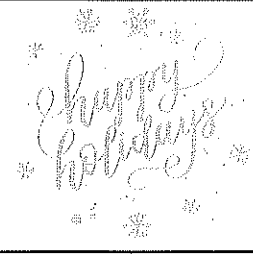


MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		1	2	3
		BBQ Rib Cheese Burger on Bun Golden Corn Assorted Fruit	Cheese Queso Hot Dog on Bun Homestyle Baked Beans Assorted Fruit	Cheesy Pizza Fish Sticks with Chips Buttered Noodles Assorted Fruit
6	7	8	9	10
Pancakes with Sausage Cheese Burger on Bun Garlic Green Beans Assorted Fruit	Chicken and Cheese Taquito Baked Macaroni and Cheese with Roll Steamed Broccoli Assorted Fruit	Bosco Sticks with Sauce Chicken Nuggets with Roll Parsley Potatoes Assorted Fruit	BBQ Pork Sandwich Chicken Cheese Steak Corned Sweet Potatoes Assorted Fruit <i>Fries</i>	Cheesy Pizza Tuna Fish on Roll Tossed Salad Assorted Fruit
PBJ and Meat and Cheese Available Daily				
13	14	15	16	17
Egg Patty with Sausage Cheese Burger on Bun Waffle Fries Assorted Fruit	Salisbury Steak with Gravy Chicken Patty on Bun Mashed Potatoes Assorted Fruit	General Tso's Chicken over Rice Hot Dog on Bun Golden Corn Assorted Fruit	Chicken and Dumplings with Corn Muffin Chicken Drumstick with Roll Steamed Peas Assorted Fruit	Cheesy Pizza Ham and Cheese Wrap Celery Sticks Assorted Fruit
20	21	22	23	
French Toast with Sausage Cheese Burger on Bun Garlic Green Beans Assorted Fruit	Cheesy Chicken over Rice Hot Ham and Cheese Steamed Carrots Assorted Fruit	Cheesy Pizza Fish Sticks with Chips Pasta Salad Assorted Fruit	Meat and Cheese PBJ French Fries Assorted Fruit	
Menu Subject To Change				
27	28	29	30	31
Merry Christmas!!	and	Happy New Year!!	Stay Healthy!!	Stay Safe!!!

A Guide to Safety with School Meals in the Wake of COVID-19

As the world continues the long journey back to normalcy after the COVID-19 pandemic, many students are gearing up to start a new academic year faced with new, extraordinary challenges. The start of a school year can cause anxiety for both new and returning students and parents, and recent events have added reasonable concerns about health and

safety in the wake of the global pandemic that altered the way we live, work and learn. Sodexo understands these concerns, and we are committed to protecting the health and safety of everyone who eats in our schools, as well as all members of our foodservice staff.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

liftoffsp playground.com

Phased Approach

The world will not return to normal overnight, and neither will our schools. Rather, we will move in steps toward a "new normal" that safeguards health while allowing school activities to resume. Our phased approach enables foodservice teams to proactively support each level of this transition with appropriate tools and techniques that strictly follow local, state, and federal guidelines.



Personal Protective Equipment (PPE)
Employees will wear masks and gloves.



Hand Washing
Staff will continue to wash hands frequently.



Team Member Health
Employees will regularly report on their health, including temperature checks.



Food Safety
Self-service options will be eliminated



Sanitizing and Disinfecting
High-touch surfaces will be cleaned frequently with professional-grade products.

We know how difficult the last few months have been, and we recognize that students and parents may have reservations about dining outside the home. We want to assure you that our foodservice teams take every precaution to deliver safe, high-quality food in a carefully controlled environment. Safeguarding the health and well-being of every member of the school community is our highest priority. Although there may be challenges ahead as the world recovers, we are optimistic that together we can rise to these challenges. Driven by a confident resolve, Sodexo's careful and systematic approach will keep students, faculty, and staff, who eat our meals at school, safe and healthy.

Our foodservice facility prepares and serves some products which may contain ingredients identified as food allergens. For more information on food allergies, go to <http://www.foodallergy.org/>.

Fresh Pick Recipe

LEMONY SMASHED POTATOES

- 12 new potatoes (small)
- 2 tablespoons olive oil
- 1 1/2 tablespoons lemon juice
- 1/4 cup fresh parsley, sliced
- 1 cup nonfat sour cream
- 1 1/2 tablespoon chives, chopped small
- sea salt and pepper

1. Boil potatoes in pan of water until tender and drain.
2. Grease a large baking sheet with 1/2 tablespoon of the olive oil.
3. Place the potatoes on the baking sheet. Smash each potato with your hand until they break slightly open.
4. Mix the remaining oil with the lemon juice. Drizzle mixture over the potatoes. Salt and pepper the potatoes.
5. Bake in 450 degree oven for 25 minutes or until the potatoes are a bit crispy and golden.
6. Remove potatoes from the oven and sprinkle with the parsley.
7. Mix the chives with the sour cream and serve on the side.

Breakfast

Pop Tarts, Muffins, Cereal Bars, Yogurt,
Crunch-Mania
Monday - Friday

Nutrition Information is available upon request.

sodexo