

# HAWLEY SCHOOLS

## MARCH 2026

### ALLERGEN LUNCH MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2 GF: Chicken Pattie on GF Bun Potato Smiles	3 GF: Pizza Cooked Carrots	4 GF: Chicken Fajita GF Tortilla Green Beans	5 GF: Hamburger Gravy Mashed Potatoes & Gravy Corn	6 GF: Green Eggs & Ham Hashbrown GF Bread
9 GF: Hotdog on GF Bun Baked Beans	10 GF: Chicken Drumstick Mashed Potatoes GF Gravy Corn	11 GF: Spaghetti Casserole Carrots GF Garlic Bread	12 GF: BBQ Riblet Baked Potato	13 GF: Cheese Bread Green Beans
16 GF: Chicken Nuggets Tator Tots Buttered Bread	17 GF: Salisbury Steak Mashed Potatoes & Gravy Corn	18 GF: Chicken & Cheese Quesadilla Green Beans	19 GF: Sloppy Joe on GF Bun Hashbrown	20 No School
23 No School	24 GF: Corn Dog Baked Beans	25 GF: Chicken Strips Mashed Potatoes GF Gravy Corn	26 GF: French Toast Omelet Hash Brown	27 GF: Taco in a Bag Green Beans
30 GF: Cheeseburger on GF Bun French Fries	31 GF: Orange Chicken Fried Rice Carrots			

Lettuce is 50% Romaine Blend. Carrots, Broccoli, & Fruit are served daily.

Legumes are served on the center table weekly.

Salad Bar is the second option for 4th thru 12th Grades.

**GF** stands for **Gluten Free**.

Milk is: Skim, 1%, & Skim Chocolate. Bread is served with meals that do not have a bun or bread.  
The proper condiments are served with the correct food item. *Everything may be subject to substitution.*