







March 2019



Lunch All meals served with milk: 1% White, Fat Free Chocolate

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 Chick. Nuggets Mash. Potatoes Gravy / Roll Green Beans Diced Pears	2
3	4 Chicken Wrap Steamed Rice, Steamed Corn Steamed Carrots Mand. Oranges	5 Chicken Fry Steak / Peas Mash. Potatoes Gravy / Roll Mixed Fruit	6 McRib Sand. French Fries Refried Beans Brownie * Apple Wedges	7 Eagle Nacho Dip / Chips Tossed Salad Cucumber Slices Applesauce	8 Smokies Mac-n-Cheese Breadstick / Juice Green Beans Diced Peaches	9
10	Spring Break					16
17	18 Turkey Fritter Mash. Potatoes Gravy / Roll Steamed Peas Applesauce	19 Chili Saltine Crackers Steamed Corn Cinnamon Roll Diced Peaches	20 Hamburger Pattie / Bun French Fries Baked Beans Pineapple Bits	21 Fiestada Pizza Tossed Salad Cucumber Slices Diced Pears	22 Fish Shapes Tater Tots Steamed Carrots Dinner Roll Fresh Grapes	23
24	25 Biscuit and Gravy / Scr. Eggs Tri-Tater / Yogurt Vegetable Juice Mand. Oranges	26 Chicken & Noodles / Roll Mash. Potatoes Steam. Broccoli Mixed Fruit	27 Sloppy Jo French Fries Refried Beans Sugar Cookie Frozen Fruit Cup	28 Pepperoni Pizza Tossed Salad Baby Carrots Diced Peaches	29 Cheese Breadsticks Pizza Sauce Green Beans Apple Wedges	30
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The National School Lunch Program Guidelines require we offer each student 5 Food Components:

1. Meat/Meat Alternate (Proteins)
2. Grains
3. Vegetables
4. Fruits
5. Milk

Students are allowed to accept only 3 of the 5 required food components, one of which has to be a fruit or vegetable. We encourage every student to take all the foods that are offered!

This Institution is an Equal Opportunity Provider

Any food item followed by an * may contain Peanut Butter

Menu subject to change without notice