

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		<p>1</p> <p>Sweet N Sour Chicken Chicken Sandwich Hamburger Pepperoni Pizza Deli Bar Chef Salad Nacho Bar ~~~~~ Roasted Broccoli, Tator Tots, Fresh Veggies, &</p>	<p>2</p> <p>Beef Tochos Cheeseburger Spicy Chicken Sandwich Deli Bar Cheese Pizza Nacho Bar Chef Salad ~~~~~ Refried Beans, Potato Wedges, Side Salad, &</p>	<p>3</p> <p>No School</p>
<p>6</p> <p>No School</p>	<p>7</p> <p>Chicken Pot Pie Hamburger Crispy Chicken Sandwich Cheese Pizza Chef Salad Deli Bar Nacho Bar ~~~~~ Roasted Corn, French Fries, Fresh Veggies & Mixed Fruit</p>	<p>8</p> <p>Orange Chicken Cheeseburger Corn Dog Pepperoni Pizza Deli Bar Nacho Bar Chef Salad ~~~~~ Brown Rice, Baby Carrots, Fries, & Fresh Fruit</p>	<p>9</p> <p>Breakfast For Lunch Chicken Patty Sandwich hamburger Cheese Pizza (V) Deli Bar Nacho bar Chef Salad ~~~~~ Corn, Mini Side Salad, Fresh Veggies, & Fresh Fruit</p>	<p>10</p> <p>Pizza Burger Steak Fingers & Roll Chicken Patty Sandwich Pepperoni Pizza Deli Bar Nacho Bar Caesar salad ~~~~~ Mashed Potatoes & Gravy, Fresh veggies, & Mixed Fruit</p>
<p>13</p> <p>Walking Nachos Spicy Chicken Sandwich Hamburger Pepperoni Pizza Deli Bar Nacho Bar Chef salad ~~~~~ Diced Potatoes, Sw Beans, Fresh Veggies, Hot Cinnamon Apples,</p>	<p>14</p> <p>Italian Dunkers Crispy Chicken Sandwich Cheeseburger Cheese Pizza (V) Deli Bar Nacho Bar Chef Salad ~~~~~ Aztec Corn, Mini Side Salad, Fresh Veggies, & Mixed Fruit</p>	<p>15</p> <p>Chicken Parmesan Pasta Hamburger Spicy Chicken Sandwich Deli Bar Nacho Bar Chef Salad ~~~~~ Sw Pinto Beans, Fresh Veggies, & Fresh Fruit</p>	<p>16</p> <p>Pulled Pork Sandwich Chicken Nuggets & Roll Corn Dog Cheese Pizza (V) Deli Bar Nacho Bar Chicken Caesar Salad ~~~~~ Green Beans, Coleslaw, Mini Side Salad & Fresh fruit</p>	<p>17</p> <p>Chicken Tenders & Roll Hamburger Rib B Que Pepperoni Pizza Deli Bar Nacho Bar Chef Salad ~~~~~ Mash Potatoes & Gravy, Green Beans, Fresh Veggies, & Fresh Fruit</p>
<p>20</p> <p>Asian Meatballs Chicken Sandwich Hamburger Pepperoni Pizza Deli Bar Nacho Bar Chef Salad ~~~~~ Peas & Carrots, Fresh Veggies, & Fresh Fruit</p>	<p>21</p> <p>Breakfast For Lunch Cheeseburger Crispy Chicken Sandwich Cheese Pizza (V) Deli Bar Nacho Bar Chef Salad ~~~~~ Diced Potatoes, Mini Side Salad, Hot Cinnamon Apples</p>	<p>22</p> <p>Chicken Alfredo Corn Dog Hamburger Pepperoni Pizza Deli Bar Nacho Bar Chef Salad ~~~~~ Mixed Veggies, Mini Side Salad, Fresh Fruit, & Apples</p>	<p>23</p> <p>No School</p>	<p>24</p> <p>No School</p>
<p>27</p> <p>Walking Nachos Spicy Chicken Sandwich Hot Dog Pepperoni Pizza Deli Bar Nacho Bar Chef Salad ~~~~~ Roasted Corn, Fresh Veggies, Potato Wedges, Mixed Fruit</p>	<p>28</p> <p>Teriyaki Pork Sandwich Crispy Chicken Grilled Cheese Cheese Pizza Deli Bar Nacho Bar Chicken Caesar Salad ~~~~~ Tator Tots, Coleslaw, Fresh Veggies, & Fresh Fruit</p>	<p>29</p> <p>Italian Dunkers Cheeseburger Corn Dog Pepperoni Pizza Nacho Bar Deli Bar Crispy Chicken Salad ~~~~~ Peas & Carrots, Side Salad, Fresh Veggies, & Fresh Fruit</p>	<p>30</p>	

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.



Download our app for more information about our school lunches.

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

APPLE AND CARROT SAUTÉ

- 1 ½ Tbsp olive oil
- ¼ c onion (small dice)
- ½ c celery (sliced thin)
- 2 c carrots (1" slices)
- 1 c plus 2 Tbsp water (divided)
- 1 ½ c apples (unpeeled/tart/large dice)
- 1 Tbsp honey
- 2 Tbsp orange juice
- 1 Tbsp cornstarch
- salt and pepper to taste
- 2 Tbsp parsley (sliced)

1. Prepare ingredients as directed.
2. In medium saucepan sauté onions and celery in the olive oil for 2 minutes until tender.
3. Add 1 C water and the carrots to the pan and simmer until carrots are crisp but tender.
4. Drain any remaining water. Add apples, honey and orange juice to the carrots and sauté for 5 minutes.
5. Combine the cornstarch with the remaining 2 T water and add to the pan.
6. Add salt and pepper to taste.
7. Bring to a medium boil and then simmer for 2 minutes. Garnish with parsley and serve.

Nutrition Information is available upon request.

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