

weekly menu

Monday, August 6, 2018

Snack: Clementine served with plain, organic yogurt and water

Lunch: Chicken salad on bakery fresh bread served with roasted green beans, plum and milk

Snack: Cheese slices and watermelon served with water

Tuesday, August 7, 2018

Snack: Banana served with brown rice cereal and milk

Lunch Nest & North: Farro salad tossed with artichoke hearts, tomatoes, black olives, fresh basil pesto and pecorino Romano served with a nectarine, cucumbers and milk

South (Field Trip): Sunbutter and organic strawberry preserve on whole wheat bread served with cucumber, nectarine and milk

Snack: Fruit smoothie pops served with blue chips and water

Wednesday, August 8, 2018

Snack: Zucchini bread served with milk

Lunch: Baked sweet potato stuffed with asparagus, black beans, corn and melted cheese served with pineapple and milk

Snack: Roasted Brussel sprouts served with whole wheat pita bread and water

Thursday, August 9, 2018

Snack: Lemon scone served with milk

Lunch: Broccoli and pasta tossed in cauliflower ricotta cream sauce, served with orange slices and milk

Snack: Edamame hummus served with lentil crackers and water

Friday, August 10, 2018

Snack: Goodness granola served with milk

Lunch: Warm roasted turkey and brown rice stuffing with celery, carrots and onions served with melon and milk

Snack: Roasted beets served with ricotta honey cream and water

Local Vendors include: Farmers Cow, WholeG Bakery, Hindinger Farms, Sugar Maple Farms, D'Artagnan Meat, Plowshares Honey, Paganos Seafood

Portions meet the CACFP guidelines for each age group served, and are available upon request.

