



March 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

2

Breakfast Pizza

Savory Chicken Pot Pie
with Buttermilk Biscuit
Housemade Mac & Cheese

3

Country Biscuits and Pork Gravy

Beef Taco CrispUp
Plant Based Soft Taco
Sides: Tortilla Chips with
Fresh-Made Refried Beans

4

Fresh Baked All Spice Cinnamon Loaf

Mandarin Orange Chicken
Chef's Choice
Side: Brown Rice

5

Scrambled Eggs

Homemade Beef Bolognese

Chicken and Wild Rice Soup
w/ Grilled Cheese Croissant

Side: Garlic Breadstick

6

Apple Pear Oatmeal Round

Birria & Cheese Pupusa
Bean & Cheese Burrito
Side: Zesty Italian Pasta Salad

9

Pancake & Pork Sausage

Popcorn Chicken
Plant Based Kickn' Nuggets
Side: Pretzels

10

Chef's Choice

Cheeseburger
Plant-Based Kickn' Sandwich
Side: Tater Tots

11

Maple Chip Pancakes

Beef Taco CrispUp
Deeply Rooted Crunchy Taco
Side: Fresh-Made Refried Beans

12

Chef's Choice

Jennie-O Turkey Gravy
French Bread Pizza
Side: Mashed Potatoes
with Whole Grain Dinner Roll

13

Eggoji Waffles

Birria & Cheese Pupusa
Bean & Cheese Pupusa
Side: Mashed Potatoes
and Dinner Roll

16

Breakfast Pizza

Honey Chipotle Chicken Quesadilla
Cheese Quesadilla with Red Sauce
Side: Tortilla Chips

17

Country Biscuits & Pork Gravy

Dill Chicken Sandwich
Cheesy Pocket with Marinara
Side: Tater Tots

GREEN Salad Bar to Celebrate St Patricks Day!

18

Fresh Baked All Spice Cinnamon Loaf

Butter Chicken
Plant-Based Sweet & Sour
Popcorn Chicken
Side: Brown Rice

19

Chicken Crispito & Roasty Toasty Salsa

Mini Chicken Corn Dogs
Vegetable Chili with
Cornbread
Side: Garlic Breadstick

20

Apple Pear Oatmeal Round

Spring FEAST!
BBQ Chicken
Plant Based Kickn' Tenders
Side: Roasted Potatoes
Caesar Salad



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@theCentralKitchenSAC

Vegetarian:

Freshly prepared by the Central Kitchen:



Monday

Tuesday

Wednesday

Thursday

Friday

23

Blueberry Pancakes 🌿

Savory Chicken Pot Pie 🍲
with Buttermilk Biscuit

Housemade
Mac & Cheese 🌿

24

Yogurt Parfait with Seasonal
Fruit Compote 🍓 🌿

Crunchy Beef Taco 🍲
Deeply Rooted Crunchy Taco
🌿

Side: Fresh-Made Refried
Beans 🍲 🌿

25

Fresh Baked All Spice
Cinnamon Loaf 🍲

Homemade Beef
Bolognese 🍲
Plant-Based Kickn' Tenders
🌿

Side: Garlic Breadstick 🌿

26

Sunrise Taco with Eggs,
Cheese & Roasty Toasty
Salsa 🍲 🌿

Chicken and Wild Rice Soup
with Grilled Cheese 🍲

Cheese Pizza 🌿

Side: Brown Rice 🌿

27

Apple Pear Oatmeal
Round 🍓 🌿

Cheeseburger
Plant-Based Option
Available

Side: Tater Tots 🌿

WE SAVED YOU A SEAT

March 2-6 is National School Breakfast Week and we saved you a seat! The Central Kitchen is excited to be serving housemade items all week, including our newest Oatmeal Pear Breakfast Round, All Spice Cinnamon Loaf, and hearty scrambled eggs! Remember, breakfast is free for all students!



The Central Kitchen is cooking up change!

Did you know the Central Kitchen produces over 125,000 freshly prepared servings per week?! Our chefs are constantly developing new kid-friendly recipes and offering them on the menu! This year, they've created over 30 different freshly prepared items for our school menus! For this new menu cycle, be on the lookout for the following new items:

- Chicken & Wild Rice Soup
- Apple Pear Oatmeal Round
- Butter Chicken
- Honey Chipotle Chicken Quesadilla
- Vegetarian Chili
- Zesty Italian Pasta Salad

Spring Feast will be offered on the menu on Friday, March 20th!
Join us to feast on Central Kitchen's
BBQ Roasted Chicken, seasoned potatoes and Caesar Salad!



Nutrition Services
916-395-5600
thecentralkitchen.org

This institution is an equal opportunity provider. Menus subject to change.