

Secondary Breakfast Menu 2024

3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

HAPPY NEW YEAR

2

Choose ONE ONLY

*Oatmeal Bowl w/Fruit *Cereal

Also available: Whole wheat toast, fruit of the day and *Ham, Egg &

Cheese Bagel *Cereal

Also available: Whole wheat toast, fruit of the day and Milk *Cinnamon Roll

*Cereal

Also available: Whole wheat toast, fruit of the day and Milk

8

Choose ONE ONLY

*Yogurt Bowl

*Cereal

Also available: Whole wheat toast. fruit of the day and Milk **9** .Y

*Cheese Omelette

*Cereal

Also available: Whole wheat toast, fruit of the day and Milk 10

Choose ONE ONLY
*Pancakes & Tots
*Cereal

Also available: Whole wheat toast, fruit of the day and Milk 11

Choose ONE ONLY
*Chicken & Waffle
*Cereal

Also available: Whole wheat toast, fruit of the day and Milk 12

5

Choose ONE ONLY
*Banana Muffin Cake
*Cereal

Also available: Whole wheat toast, fruit of the day and

15

NO SCHOOL

ML KING DAY 16

Choose ONE ONLY

*Sausage Pancake Stick *Cereal

Also available: Whole wheat toast, fruit of the day and Milk ., 17

Choose ONE ONLY
*Bacon, Egg, Cheese
Tots/Burrito
*Cereal

Also available: Whole wheat toast,

Whole wheat toast, fruit of the day and Milk . 18

*Apple Frudel
*Cereal

Also available: Whole wheat toast, fruit of the day and Milk 19

*Donut Holes
*Cereal

Also available: Whole wheat toast, fruit of the day and Milk

22

NO SCHOOL 23

Choose ONE ONLY
*Ham, Egg, and Cheese

English Muffin *Cereal

Also available: Whole wheat toast, fruit of the day and Milk 24

Choose ONE ONLY
*Muffin & String Cheese
*Cereal

Also available: Whole wheat toast, fruit of the day and Milk 25

Choose ONE ONLY
*Waffle Sausage
Sandwich
*Cereal

Also available: Whole wheat toast, fruit of the day and Milk Choose ONE ONLY
*Breakfast Pizza

Breakfast Pizza *Cereal 26

Also available: Whole wheat toast, fruit of the day and Milk

29

Choose ONE ONLY
*Pancake Bites
*Cereal

Also available: Whole wheat toast, fruit of the day and Milk 30

Choose ONE ONLY
*Biscuit & Sausage
Gravy
*Cereal

Also available: Whole wheat toast, fruit of the day and 31

Choose ONE ONLY
*Ham, Egg & Cheese
Frittata
*Cereal

Also available: Whole wheat toast, fruit of the day and Milk

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 1/2 Tbsp olive oil
- 1/4 c onion (small dice)
- 1/2 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 comstarch
- salt and pepper to taste
- 2 Tbsp parsley (sliced)
- 1. Prepare ingredients as directed.
- In medium saucepan sauté onions and celery in the olive oil for 2 minutes until tender.
- Add 1 C water and the carrots to the pan and simmer until carrots are crisp but tender.
- 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.
- Bring to a medium boil and then simmer for 2 minutes. Garnish with parsley and serve.

Nutrition Information is available upon request.