December Menu 2026

Tuesday, December 1
Crunchy Grass Fed Organic Beef Taco (scratch-made, gluten free)
Crispy Chicken Breast Sandwich
Veggie Burger (vegetarian)
Wowbutter & Jelly Sandwich & String Cheese (vegetarian)

Wednesday, December 2
Buffalo Chicken Wings (mild) & Garlic Knot
Mozzarella Stuffed Breadsticks & Marinara (vegetarian)
Yogurt & Granola (vegetarian, gluten free)
Mini Rice Krispie Treat (gluten free)

Thursday, December 3
Chicken & Waffles
EUSD Cheese Pizza (vegetarian, scratch-made)
EUSD BBQ Chicken Pizza (scratch-made)
Oatmeal Benefit Bar & Yogurt Smoothie (vegetarian)

Friday, December 4
Grass Fed Beef Hamburger
Grass Fed Beef Cheeseburger
Pretzel Bites with Cheese Dipping Sauce (vegetarian)
Yogurt & Granola (vegetarian, gluten free)
Brookie (vegetarian)

Monday, December 7
Four Cheese Tortellini Pasta with EUSD Marinara & Garlic Knot (scratch-made, vegetarian)
EUSD Cheese Pizza (scratch-made, vegetarian)
EUSD Margarita Pizza (scratch-made, vegetarian)
"Build Your Own" Cheese Pizza (vegetarian)

Tuesday, December 8
Homemade Bean & Cheese Burrito (scratch-made, vegetarian)
Crispy Chicken Tenders
Wowbutter & Jelly Sandwich & String Cheese (vegetarian)

Wednesday, December 9
Orange Chicken & Brown Rice
Stuffed Cheese Quesadilla (scratch-made, vegetarian)
Stuffed Quesadilla with Grilled Chicken (scratch-made)
Yogurt & Granola (vegetarian, gluten free)
Fortune Cookie (vegetarian)

Thursday, December 10

Creamy Chicken Alfredo Pasta (scratch-made)
EUSD Cheese Pizza (scratch made, vegetarian)
EUSD Pepperoni Pizza (scratch-made, contains pork)
Oatmeal Benefit Bar & Yogurt Smoothie (vegetarian)

Friday, December 11
Brunch for Lunch with Grass Fed Pork Sausage (scratch-made, contains pork)
Chicken Corn Dog (Nitrate free)
Yogurt & Granola (vegetarian, gluten free)
Fresh Baked Celebration Cookie (vegetarian)

Monday, December 14
Baked Potato with Cheese Sauce (gluten free, vegetarian), & Toppings (contains pork)
EUSD Cheese Pizza (scratch-made, vegetarian)
EUSD Pineapple Pizza (scratch-made, vegetarian)
"Build Your Own" Cheese Pizza (vegetarian
Whole Fruit Popsicle (vegetarian, gluten free)

Tuesday, December 15
Baja Fish Taco & Tortilla Chips
Grass Fed Beef Hamburger
Veggie Burger (vegetarían)
Wowbutter & Jelly Sandwich & String Cheese (vegetarian)

Wednesday, December 16
Bowtie Pasta with Butter Parmesan Sauce (scratch-made) & Garlic Knot (vegetarian)
Grilled Cheese Sandwich (scratch-made, vegetarian)
Yogurt & Granola (vegetarian, gluten free)
Mini Rice Krispie Treat (gluten free)

Thursday, December 17
Fiesta Nachos (vegetarian), with Grass Fed Organic Beef (scratch-made, gluten free)
EUSD Cheese Pizza (scratch made, vegetarian)
EUSD Pepperoni & Sausage Pizza (scratch-made, contains pork)
Oatmeal Benefit Bar & Yogurt Smoothie (vegetarian)

Friday, December 18
Grass Fed Beef Hot Dog
Mac & Cheese (vegetarian, scratch-made)
Yogurt & Granola (vegetarian, gluten free)
Whole Fruit Popsicle (vegetarian, gluten free)

Winter Break (December 21 – January 4)

Student Meal Prices:

All EUSD Students eat for Free!
Adult & Visitor Meal Prices:
Adult/Visitor Breakfast: $4.00
Adult/Visitor Lunch: $6.00

Daily Salad Bar:
Fresh, Seasonal, California-Grown!
Unlimited Daily Salad bars are part of every school lunch, featuring EUSD Farm Lab and grown organic lettuce and seasonal veggies!

Mondays: California Grown Cutie Tangerines & Jicama
Tuesdays: Locally Grown Sliced Oranges & Celery
Wednesdays: California Grown Honeydew Melon & Locally Grown Dassi Farms Persian Cucumbers
Thursdays: California Grown Kiwi & Broccoli
Fridays: California Grown Strawberries & Bananas
Various dressings are offered daily including a gluten free option.

Breakfast Menu
Breakfast is served daily before school. Check with your school office for specific service times. Breakfast includes a choice of entrée, fruit, yogurt, milk, and string cheese.

Monday: Vanilla Pancake Bites (vegetarian), Sweet Bread Concha (vegetarian) & Whole Grain Cereal (vegetarian)
Tuesday: Banana Bread (vegetarian), Bagel & Cream Cheese (vegetarian) & Whole Grain Cereal (vegetarian)
Wednesday: Bacon & Cheese Egg Bites (contains pork), Maple Belgian Waffle (vegetarian) & Whole Grain Cereal (vegetarian)
Thursday: Scratch-made Chocolate Chip Muffins (vegetarian), Ham & Cheese Croissant (contains pork) & Whole Grain Cereal (vegetarian)
Friday: Hand-rolled Breakfast Burrito (Soy Chorizo, Egg & Cheese) (vegetarian), Fresh Baked Chocolate Chip Scone (vegetarian) & Whole Grain Cereal (vegetarian)

School Meal Information

To view school menus, nutrition facts, and meal program information, visit our EUSD Child Nutrition Services website for more details (https://www.eusd.net/departments/child-nutrition-services) or download our Mobile Menu App at www.schoolcafe.com.

Lunch includes: 1 entrée, unlimited salad bar (full of local/organic fruits & veggies), locally sourced milk, and any side items. No paperwork is needed to receive free meals at school. To receive lunch, students will either scan their lunch card or enter their four-digit pin number when they go through the lunch line (both provided at the beginning of the SY). If you have any questions or concerns, please email Lea Bonelli, Director of Child Nutrition Services: lea.bonelli@eusd.net.

Food Allergies:

- A variety of Gluten Free (GF) and vegetarian entrees are offered throughout the week. Some GF entrées are GF without the bread/bun/tortilla/etc. Corn tortillas available upon request.
- We serve GF items, but our kitchens are not GF facilities.
- We do not serve any entrées that contain peanuts or tree nuts; however, we are not considered a nut-free facility. Items may be processed in facilities that also process nuts and other allergens.
- If your child needs a special meal accommodation, please fill out the Request for Special Meals Form (found in the Allergies section of the CNS webpage) and return it to your school nurse. Accommodations forms must be signed by a medical professional.

**Menus are subject to change without notice **
This institution is an equal opportunity provider.

Cream Co. Meats: Cream Co. works with over 20 sustainable, regenerative, and organic family farms in northern California. Our beef, pork and chicken come from a variety of farms including Mary's Chicken and Beeler's Pork.

EUSD Farm Lab: Our certified organic EUSD Farm Lab provides seasonal produce for our salad bars at every school. This includes organic lettuce, carrots, cucumbers, tomatoes, corn, beets, etc. Not to mention all the tomatoes used in our scratch made pizza and pasta sauces.

Dickinson Family Farms: Based in Fallbrook, Dickinson Family Farms provides local, seasonal, and organic produce to our schools, including dragon fruit, finger limes, oranges, apples, avocados, etc.

Hidden Foods: Started by an Encinitas USD mom, Hidden Foods packs nutrition and "hidden" fruits and veggies into their delicious breakfast muffins served to our students.

Lopes Family Farms Rice: This family-owned organic farm in Princeton, California, utilizes an ancient Chinese rice farming technique that incorporates ducks into the cultivation of brown rice. The ducks eat weeds and bugs while enriching the soil with nitrogen and organic matter. Their organic rice can be found in a variety of EUSD entrees.

Boar's Head: High quality deli meats and cheeses, free of preservatives and nitrates, while also using whole muscle proteins. Their turkey and cheeses can be found in our deli sandwiches, grilled cheeses, quesadillas, and on our salad bar.

Giusto's Organic Flour: Based In San Francisco, Giusto's high quality, organic flour (wheat and all-purpose) is used in our pizza dough and fresh baked goods.

Dassi Family Farm: Based in Leucadia and San Marcos, Dassi Family Farm is a local, sustainable greenhouse providing delicious, seasonal tomatoes and cucumbers for our salad bars.