



Durant Middle School

SEP 2021

LUNCH

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

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1
Sweet N Sour Chicken Chicken Sandwich Pepperoni Pizza Chef Salad Turkey & Cheese Sub ----- Roasted Broccoli, Tator Tots, & Diced Pears

2
Beef Tochos Cheeseburger Turkey & Cheese Sub Cheese Pizza Chef Salad ----- Refried Beans, Side Salad, & Diced Peaches

3
No School

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6
No School

7
Chicken Pot Pie Hamburger Cheese Pizza Chef Salad Ham & Cheese Sub ----- Roasted Corn, French Fries, & Mixed Fruit

8
Orange Chicken Hamburger Pepperoni Pizza Ham & Cheese Pizza Chef Salad ----- Brown Rice, Baby Carrots, & Fresh Fruit

9
Breakfast For Lunch Chicken Patty Sandwich Cheese Pizza (V) Turkey sub Chef Salad ----- Corn, Mini Side Salad, Fresh Veggies

10
Pizza Burger Steak Fingers & Roll Pepperoni Pizza ham & turkey sub Caesar salad ----- Mashed Potatoes, Fresh veggies, & Mixed Fruit

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13
Walking Nachos Spicy Chicken Sandwich Pepperoni Pizza Turkey & cheese sub Chef salad ----- Diced Potatoes, Fresh Veggies, Hot Cinnamon Apples,

14
Italian Dunkers Crispy Chicken Sandwich Cheese Pizza (V) Ham & cheese sub Chef Salad ----- Aztec Corn, Mini Side Salad, & Mixed Fruit

15
Chicken Parmesan Pasta Hamburger Pepperoni Pizza CHicken Bacon & Ranch Wrap chef salad ----- Sw Pinto Beans, Fresh Veggies, & Fresh Fruit

16
Pulled Pork Sandwich Chicken Nuggets & Roll Cheese Pizza (V) ham & cheese sub Chicken Caesar Salad ----- Green Beans, Mini Side Salad & Fresh fruit

17
Chicken Tenders & Roll Hamburger Pepperoni Pizza Turkey & cheese sub chef salad ----- Mash Potatoes & Gravy, Green Beans, & Fresh Fruit

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20
Asian Meatballs Chicken Sandwich Pepperoni Pizza Turkey sub Chef Salad ----- Peas & Carrots, Fresh Veggies, & Fresh Fruit

21
Breakfast For Lunch Cheeseburger Cheese Pizza (V) ham & cheese sub Chef Salad ----- Diced Potatoes, Mini Side Salad, Hot Cinnamon Apples

22
Chicken Alfredo Hamburger Pepperoni Pizza Crispy Chicken Wrap Chef Salad ----- Mixed Veggies, Mini Side Salad, & Apples

23
No School

24
No School

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27
Walking Nachos Spicy Chicken Sandwich Pepperoni Pizza Chicken Bacon & Ranch Wrap chef salad ----- Roasted Corn, Fresh Veggies, Mixed Fruit

28
Teriyaki Pork Sandwich Crispy Chicken Cheese Pizza Turkey & Cheese Sub Chicken Caesar Salad ----- Tator Tots, Coleslaw, & Fresh Fruit

29
Italian Dunkers Cheeseburger Pepperoni Pizza Crispy Chicken Salad ----- Peas & Carrots, Side Salad, & Fresh Fruit

30

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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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