

MONDAY



TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

1

1. Soft Tacos
 2. Chicken Tenders w/ Dinner Roll
- Served with Green Beans

2

1. Pancakes w/ Sausage
 2. Bacon Cheeseburger
- Served with Tater Tots

3

1. Veggie Potstickers
 2. Popcorn Chicken
- Served with Mixed Vegetables

4

1. Cheese Pizza
 2. Pepperoni Pizza
- Served with Side Salad

3. Bagel & Yogurt Boat, 4. Turkey & Cheese Sandwich, 5. Peanut Butter & Jelly

7

1. Ham & Cheese Pretzel Melt
 2. Cheese Quesadilla
- Served with French Fries

8

1. Loaded Nachos
 2. Hot Dog
- Served with Mixed Veggies

9

1. Chicken Alfredo w/ Dinner Roll
 2. Grilled Cheese
- Served with Baked Broccoli

10

1. Cheeseburger
 2. Popcorn Chicken Bowl
- Served with Baked Beans

11

1. Cheese Pizza
 2. Pepperoni Pizza
- Served with Side Salad

3. Cereal & Yogurt Boat, 4. Deli Bento Box, 5. Peanut Butter & Jelly

14

1. Cheeseburger
 2. Mini Corn Dogs
- Served with Sweet Potato Fries

15

1. Meatball Parm
 2. Chicken Tender w/ Dinner Roll
- Served with Mixed Vegetables

16

1. **Big City Bites : Philadelphia** Chicken Cheese Steak
 2. Veggie Burger
- Served with Green Beans

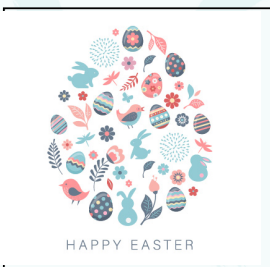
17

1. Cheese Pizza
 2. Pepperoni Pizza
- Served with Side Salad

18

School Closed

3. Muffin & Yogurt Boat, 4. Ham & Cheese Sandwich, 5. Peanut Butter & Jelly



22

School Closed
Spring Break

23

School Closed
Spring Break

24

School Closed
Spring Break

25

1. Cheese Pizza
 2. Pepperoni Pizza
- Served with Side Salad

3. Bagel & Yogurt Boat, 4. Turkey & Cheese Sandwich, 5. Peanut Butter & Jelly

28

1. Pasta w/ Meat Sauce
 2. Cheese Quesadilla
- Served with Baked Corn

29

1. General Tso Chicken
 2. Mozzarella Stuffed Breadstick
- Served with Carrot Coins

30

1. Bacon Cheeseburger
 2. Veggie Burger
- Served with Sweet Potato Fries



All meals include choice of milk & fruit

Menu Subject to Change

3. Cereal & Yogurt Boat, 4. Pepperoni & Cheese Box, 5. Peanut Butter & Jelly

Mathematics Awareness Month

April is Mathematics and Statistics Awareness Month. Since the start of Mathematics Awareness Week back in 1986, the aim has been to increase the level of interest in the study of mathematics and increase the level of public understanding and appreciation for the wide range of applications for mathematics in fields as diverse as manufacturing, business and medicine. However, sometimes we overlook a daily activity that can help students not only advance their math skills but also establish

life skills. That activity is cooking. Cooking with recipes engages reading skills, comprehension and math. Recipes might include fractions, measuring and portioning—many of the basic skills students need to excel in math. Consider encouraging your child to select a few recipes he or she would like to make. Then, take some extra time to have fun and appreciate together the opportunity cooking brings to build a greater understanding and appreciation for mathematics.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

Let's Talk Trash

There is a growing concern about food loss and waste throughout the United States. Consider that about 90 billion pounds of edible food goes uneaten each year. This costs most people about \$370 each year.

As the world population continues to grow, there is a greater need to set goals and develop initiatives to reduce the amount of food wasted. Less food loss and waste can help save money, improve food access and protect natural resources. The impacts of food loss and waste include:

- Food waste is the single largest component going into municipal landfills.
- Wholesome food is sent to landfills instead of feeding people in need.
- Producing, processing, transporting, preparing, storing and disposing of discarded food uses inputs such as land, water, labor and energy that could be available for other purposes.

What can you do?

Being mindful about planning, purchasing, protecting, preserving, storing, re-purposing, donating and recycling food can help you save money and reduce the amount of food thrown away. To learn more about how you and your family can help manage food waste, check out the USDA infographic at <https://choosemyplate-prod.azureedge.net/sites/default/files/printablematerials/2015-LetsTalkTrash-2page.pdf>.

Also, the Eating Healthy on a Budget section of [ChooseMyPlate.gov](https://www.choosemyplate.gov) provides ways to eat healthy and manage food resources at home: <https://www.choosemyplate.gov/budget>.

Source: <https://www.choosemyplate.gov/lets-talk-trash>.

Our foodservice facility prepares and serves some products which may contain ingredients identified as food allergens. For more information on food allergies, go to <http://www.foodallergy.org/>.

Fresh Pick Recipe

PINEAPPLE SALSA (SERVES 6)

- 2 1/2 cups pineapple tidbits (drained)
- 1/2 cup green bell pepper (chopped)
- 1/4 cup red onion (chopped)
- 1/2 cup cilantro (chopped)
- 1/2 cup jalapeño pepper (drained and chopped)

Lime Dressing

- 1 tablespoon brown sugar
- 1/8 cup unsweetened lime juice
- 1/8 teaspoon black pepper (ground)

1. Drain pineapple.
2. Dice green pepper and onion.
3. Wash cilantro and pat dry. Pull leaves off of stem and roughly chop.
4. Drain and chop jalapeños.
5. Whisk together sugar, lime juice and pepper.
6. Combine pineapple, onion and pepper, cilantro and jalapeños with lime dressing in serving container. Mix well.
7. Refrigerate for 30 minutes prior to serving.

NUTRITION FACTS:
70 calories, 1g fat,
20mg sodium, 1g fiber