January 2026

Elementary K-8

All meals include: Fat-free, low-fat or lactose-free milk choices.
Breakfast options: Listed entrée or General Mills Whole Grain Cereal with graham crackers and various fresh fruit options.
Lunch options: Listed entrées include access to unlimited salad bars full of seasonal fruit and vegetable offerings.
Sunbutter Meal offered daily as an alternate choice to listed entrées for lunch.

Monday	Tuesday	Wednesday	Thursday	Friday
5 Pancake Pup Birra & Cheese Pupusa Cheesy Pocket with Marinara	**6** Chicken Breakfast Slider Beef Soft Taco Plant Based Soft Taco Sides: Tortilla Chips with Fresh-Made Refried Beans and Roasty Toasty Salsa	**7** Turkey Breakfast Square Mandarin Orange Chicken Plant-Based Kickn' Nuggets Side: Brown Rice	**8** Scrambled Eggs Homemade Beef Bolognese Southwest Tortilla Soup w/ Grilled Cheese Croissant Side: Parmesan Caesar Salad with Garlic Breadstick	**9** French Toast w/ Fruit Compote Pepperoni Pizza Cheese Pizza
12 Maple Chip Pancakes Beef Taco Crisp Ups Bean & Cheese Burrito	**13** Turkey Breakfast Square Jennie-O Turkey and Gravy with Mashed Potatoes Plant-Based Kickn' Nuggets Side: Dinner Roll	**14** Fresh-Baked Apple Cinnamon Muffin Popcorn Chicken Garlic Cheese Toast	**15** Chicken Crispito & Roasty Toasty Salsa Mini Corn Dogs French Bread Pizza	**16** Eggoji Waffles Breaded Chicken Drumstick with Mashed Potatoes Bean & Cheese Pupusa Side: Dinner Roll
19 HOLIDAY	**20** Chicken Breakfast Slider Birra & Cheese Pupusa Cheesy Pocket with Marinara Side: Tortilla Chips and Fresh-Made Refried Beans	**21** Fresh Baked Pumpkin Loaf Mandarin Orange Chicken Plant Based Sweet & Sour Popcorn Bites	**22** Scrambled Eggs Homemade Beef Bolognese Southwest Tortilla Soup w/ Grilled Cheese Croissant Side: Garlic Breadstick	**23** French Toast w/ Fruit Compote Pepperoni Pizza Cheese Pizza

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Vegetarian:

Freshly prepared by the Central Kitchen:

Monday	Tuesday	Wednesday	Thursday	Friday
26 Maple Chip Pancakes Honey Chipotle Chicken Soft Taco Bean and Cheese Burrito Side: Tortilla Chips and Roasty Toasty Salsa	**27** Turkey Breakfast Square Jennie-O Turkey and Gravy with Mashed Potatoes Plant-Based Kickn' Nuggets Sides: Dinner Roll	**28** Country Biscuits and Pork Gravy Chicken Verde Plate Quesadilla with Red Sauce Side: Tortilla Chips and Brown Rice	**29** Chicken Crispito & Roasty Toasty Salsa Yellow Chicken Curry Plant-Based Crunchy Popcorn Chicken Bites Side: Brown Rice	**30** Eggoji Waffles Beef Cowboy Stew Bean & Cheese Pupusa Side: Mashed Potatoes and Dinner Roll

PRODUCE HIGHLIGHT:

Celery from Fresh Kist Produce, Santa Maria CA

Fun facts about celery:

- Celery is about 95% water, making it one of the most hydrating vegetables you can eat.
- **Celery can grow back from scraps.** If you put the bottom of a celery bunch in water, it'll start sprouting new leaves. You can even plant it in soil and grow your own celery!
- **You can hear celery growing.** Farmers say that on quiet nights in the celery fields, you can actually hear the celery plants growing and the stalks snapping as they get taller.
- **Celery comes in different colors.** While we usually see green celery, there's also white celery (called blanched celery) and even purple and red varieties!

Help shape school food!

We want your honest feedback on some of our new Central Kitchen offerings!

Our Central Kitchen uses celery as an ingredient in our housemade beef bolognese! We use over 450 pounds of celery for a single serve (over 17,000 portions) of beef bolognese!

Sac City Unified School District
Nutrition Services
916-395-5600
thecentralkitchen.org