbread Muffin Apple Pie	Italian Meatball Sub Or Mozzarella Dippers Steamed Broccoli Roasted Carrots with Feta Lemon Cake



MEALS INCLUDE 8 OZ MILK & ASSORTED FRUITS | DINNER \$8.00
A LA CARTE AVAILABLE AT AN ADDITIONAL CHARGE | PLANT-BASED ALTERNATIVES OFFERED DAILY

Our menu is subject to change based on product availability.