

JANUARY



ELEMENTARY BREAKFAST

All daily options are offered with fruit and milk.

Cold Food Line

Assorted Cereals
Fruit and Yogurt Parfait
Sunbutter and Jam Sandwich
Appleways Granola Bar

Hot Food Line

Breakfast Special Item
Egg and Cheese Sandwich
Breakfast Burrito

ELEMENTARY LUNCH

All options are offered with our salad bar and milk

Daily Entree

Our daily offering of scratch-made meals.

Sunbutter Sandwich

Made on Little Red Hen Bakery Bread.
*Peanut and Tree Nut Free

Deli Kit

Little Red Hen Bakery Roll, sliced turkey and a cheese stick

Monday

Tuesday

































Wednesday

Thursday

Friday



**Dec 22 - Jan 2
Winter Break
No School**

<p>5 Banana Crumble Muffin</p> <p>LUNCH   </p> <p>Grilled Cheese and Tomato Soup</p>	<p>6 Banana Crumble Muffin</p> <p>LUNCH  </p> <p>Pork and Bean Taco with Salsa, Lettuce and Sour Cream</p>	<p>7 Maple Oatmeal</p> <p>LUNCH </p> <p>Chicken and Rice Soup with Warm Pretzel and Cheese Stick</p>	<p>8 Cinnamon Streusel Coffee Cake</p> <p>LUNCH  </p> <p>Pasta with Meatballs</p>	<p>9 Whidbey Island Bagels with Cream Cheese</p> <p>LUNCH </p> <p>Indian Butter Chicken with Flatbread and Rice</p>
<p>12 Cinnamon Pear Muffins</p> <p>LUNCH </p> <p>Pulled Pork Sandwiches</p>	<p>13 Cinnamon Pear Muffins</p> <p>LUNCH  </p> <p>Beef and Bean Nachos with Salsa and Sour Cream</p>	<p>14 Pancakes with Berry Syrup</p> <p>LUNCH </p> <p>Hamburger with Potatoes and Creamy Coleslaw</p>	<p>15 Triple Berry Muffins</p> <p>LUNCH </p> <p>Beef Bolognese over Pasta</p>	<p>16 Triple Berry Muffins</p> <p>LUNCH  </p> <p>Cheese, Pepperoni or Supreme Pizza</p>
<p>19</p> <p>Martin Luther King, Jr Day</p> <p>No School</p>	<p>20 Pumpkin Muffin</p> <p>LUNCH  </p> <p>Chicken and Bean Quesadilla with Salsa, Lettuce, Sour Cream</p>	<p>21 Potatoes, Egg and Sausage</p> <p>LUNCH </p> <p>Potato Ham Soup with Cornbread and Cheese Stick</p>	<p>22 Pumpkin Muffin</p> <p>LUNCH  </p> <p>Chicken Alfredo over Pasta</p>	<p>23 Cinnamon Rolls!</p>  <p>Half Day No Lunch Served</p>
<p>26 Lemon Muffin</p> <p>LUNCH   </p> <p>Grilled Turkey and Cheese Sandwich</p>	<p>27 Lemon Muffin</p> <p>LUNCH  </p> <p>Beef and Bean Nachos with Salsa and Sour Cream</p>	<p>28 Pancakes with Berry Syrup</p> <p>LUNCH </p> <p>Chicken Tender with Roasted Potatoes and Broccoli</p>	<p>29 Maple Oatmeal</p> <p>LUNCH   </p> <p>Cauliflower Mac n' Cheese and Fruit Yogurt</p>	<p>30 Chef's Choice</p> <p>LUNCH  </p> <p>Cheese, Pepperoni or Supreme Pizza</p>



School Farm Grown



Locally Grown or Produced



Gluten-Free Option



Vegetarian Option



The Kitchen Sink

A LITTLE BIT OF EVERYTHING FROM THE CONNECTED FOOD PROGRAM

ON THE SCHOOL FARM

Arwen Norman, School Farm Manager

Farmers are grateful for greenhouses that allow us to grow warm-weather crops in a maritime climate and to extend the harvest season. At the School Farm we are excited to have expanded our greenhouse space substantially this fall by



completing a project that has been inching along for multiple seasons. Our new covered space will grow more tomatoes, but will also serve as a farm classroom that increases opportunities to host students in cold and wet weather. We are delighted about our new space - and grateful to extensive community support that made this project possible.

Photo: School Farm Greenhouse

SERVING UP SAMPLES

We love encouraging our students to be courageous eaters—but we also know the cafeteria line isn't always the easiest place to try something new. Offering small samples before adding a new dish to the menu gives students a chance to explore new flavors without the pressure of choosing it for lunch.

Thanks to our Farm to School team, students sampled our Potato Soup in December, and this month they'll get the chance to enjoy a full bowl when it appears on the menu!



Connected Food Program


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From the Kitchen

As we enter the holiday season, we want to express our deep appreciation for the students, families, staff, and community partners who make the Connected Food Program so strong. Your support, participation, and collaboration continue to shape a food program we can all be proud of.

This year brought meaningful progress, including earning the Eat Real Green Certification—a recognition of our commitment to offering nutritious, sustainable meals and operating with integrity and care. We are honored to be acknowledged in this way and grateful to everyone who helped make it possible.

Looking ahead, we remain committed to growing our program, improving sustainability, reducing waste, and ensuring all students have access to high-quality meals that support their well-being. Thank you for being such an important part of this journey. We wish you a warm, nourishing holiday season and look forward to all we will accomplish together in the coming year.

- Andreas, Chef/Production Supervisor

Student Food Service Accounts

Scan to for information and 'How To' videos on checking your student's food service account balance and adding money.

