



2026 NEW MIAMI LUNCH MENU

September

The following major food allergens are used as ingredients: Milk, Egg, Fish, Tree Nuts, Peanuts, Wheat, Soy and Sesame. Please notify a food employee for more information about these ingredients.

MON	TUE	WED	THU	FRI	Daily MENU *MID/HIGH SCHOOL
	1	2	3	4	THE GRILLE
	CHICKEN WALKING TACO CORN SALAD REFRIED BEAN DICED PEARS	BBQ BACON CHEESEBURGER BAKED BEANS DICED PEACHES	CHILLI CHEESE HOTDOG CELERY & CARROTS PINEAPPLE	NO SCHOOL FOR STUDENTS	HAMBURGER CHEESEBURGER CHICKEN SANDWICH *PB&J (ALL GRADES)
7	8	9	10	11	THE GARDEN
NO SCHOOL FOR LABOR DAY	BEEF TACO SALAD REFRIED BEAN CORN SALAD DICED PEARS	CHICKEN & MASHED POTATO BOWL GOLDEN CORN DICED PEACHES	SPAGHETTI AND MEATBALLS GREEN BEAN DICED PEACHES	PIZZA DAY * WHOLE SCHOOL GARDEN SALAD MIXED FRUIT	CHEF SALAD SALAD w CHICKEN WRAPS & SANDWICHES
14	15	16	17	18	THE PIZZERIA
NASHVILLE HOT HONEY CHICKEN SANDWICH GREEN BEAN PINEAPPLE	TACO BURRITO STREET CORN SPANISH RICE DICED PEARS	PORK BBQ SANDWICH BAKED BEANS GARDEN SALAD MANDARIN ORANGE	BREAKFAST FOR LUNCH TATER TOTTS SPICED APPLES	GRILLED CHEESE AND TOMATO SOUP GARDEN SALAD MIXED FRUIT	CHEESE PIZZA PEPPERONI PIZZA SPECIALTY PIZZA
21	22	23	24	25	FRUIT AND VEG
SWEET AND SOUR CHICKEN OVER RICE STEAMED BROCCOLI PINEAPPLE	LOADED CHICKEN TOTCHO BOWL BEAN & CORN SALAD DICED PEARS	HOT HAM AND CHEESE GREEN BEAN DICED PEACHES	BUFFALO POPCORN CHICKEN HONEY CARROTS APPLE SAUCE	CHEESEBURGER FRENCH FRIES MIXED FRUIT	FRESH FRUIT FRUIT CUPS VEGETABLE CUP *MUST HAVE ½ CUP
28	29	30			DAIRY
CHICKEN MARINARA SANDWICH GREEN BEANS DICED PEACHES	BEEF AND CHEESE TACOS CORN SALAD DICED PEARS	ORANGE CHICKEN BOWL BROWN RICE STIR FRY VEGETABLE MANDARIN ORANGE			1% WHITE MILK 1% CHOCOLATE MILK YOGURT PARFAIT
					ALA CARTE \$\$\$
					ASSORTED CHIPS ASSORTED SNACKS ASSORTED DRINKS *PRICES VARY

This institution is an Equal opportunity provider

MENU IS SUBJECT TO CHANGE

Cafeteria Director: Jesse Armstrong: 513-325-4881