

Old Trail School

WEEKLY LUNCH MENU: GRADES 1-8

Nov. 2	Nov. 3	Nov. 4	Nov. 5	Nov. 6
M	T	W	TH	F
Gyro Bar Seasoned Gyro Meat Falafel (GS, VE) Tzatziki Sauce (GS) Fresh Toppings	Chicken Taco Bake (GS) Bean Taco Bake (GS, VE) Fresh Toppings	Eggroll Bowl Roasted Cabbage (GS, VE) Roasted Vegetables (GS, VE) Ground Pork (GS) Tofu (GS, VE) Fresh Toppings	Cornbread Bar Cornbread* Three Bean Chili (GS, VE) Pulled BBQ (GS) Fresh Toppings	Tater Tot Bar Tater Tot (GS, VE) Three Bean Chili (GS, VE) Ground Beef (GS) Fresh Toppings
Cheese Tortellini* Garlic Butter (GS)	Turkey Club *		Chicken Bacon Ranch Bake*	Breadstick Bar Breadstick* Cheese Breadstick Pizza Sauce (GS, VE).
Parmesan Crusted Tilapia Parmesan Crusted Tofu (GS) White Rice (GS, VE) Broccoli (GS, VE)	French Toast Sticks* Scrambled Eggs (GS) Breakfast Potatoes (GS, VE) Fresh Toppings	Pasta* Garlic Butter(GS)	Chicken Sandwich Bar Chicken Sandwich* Plant Based Chicken Sandwich (GS, VE) Roasted BBQ Seasoned Cauliflower (GS, VE) Green Beans (GS, VE)	BBQ Pulled Chicken (GS) Cornbread* Cream of Spinach (GS)
Composed Salad Chickpea Greek Salad (GS)	Composed Salad Spinach Berry Salad (GS, VE)	Meatloaf (GS) Plant Based Meatloaf (GS, VE) Mashed Potatoes (GS) Mixed Vegetable (GS)	Composed Salad Caesar Salad	Composed Salad BLT Pasta Salad
	Soup of the Day	Composed Salad Thai Salad	Rice Krispy Treat (GS)	
			Soup of the Day	

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 Nurse Alyssa Gaither
agaither@oldtrail.com

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.

