

Old Trail School

WEEKLY LUNCH MENU: GRADES 1-8

May 18	May 19	May 20	May 21	May 22
M	T	W	TH	F
Blackened Seafood Taco* Blackened Tofu Taco* (VE) Citrus Slaw (GS, VE)	Nacho Bar Tortilla Chips (GS, VE) Cheese Sauce (GS) Shredded Chicken (GS) Black Beans (GS, VE) Fresh Toppings	Cornbread Bar* Bean Chili (GS, VE) Pulled BBQ (GS) Fresh Toppings	Carnitas Bowl Cilantro Lime Rice (GS, VE) Black Beans (GS, VE) Fresh Toppings	Gyro Bar Seasoned Gyro Meat Falafel (GS, VE) Tzatziti Sauce (GS) Fresh Toppings
Cheese Ravoli* Marinara	Chicken Caesar Wrap*	Pasta* Pesto	Chicken Alfredo Bake*	Pizza Rollup* Plant Based Pizza Rollup (GS, VE) Pizza Sauce (GS, VE)
Baked Potato Bar Baked Potato (GS) Three Bean Chili (GS, VE) Broccoli (GS, VE) Fresh Toppings	Otis Chicken Bowl* Plant Based Chicken (VE) Mashed Potatoes (GS) Corn (GS, VE)	Herbed Chicken (GS) Herbed Tofu (GS, VE) Garlic Butter Orzo Roasted Vegetables (GS, VE)	Hamburger Bar All Beef Hamburger* Plant Based Hamburger* (VE) Assortment of Chips (GS, VE) Fresh Toppings	Hotdog* Plant Based Hotdog* (VE) Baked Beans (GS, VE) Pasta Salad
Composed Salad Couscous Salad	Composed Salad Santa Fe Salad (GS)	Composed Salad Asian Chicken Salad (GS)	Composed Salad Mediterranean Tuna Salad (GS)	Composed Salad Buffalo Chicken Salad
Beef Chili			Soup of the Day Dirt Cup*	

VE-Vegan, GS-Gluten Sensitive | * Gluten-Free Bread, Buns, Pizza and Pasta Available

DAILY OFFERINGS

An assortment of more than 20 different fresh greens, veggies, fruits, proteins and toppings, along with composed salads.

FOOD ALLERGIES

Please discuss any food allergy issues concerning your child with our District Dietitian Kristen Marcela (770.815.4450).

No child will be discriminated against because of race, color, national origin, age or disability. If you have been discriminated against, write to the Department of Agriculture, Washington, D.C. 20250.

