

Director of Food & Nutrition

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Monday	Tuesday	Wednesday	Thursday 🍎	Friday 🍎
Chicken Fajita Sweet Corn Applesauce	3  Lasagna Roll Up with Garlic Bread Tender Broccoli Diced Pears	4 Sweet & Spicy BBQ Chicken Bowl Seasoned Green Beans Tropical Fruit	Fierogies with Sliced Bread Tater Tots Mixed Fruit	6  Pizzeria Style Cheese Pizza Mixed Vegetables Pineapple Tidbits
9 Chicken Parmesan Sandwich Steamed Broccoli Mandarin Oranges	Beef Nachos with Queso Cheese & Brown Rice Golden Corn Diced Peaches	11 Chicken Vegetable Dumplings Mixed Vegetables Applesauce	Meatball Hoagie with Mozzarella Cheese Seasoned Green Beans Tropical Fruit	Pizzeria Style Pepperoni Pizza Carrot Coins Diced Pears
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	Happy Summer			

## WHAT MAKES A MEALS

You must choose at least 3 of 5 components available for the school lunch price. Choice of Meat or Meat Alternate Choice of Vegetable, Choice of Fruit\* Choice of Grain/Bread, and Choice of Milk \*Students must choose at least one fruit or vegetable

## **MILK OPTIONS**

1% White or Fat Free Chocolate

## **FRUIT & VEGGIE OPTIONS**

Keep up your healthy habits on summer break.

Broccoli Florets | Baby Carrots
Dark Leafy Greens | Legume Salads
Celery & Cucumber
\*May choose two 1/2 cup servings
Crisp Apple | Sliced Peaches | Mixed Fruit
Fresh Orange | Banana | Pineapple Tidbits
Diced Pears | Applesauce

\*K-8 may choose up to 1/2 cup serving. 9th-12th may choose two 1/2 cup servings

## ALTERNATE MENU OPTIONS

Monday-Italian Hoagie

Tuesday-Breaded Chicken Wran

Wednesday-Chicken Caesar Wrap

Thursday-Buffalo Chicken Wrap

Friday-Turkey & Cheese Hoagie

Daily-Breaded Chicken Sandwich

