

## MONDAY



## TUESDAY



## WEDNESDAY

## THURSDAY

## FRIDAY

All lunches include a variety of fresh fruit, chilled fruit cup, and choice of milk (skim or 1%)  
Menu Subject to Change

Big Daddy's Cheese Pizza Slice:  
Green Beans

Offered Daily 2/26-3/1:

4

Macaroni & Cheese  
w/ Breadstick  
Sautéed Spinach

5

Chicken Patty Sandwich  
Southwest Black Beans

6

Breakfast for Lunch:  
Pancakes  
w/ Turkey Sausage & Syrup  
Sweet Potato Tots

7

Popcorn Chicken Bowl  
Steamed Corn

8

French Bread Pizza  
Tossed Romaine Salad

Offered Daily 3/4-3/8

11

Hot Dog  
Baked Beans

12

Taco Tuesday:  
Beef Tacos  
w/ Spanish rice  
Steamed Corn

13

Meatball Parmesan Sub  
Steamed Broccoli

14

Breakfast for Lunch:  
Breakfast Burrito  
(scrambled eggs & potato)  
Sweet Potato Tots

15

Cheese Pizza  
Carrot Sticks

Offered Daily 3/11-3/15:

18

Breakfast for Lunch:  
French Toast  
w/ Turkey Sausage & Syrup  
Sweet Potato Tots

19

Corn Dog Bites  
Steamed Corn

20

Pulled (Pork ) Nachos  
w/ Salsa & Sour cream  
Roasted Broccoli

21

Crispy Breaded Drumstick  
w/ Dinner Roll  
Vegetarian Baked Beans

22

Big Daddy's Cheese Pizza Slice:  
Mixed Vegetables

Offered Daily 3/18-3/22:

25

Pretzel Cheeseburger  
Sweet Potato Fries

26

Chicken Nuggets  
w/ Dinner Roll  
Roasted Mexican Corn

27

French Bread Pizza  
Three Bean Salad

28

1/2 Day  
Bag Lunch  
Deli Sandwich  
Carrot Sticks  
Fruit  
Milk / Juice

29

SCHOOL CLOSED

Offered Daily 3/25-3/29:



## National School Breakfast Week

Busy weekday mornings make it a challenge for many families and students to find time for a healthy breakfast. However, US Department of Agriculture data shows that more and more students are starting their days with a nutritious breakfast in their school cafeterias. The School Breakfast Program currently serves more than 14 million students every day. Studies show that students who eat school breakfast are more likely to:

- Reach higher levels of achievement in math
- Score higher on standardized tests
- Have better concentration, memory and alertness
- Have improved attendance, behavior and academic performance
- Maintain a healthy weight

National School Breakfast Week (NSBW) reminds the entire school community that school breakfast provides a healthy and energizing start to the day for all students. A healthy breakfast with the proper balance of nutrients is important for students of every age, but unfortunately as student's progress to middle and high school, participation in school breakfast programs tend to decrease. With greater demands in academics, extracurricular activities and sports, eating breakfast during the teenage years is one way to ensure students are getting the best education possible to inspire a bright future. Making breakfast a standard part of the day in elementary school helps establish a habit that is more likely to be sustained into adolescence.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

[www.liftoffplayground.com](http://www.liftoffplayground.com)

## Women's History Month – Famous Women in Food

In recognition of Women's History Month, we're highlighting a few female pioneers who have changed the way we look at food.

**Ruth Fertel** was best known for her contributions as the founder of Ruth's Chris Steak House. In 1965, she realized she needed to earn more money to send her sons off to college. She found a restaurant for sale in a New Orleans newspaper for a place called Chris' Steak House. Today, there are more than 80 Ruth Chris Steak House locations in the U.S. and overseas.

**Julia Child** was a famous chef, author and television icon. Julia studied most of her cooking in France right after World War II, when the French chef population was mostly men. With her drive and cheerfulness, Julia was quickly able to outshine her classmates and expand her cooking empire. Today, she continues to be a cooking icon for both women and men all over the world.

**Buwei Yang Chao** was notable in quite a few different areas for what she brought to the American culture. In the food industry, she brought the American concept of Chinese food. She not only shared how to cook Chinese food but also how to eat it.

**Alice Waters** is mostly known for her support in the organic movement. She has always had a passion for locally grown, healthy and free-from pesticides and herbicides foods. She has also always had a passion for decreasing obesity and promoting healthy living with children.

**Edna Lewis** was a chef and author, most known for her contributions to traditional Southern Cuisine. Edna Lewis became the cook at Café Nicholson and served William Faulkner, Marlon Brando, Eleanor Roosevelt and more.

*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

### TUSCAN WHITE BEAN SALAD (SERVES 30 - 1.5 OZ)

- 2 lbs cannellini beans
- 1/4 cup sweet green peppers, diced
- 1/4 cup sweet red peppers, diced
- 1/4 cup fresh red onion
- 1/2 cup black olives, sliced
- 1 tablespoon raw garlic
- 2 tablespoons fresh basil, chopped
- 1 tablespoon fresh rosemary
- 1/4 cup and 2 tablespoons lemon juice
- 3 tablespoons cider vinegar
- 3 tablespoons canola oil
- 3/4 teaspoon ground black pepper

1. Combine all ingredients in a large bowl.
2. Keep refrigerated until ready to serve.

**NUTRITION FACTS:**  
74 calories, 2g fat,  
81mg sodium, 4g fiber