



**Menus for
March 2026**
Big A Elementary

This institution is an equal opportunity provider.

Happy St. Patrick's Day!

Spring Forward



**Sunday,
March 8**



**the quest for
SCHOOL BREAKFAST**
NATIONAL SCHOOL BREAKFAST WEEK
MARCH 2-6, 2026

Kids!
Join us March 2-6
for
**National School
Breakfast Week
2026!**

Students:
Breakfast-No Charge
Lunch-No Charge

Daily Options:
PBJ Sandwich,
String Cheese, Grain,
Daily Fruit/Veggie Choices
Or
Protein Power Pack
w/Yogurt, String Cheese,
Grain, & Daily Fruit/Veggie Choices

Breakfast includes assorted fruit/juice
All meals include milk choice

**Harvest of the Month
Carrots**

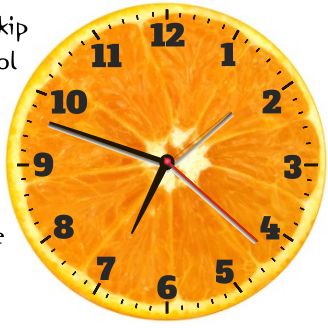


Market conditions, delivery, and availability of food may require changes in menu.

Monday, March 2	Tuesday, March 3	Wednesday, March 4	Thursday, March 5	Friday, March 6
Breakfast Breakfast Donut Lunch Mini Corn Dogs Baked Beans Tator Tots Fruit	Breakfast Sausage Biscuit Lunch Beef Nachos w/Salsa, Cheese Corn Black Beans Fruit	Breakfast Breakfast Pullpart Bun Lunch Popcorn Chicken w/Roll Green Beans Mashed Potatoes Fruit	Breakfast Chicken Biscuit Lunch Pizza Garden Salad Corn Frozen Fruit Treat	Breakfast Mini Cinni Lunch Brunch for Lunch
Monday, March 9	Tuesday, March 10	Wednesday, March 11	Thursday, March 12	Friday, March 13
Breakfast Muffin Lunch Hamburger Baked Beans French Fries Fruit	Breakfast Sausage Biscuit Lunch Pizza Quesadillas Salsa, Cheese Pinto Beans Veggie Dippers Fruit	Breakfast Breakfast Bread Lunch Fish Sticks Black Eyed Peas Mac N Cheese Fruit	Breakfast Chicken Biscuit Lunch Pizza Bites w/Marinara Garden Salad Corn Frozen Fruit Treat	Teacher Work Day

SQUEEZED FOR TIME?

Up to 30% of kids skip breakfast every school day. Even if your mornings are frantic, you'll feel better all day and do better in school, too, if you've had a balanced, nutritious breakfast!



EAT BETTER. PLAY HARDER. LIVE HEALTHIER. LEARN EASIER.
WELLNESS IS A WAY OF LIFE!

Monday, March 16

Breakfast
Waffle

Lunch
Hot Dog
Baked Beans
Tator Tots
Fruit

Tuesday, March 17

Breakfast
Sausage
Biscuit

Lunch
Spaghetti & Meat Sauce
Breadstick
Green Beans
Fruit

St. Patrick's Day

Wednesday, March 18

Breakfast
Breakfast
Pizza

Lunch
Popcorn Chicken
w/ Asian Rice
Spring Roll
Broccoli
Fruit
Fortune Cookie

Thursday, March 19

Breakfast
Chicken
Biscuit

Lunch
Pizza
Garden Salad
Corn
Frozen Fruit Treat

Friday, March 20

Breakfast
Pancake
Pup

Lunch
BBQ Melt Sandwich
Baked Beans
French Fries
Applesauce



Boost your Burrito!

Burritos made at home or at a Mexican restaurant, should **ALWAYS INCLUDE BEANS!** These tasty little wonders are a nutritional powerhouse, brimming with fiber, protein, and nutrients. For good nutrition, skimp on the cheese and load up on the beans!



Learn more at www.CHOOSEMYPLATE.gov or http://kidshealth.org/kid/stay_healthy/food/pyramid.html

Monday, March 23

Breakfast
Cereal w/ Milk

Lunch
Mini Calzones
w/ Marinara
Peas & Carrots
Fruit

Tuesday, March 24

Breakfast
Sausage
Biscuit

Lunch
Walking Taco
w/Salsa, Lettuce/Cheese
Black Beans
Spanish Rice
Fruit

Wednesday, March 25

Breakfast
Pancake

Lunch
Chicken
Sandwich
Veggie Dippers
Potato Smiles
Fruit

Thursday, March 26

Breakfast
Chicken
Biscuit

Lunch
Pizza Bites
w/Marinara
Garden Salad
Corn
Frozen Fruit Treat

Friday, March 27

Breakfast
Breakfast
Bar

Lunch
Deli Sandwich
Veggie Dippers
Baked Chips
Fruit

Monday, March 30

Spring Break

Tuesday, March 31

Spring Break

Weird SCIENCE

Make a RUBBER EGG!

You'll Need:

- ✓ a raw egg
- ✓ white vinegar
- ✓ a plastic container

- 1 Place the raw egg in the container and cover it with vinegar.
- 2 After 24 hours, gently prod the egg with your finger. Does it feel soft and elastic like rubber? (If not, replace the vinegar with fresh vinegar and wait another 24 hours.)
- 3 Congratulations! You have used the vinegar to "decalcify" the egg. The egg shell contains a substance called "calcium carbonate." The acid in the vinegar dissolves the calcium carbonate in the egg shell, and what's left is soft and flexible rather than hard and rigid. You've created a rubber egg!
- 4 Poke the egg (gently) with a fork until you pierce the shell and the yolk and white come out. The shell should look like a popped balloon!