



October 2026 Menu

Learn more about our farm to school story



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

A few of our Farm to School partners



1 Turkey Sausage Breakfast Square

Korean BBQ Chicken
-or-
Korean BBQ Tofu Fried Rice

2 Maple Chip Pancakes with Syrup

Fish Sandwich
-or-
Macaroni & Cheese

8 Chicken Chili Crispito w/ Roasty Toasty Salsa

Turkey Marinara Pasta Bake - or-
Mac & Cheese

9 CK Oatmeal Breakfast Rounds

Pepperoni Pizza
- or-
Cheese Pizza

15 Turkey Sausage Breakfast Square

Korean BBQ Chicken
-or-
Korean BBQ Tofu Fried Rice

16 Maple Chip Pancakes with Syrup

Fish Sandwich
-or-
Macaroni & Cheese

22 Chicken Chili Crispito w/ Roasty Toasty Salsa

Turkey Marinara Pasta Bake - or-
Mac & Cheese

23 CK Oatmeal Breakfast Rounds

Pepperoni Pizza
- or-
Cheese Pizza

29 Turkey Sausage Breakfast Square

Korean BBQ Chicken
-or-
Korean BBQ Tofu Fried Rice

30 Maple Chip Pancakes with Syrup

Fish Sandwich
-or-
Macaroni & Cheese

5 Breakfast Fruit Smoothie

Beef Cheeseburger
-or-
Black Bean Burger

6 Egg Bites with Potatoes

Crunchy Beef Taco
-or- Bean & Cheese
Crunchy Taco

7 Fresh Baked Muffins

Mandarin Orange Chicken Bowl
-or-
Korean BBQ Tofu with Bown Rice

12 HOLIDAY

13 Bagel & Cream Cheese

Chicken Crispito
-or-
Bean & Cheese Burrito

14 Fresh Baked Muffins

Chicken Pasta Alfredo -or-
Kickin Tenders

19 Breakfast Fruit Smoothie

Beef Cheeseburger
-or-
Black Bean Burger

20 Egg Bites with Potatoes

Crunchy Beef Taco
-or- Bean & Cheese
Crunchy Taco

21 Fresh Baked Muffins

Mandarin Orange Chicken Bowl
-or-
Korean BBQ Tofu with Brown Rice
-or- Vegetarian Bento Box

26 Parfait Cup w/ Seasonal Fruit Compote

Beef Hot Dog
-or-
French Bread Pizza

27 Bagel & Cream Cheese

Chicken & Rice Soup
-or-
Bean & Cheese Burrito

28 Fresh Baked Muffins

Chicken Pasta Alfredo -or-
Kickin Tenders



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Vegetarian



Freshly Prepared by Central Kitchen

FARM TO SCHOOL MONTH



Learn More About
National Farm to School



CREATING THRIVING COMMUNITIES: LOCAL FOOD IN EVERY SCHOOL

Local food procurement can create healthier schools and stronger communities. When we purchase directly from local farmers and ranchers students enjoy fresher, healthier meals while creating important market opportunities for small and mid-sized producers.

Local procurement can be complex and requires thoughtful planning, partnerships, funding, and investment. We believe that our students deserve the best school meals possible with simple clean ingredients for life long healthy outcomes.

This Farm to School Month, we're highlighting the importance of local procurement, advocating for policies and funding that support it, and celebrating our team and our partners like Soil Born Farms and Food Literacy Center that making this work possible.

HALLOWEEN & CLASSROOM CELEBRATIONS

Our goal is to celebrate students—not sugary treats!

- Non-food celebrations are encouraged whenever possible.
- If food is included, it must be healthy and non-allergenic to all students in the classroom.
- Food must also follow District Wellness Policy and Competitive Foods regulations.
- Cupcakes, cookies, candy, and other unhealthy treats are not allowed or appropriate for classroom celebration foods.
- For ideas, visit the District website for healthy, non-food celebration suggestions.

Celebrate the child, not the cupcake! 🎉

All meals include: Fat-free, low-fat or lactose-free milk choices.

- *Breakfast options: Listed entrée or General Mills Whole Grain Cereal with sides.*
- *Lunch options: Listed entrée or a Sunbutter Sandwich.*
- *Various seasonal fruit offerings available for breakfast and lunch.*

This institution is an equal opportunity provider.

Menus subject to change.



**More
Celebration Ideas**

