MENU

November 23rd – 27th

	Monday	Tuesday	Wednesday	Thursday	Friday
GRILL	*Hamburger *Cheeseburger Veggie Burger Grilled Chicken	*Hamburger *Cheeseburger Veggie Burger Ham & Swiss	**No School**	**No School**	**No School**
TRATTORIA	Pepperoni or Cheese French Bread	Cheese Pizza Pepperoni Pizza Spicy Italian	**No School**	**No School**	**No School**
AGAVE	Proteins: Chicken or Beef Choice of tacos, burrito, nachos, or a taco salad Fresh Toppings included	Thanksgiving Dinner! Turkey Mashed Potatoes Gravy Stuffing Green Beans Cranberries	**No School**	**No School**	**No School**

Nutribar

Including but not Limited to:

Mushrooms, Tomatoes, Carrots, Broccoli, Onions, Bell Peppers, Cucumbers, Cauliflower, Roasted Beets, Sweet Potatoes, Red Skin Potatoes, Edamame, Romaine, Green Leaf, Spinach, Spring Greens, Wheat Berry, Quinoa, Barley, Flax Seed, Tofu, Assorted Cheeses, Hummus, Assorted Beans, Eggs, Bacon, Composed Salads, Raisins, Dried Cranberries, Fresh Fruits, Sunflower Seeds, Croutons, Pita Chips, Olives, Banana Peppers, Jalapenos, and Assorted Dressings.

EAT LOCAL

Local and /or Organic fruit and vegetable selections available in season.
Some fruit and vegetables grown at the high school
The Granville Schools Fresh Foods Program proudly serves locally grown foods in cooperation with the following partners:
Birds Haven Farm, Finlayson Farms, Shagbark Seed and Mill Co, and Phillip's Meat Processing

Please discuss any food allergy issues concerning your child with the Resident Director Dave Kraynak 740.587.8156 david.kraynak@avifoodsystems.com or you can contact Miranda Petrigash, RDN, AVI Foodsystems at mpetrigash@avifoodsystems.com for assistance

USDA is an equal opportunity provider, employer, and lender.

AVI Fresh
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES