

Made-from-scratch, wholesome meals

Produce fresh from local, organic farms where possible

Meets and exceeds USDA School Meal requirements

Meals crafted by true chefs & nutrition experts



March Lunch Menu

Choice of 1% White Milk
or Skim Milk Served With
All Lunches

Fresh Fruit Served Daily With All Lunches				1 Turkey and Cheese on Ciabatta, Mixed Salad w/ Diced Tomatoes, Italian Dressing, Fresh Fruit
4 No School	5 No School	6 No School	7 No School	8 No School
11 No School	12 Salisbury Steak, Potatoes Au Gratin Cheese Sauce, Steamed Broccoli, Biscuit, Fresh Fruit	13 Pulled Pork Sandwich, Tator Tots w/ Ketchup, Steamed Corn, Fresh Fruit Pork Alt: BBQ Chicken Sandwich	14 Frito Pie – Chili, Fritos, Lettuce, Sour Cream, Salsa, Fresh Fruit	15 Cheese Pizza, Mixed Salad w/ Tomatoes, Italian Dressing, Fresh Fruit
18 Red Beans and Rice, Green Beans, Cornbread, Fresh Fruit	19 Sloppy Joe Sandwich, French Fries w/ Ketchup, Fresh Fruit	20 Lasagna, Steamed Corn, Garlic Breadstick	21 BBQ Chicken Thigh, Mac and Cheese, Broccoli, Fresh Fruit	22 No School
25 No School	26 Chicken Stewed Thigh w/ Gravy, Brown Rice, Steamed Corn, Fresh Fruit	27 Pepperoni Pizza, Mixed Salad w/ Tomatoes, Italian Dressing, Green Beans, Fresh Fruit Pork Alt: Cheese Pizza	28 Turkey Nachos– Turkey Meat, Chips, Lettuce, Pinto Beans, Cheese, Salsa, Fresh Fruit	29 Hamburger w/ Dressing Cup, Potato Wedges w/ Ketchup Lent Option: Cheese Pizza