

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

love is in the air

1

Chicken Patty on a Bun
Nachos with Cheese
Steamed Carrots
Assorted Fruit

2

Chicken Drumstick with Dinner Roll
RibQ on Bun
Baked Beans
Assorted Fruit

3

Macaroni with Meat Sauce
Hotdog on Bun
Steamed Peas
Assorted Fruit

4

Cheesy Pizza
Yogurt Boat
Celery Sticks
Assorted Fruit

Meat & Cheese Sandwich and PB&J Sandwich Available Daily
Menu Subject to Change

7

Bosco Sticks with Sauce
Pancakes & Sausage
Golden Corn
Assorted Fruit

8

Sloppy Joe on a Bun
Pretzel Witch
French Fries
Assorted Fruit

9

BBQ Chicken Sandwich
Hot Turkey Sandwich
Sweet Potato Fries
Assorted Fruit

10

Chicken Cheesesteak
Chicken Cheese Taquitos
Garlic Green Beans
Assorted Fruit

11

Cheesy Pizza
Fish Sticks with Chips
Tossed Salad
Assorted Fruit

Meat & Cheese Sandwich and PB&J Sandwich Available Daily
Menu Subject to Change

14

Cheeseburger on a Bun
Egg Patty with Sausage
Golden Corn
Assorted Fruit

15

General Tso's Chicken
with Rice
Hotdog on a Bun
Steamed Peas
Assorted Fruit

16

Mac & Cheese
with Dinner Roll
Chicken Patty on a Bun
Steamed Broccoli
Assorted Fruit

17

Chicken Nuggets
with Dinner Roll
Pepperoni/Cheese
Stromboli
Baked Beans
Assorted Fruit

18

School
Closed

Meat & Cheese Sandwich and PB&J Sandwich Available Daily
Menu Subject to Change

21

SCHOOL CLOSED

22

Popcorn Chicken
with Dinner Roll
Chicken Noodle Soup with
Sandwich
Mixed Vegetables
Assorted Fruit

23

Meatball Sub
Hotdog on a Bun
Buttered Noodles
Assorted Fruit

24

Soft Shell Taco with
Cheese
Oven Roasted Chicken
Mashed Potatoes
Assorted Fruit

25

Cheesy Pizza
Fish Sticks with
Chips
Cucumbers
Assorted Fruit

Meat & Cheese Sandwich and PB&J Sandwich Available Daily
Menu Subject to Change

28

Pancakes with Sausage
Pretzel Melt
Steamed Peas
Assorted Fruit

Meat & Cheese Sandwich and PB&J Sandwich Available Daily
Menu Subject to Change

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.

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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

CRANBERRY CORNBREAD DRESSING

- 4 cups cornbread, cut into large croutons
- 1 lb sausage, cooked and drained (optional)
- 1 tablespoon olive oil
- 1/2 cup onions, small dice
- 1/2 cup celery, sliced
- 1 medium apple, chopped
- 1 cup cranberries
- 1 teaspoon thyme
- 1 1/2 cups chicken broth
- salt and pepper, to taste

1. Slice cornbread into large croutons. Place on baking sheet and put in 350 degree oven for 15 minutes until crispy.
2. In medium pan, heat the olive oil and sauté onions and celery for 3 minutes.
3. Add apples and cranberries to the pan and sauté for 3 more minutes.
4. Spray a large casserole dish with oil. Place cornbread into dish and top with the cooked sausage if using.
5. Prepare all ingredients as directed and mix in a bowl.
6. With a slotted spoon, distribute the cranberry mixture on top.
7. Spoon enough of the broth onto the dish to moisten the cornbread.
8. Cover casserole dish and place in 350 degree oven for 30 minutes.

Available Breakfast: PopTart, Assorted Muffins, Yogurt, Assorted Cereal, Crunchmania, Assorted Cereal Bars

Nutrition information is available upon request.

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