



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

1
SPRING BREAK

2
SPRING BREAK

3
SPRING BREAK

4
SPRING BREAK

5
SPRING BREAK

6
SPRING BREAK

7
CHICKEN PARMESAN W
WG PENNE PASTA
OR
WG PENNE PASTA W MARINA
WITH WARM ROLL

8
BREAKFAST FOR LUNCH
WAFFLE, SAUSAGE, AND TOTS
OR
FRESH FRUIT MEDLEY WITH
COTTAGE CHEESE

9
VEGGIE
FOUR CHEESE (V)
TURKEY PEPPERONI PIZZA
OR
HUMMUS BOX
*PIZZA SERVED ON WG CRUST

10
SPAGHETTI WITH MEATBALLS
AND MARINARA
SERVED WITH WG ROLL
OR
FRESH FRUIT MEDLEY W/
COTTAGE CHEESE & WG ROLL

11
ALL AMERICAN FLAME GRILLED
BEEF BURGER
VEGETARIAN BURGERS
SERVED WITH OVEN
BAKED FRENCH FRIES

FRESH FRUIT VEGETABLES AND MILK SERVED DAILY

12
HOME MADE WG CHEESEY MAC
AND CHEESE OR FISH TACO WITH
A SIDE OF COLESLAW

13
HOUSE MADE BUTTER CHICKEN
WITH GARLIC RICE
OR
CHARCUTERIE BOX (FRESH FRUIT
AND VEG, HUMMUS AND WG
CRACKERS)

14
TURKEY PEPPERONI, MARGARITA
FOUR CHEESE (V) PIZZA
OR
GARDEN GREEK SALAD W/
GARBANZO BEANS & PARMESAN
CHEESE SERVED W/ WG ROLL
*PIZZA SERVED ON WG CRUST

15
HOUSEMADE BEEF LASAGNA
W/ VINE RIPENED TOMATO SAUCE
OR
PENNE ALFREDO W/ FRESH
BROCCOLI

16
OVEN BAKED CHICKEN TENDERS
SERVED W/ OVEN BAKED
FRIES OR CHEESE QUESADILLA
SERVED W/ OVEN BAKED
FRIES OR GARDEN SALAD W/ WG
ROLL

17
SPRING BREAK

18
TURKEY HAM AND CHEESE ON A
WARM CRUNCHY CROISSANT W
FRIES
WG GRILLED CHEESE W FRIES

19
HEARTY 3 BEAN CHILI SERVER
WITH WG TORTILLA CHIPS
OR
OVEN BAKED POTATO SERVED
WITH CHILI AND SHREDDED
CHEDDAR CHEESE

20
KOREAN BBQ, TURKEY
PEPPERONI, CHEESE PIZZA
OR
HEARTY GARDEN SALAD W/ WG
ROLL
*PIZZA SERVED ON WG CRUST

21
HEARTY CHICKEN POSELE W/WG
TORTILLA CHIPS
OR
CHARCUTERIE BOX

22
ALL AMERICAN FLAME GRILLED
BEEF BURGER
VEGETARIAN BURGERS
SERVED WITH OVEN
BAKED FRENCH FRIES

23
SPRING BREAK

24
BREAKFAST FOR LUNCH
EGG, CHEESE, AND TURKEY
SAUSAGE BURRITO WITH CRISPY
TOTS
OR
COTTAGE CHEESE AND FRUIT
MEDLEY

25
BEEF TACOS WITH CHIMICHURRI
SAUCE
OR
CHEESE QUESADILLA WITH FRIES

26
HAWAIIAN, TURKEY PEPPERONI, C
HEESE PIZZA OR HEARTY GARDEN
SALAD W/ WG ROLL *PIZZA
SERVED ON WG CRUST

27
SPICEY CHILI MAC
OR
CHILI CHEESE FRIES

28
OVEN BAKED CHICKEN TENDERS
SERVED W/ OVEN BAKED
FRIES OR CHEESE QUESADILLA
SERVED W/ OVEN BAKED
FRIES OR GARDEN SALAD W/ WG
ROLL

SUN BUTTER AND JELLY SANDWICHES AVAILABLE
Menu subject to change

Mathematics Awareness Month

April is Mathematics and Statistics Awareness Month. Since the start of Mathematics Awareness Week back in 1986, the aim has been to increase the level of interest in the study of mathematics and increase the level of public understanding and appreciation for the wide range of applications for mathematics in fields as diverse as manufacturing, business and medicine. However, sometimes we overlook a daily activity that can help students not only advance their math skills but also establish

life skills. That activity is cooking. Cooking with recipes engages reading skills, comprehension and math. Recipes might include fractions, measuring and portioning—many of the basic skills students need to excel in math. Consider encouraging your child to select a few recipes he or she would like to make. Then, take some extra time to have fun and appreciate together the opportunity cooking brings to build a greater understanding and appreciation for mathematics.



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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BREAKFAST

Breakfast

MONDAY: ASSORTED WHOLE GRAIN BAGEL WITH CREAM CHEESE SPREAD
OR
BREAKFAST BAGEL SANDWICH

TUESDAY:
HOMEMADE OVEN BAKED BLUEBERRY GERMAN PANCAKE OR BREAKFAST MUFFIN

WEDNESDAY: HOMEMADE WHOLE GRAIN FRENCH TOAST WITH
CARMELIZED APPLES

OR

FRESH BAKED HOUSEMADE MUFFIN

FRIDAY:
HOMEMADE ORGANIC STRAUS YOGURT FRESH FRUIT SMOOTHIES

GLUTEN FREE NATURE'S PATH ORGANIC CEREAL WITH GLUTEN FREE GRAHAM CRACKERS ARE SERVED DAILY. WE OFFER A VARIETY OF MILK AND FRUIT TO COMPLETE YOUR BREAKFAST MEAL.

Fresh Pick Recipe

STRAWBERRY BANANA
SANDWICHES
(SERVES 4)

- 1/4 cup bananas (sliced)
- 1/2 cup strawberries (sliced)
- 4–2.4 oz. slices french toast
- 1/4 cup light cream cheese

1. Slice bananas and strawberries 1/4".
2. To build sandwich:
 - Spread 1 Tbsp cream cheese on each slice of frozen French toast.
 - Place 1/8 cup sliced banana on top of cream cheese on 1 slice of bread.
 - Top banana with 1/4 cup sliced strawberries.
 - Close sandwich with 2nd slice of bread.
 - Place sandwiches on parchment lined sheet pans.
3. At service, cut sandwiches in half diagonally.

NUTRITION FACTS:
175 calories, 5.59g fat,
280mg sodium, 2.66g fiber



Please look for these icons in your cafeteria.

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