

MAY 2026 NATIVITY LUNCH

Milk choices include 1% white milk or fat-free flavored milk

Five food components are offered at lunch daily: **Meat/Meat Alternate**, **Grain**, **Fruit**, **Vegetable**, and **Milk**. To make a meal, students must select foods from at least 3 components in the required serving sizes. At least one item must be ½ c fruit or ½ c vegetable.



ACE'S CORNER

All students are eligible for universal free lunch in the Scranton School District.

Cheese, PB&J, and/or Sun Butter & Jelly Sandwiches offered at lunch daily

If you or someone in your party has a food allergy, please contact a foodservice manager, chef, or dietitian on site.



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Now Hiring!! Food Service is Hiring! <i>Work While Kids are in School</i> Great Benefits Apply online @ www.aramark.com</p>	<p>Game On! <i>Grab some fuel for Physical Fitness & Sports Month.</i></p> 	<p>Grab A Slice <i>Pizza is the guest of honor on Pizza Party Day.</i></p> 	<p>School Lunch Heros <i>Celebrate the people who make lunch great!</i></p> 	<p>School Lunch Hero Day! 1 Cheese Pizza Turkey & Cheese Sandwich Spiral Fries Fresh Baby Carrots Fresh Garden Salad Applesauce 100% Orange Juice</p>
<p>Hot Dog 4 Make-Your-Own Pizza Bagel Steamed Peas Fresh Broccoli Fresh Garden Salad Mixed Fruit Cup 100% Apple Juice</p>	<p>Chicken Soft Tacos 5 Popcorn Chicken Salad w/ Croutons & Dinner Roll Steamed Corn Fresh Tomato Wedges Fresh Spinach Salad Diced Peaches Fresh Orange</p>	<p>French Toast Sticks w/ Chicken 6 Sausage Patty Make-Your-Own Pizza Bagel Smile Fries Fresh Cucumber Slices Fresh Garden Salad Diced Pears Fresh Apple Slices</p>	<p>Chicken & Vegetable Dumpling w/ Vegetable Egg Roll 7 Popcorn Chicken Salad w/ Croutons & Dinner Roll Steamed Carrots Fresh Celery Sticks Fresh Spinach Salad Pineapple Chunks & Fresh Banana</p>	<p>Pizza Party Day! 8 Cheese Pizza Make-Your-Own Pizza Bagel Pinto Campfire Beans Fresh Baby Carrots Garden Salad Applesauce 100% Orange Juice</p> 
<p>Chicken Patty Sandwich 11 Peach & Yogurt Parfait w/ Cheese Stick, Heartzels, & Goldfish Vegetarian Baked Beans Fresh Celery Sticks Fresh Garden Salad Mixed Fruit Cup 100% Apple Juice</p>	<p>Beef Nachos 12 Egg Chef Salad w/ Croutons & Dinner Roll Steamed Corn Fresh Green Pepper Strips Fresh Spinach Salad Diced Peaches Fresh Orange</p>	<p>Popcorn Chicken w/ Biscuit 13 Peach & Yogurt Parfait w/ Cheese Stick, Heartzels, & Goldfish Mashed Potatoes w/ Gravy Fresh Tomato Wedges Fresh Garden Salad Diced Pears Fresh Apple Slices</p>	<p>Cheeseburger 14 Egg Chef Salad w/ Croutons & Dinner Roll Steamed Carrots Fresh Cucumber Slices Fresh Spinach Salad Pineapple Chunks & Fresh Banana</p>	<p>15 Cheese Pizza Peach & Yogurt Parfait w/ Cheese Stick, Heartzels, & Goldfish Steamed Broccoli Fresh Baby Carrots Fresh Garden Salad Applesauce 100% Orange Juice</p>
<p>Beef Soft Tacos 18 Ham & Cheese Sandwich Kickin' Pinto Beans Fresh Tomato Wedges Fresh Garden Salad Mixed Fruit Cup 100% Apple Juice</p>	<p>Professional Development Day No School for Students 19</p>	<p>Maple Mini Pancakes 20 Colby Cheese Omelet Ham & Cheese Sandwich Tater Tots Fresh Celery Sticks Fresh Garden Salad Diced Pears Fresh Apple Slices</p>	<p>Popcorn Chicken w/ Biscuit 21 Italian Salad w/ Croutons & Dinner Roll Steamed Green Beans Fresh Broccoli Fresh Spinach Salad Pineapple Chunks & Fresh Banana</p>	<p>22 Cheese Pizza Ham & Cheese Sandwich Steamed Broccoli Fresh Baby Carrots Fresh Garden Salad Applesauce 100% Orange Juice</p>
<p>Memorial Day Weekend No School 25</p>	<p>Mini Pierogies w/ Cheese Stick 26 Breaded Chicken Caesar Salad w/ Croutons & Dinner Roll Steamed Carrots Fresh Broccoli Fresh Spinach Salad Diced Peaches & Fresh Orange</p>	<p>Rotini Pasta w/ Meat Sauce 27 Strawberry & Yogurt Parfait w/ Cheese Stick, Heartzels, & Goldfish Steamed Broccoli Fresh Celery Sticks Fresh Garden Salad Diced Pears & Fresh Apple Slices</p>	<p>Eggoji Waffles w/ Turkey Sausage Links 28 Breaded Chicken Caesar Salad w/ Croutons & Dinner Roll Waffle Fries Fresh Green Peppers & Spinach Salad Pineapple Chunks & Fresh Banana</p>	<p>29 Cheese Pizza Strawberry & Yogurt Parfait w/ Cheese Stick, Heartzels, & Goldfish Steamed Green Beans Fresh Cucumber Slices Fresh Garden Salad Applesauce & 100% Orange Juice</p>

BECAUSE OF BLUE

Also used for making rich cloth and food dyes, blue fruits and veggies contain vitamin C, antioxidants, ellagic acid, polyphenols, and the flavonoid anthocyanin. Anthocyanin is an antioxidant known to have positive effects on memory and learning. Along with ellagic acid, they also may offer anti-inflammatory and anti-viral benefits as well as protect against heart disease and obesity. Blue foods bursting with anthocyanin, ellagic acid, and vitamin C include blueberries, blackberries, and elderberries.

DISCOVER: BLUEBERRY

Look out for deliciously sweet yet tart blueberries in the cafeteria this month. In season from April to late September, these flavorful berries are packed with antioxidants as well as vitamin C, calcium, and magnesium.



BLUE POTATOES: Loaded with protein, fiber, & copper
Peak Season: Aug.-Sep.

BLUE TOMATOES: Hearty dose of anthocyanins, lycopene, & vitamin C
Peak Season: Jul.-Sep.



BLUE CORN:
Bursting with anthocyanin & protein
Peak Season: Oct. - Nov.

CHALLENGE OF THE MONTH: HYDRATING WITH INFUSED WATER

Stay hydrated this summer by making your own infused water. Experiment by mixing different fruits and veggies. Check out our recipes for inspiration.



STRAWBERRY + KIWI + LIME

WATERMELON + CUCUMBER + MINT



ACE'S RECIPE OF THE MONTH:

BERRY YUMMY FRUIT SALAD*

Serves 6



INGREDIENTS:

- 1 1/2 cups raspberries
- 1 1/2 cups blueberries
- 1 1/2 cups strawberries, hulled and halved
- 1 1/2 cups blackberries
- 1/4 cup honey
- 2 tablespoons lime juice
- 2 teaspoons poppy seeds
- Mint sprigs and lime wedges for garnish (optional)

PREPARATION:

1. Place the raspberries, blueberries, strawberries, and blackberries in a large bowl.
2. In a small bowl, whisk together the honey, lime juice, and poppy seeds until well combined.
3. Pour the honey mixture over the berries and toss gently to coat.
4. Serve immediately, or cover and refrigerate for up to four hours. Garnish with mint sprigs and lime wedges if desired.



*DO NOT attempt to cut or chop without adult supervision.