




# Hopewell Elementary School

## April Chef Select Menu

infused with **Organic** ingredients, as noted

	Tuesday	Wednesday	Thursday
Week of 4/1 - 4/5		<b>Spring Break - No School</b>	
Week of 4/8 - 4/12	<b>Organic Grilled Cheese Sandwich</b> on Texas Toast served with a Fresh Broccoli Slaw and Homemade Cinnamon Applesauce	<b>Organic Asian Stir-Fry</b> – Organic Diced Chicken in General Tso’s Sauce with Organic Homemade Vegetable Fried Rice, and Steamed Vegetables served in a “Green-Friendly” Asian Container with a Fortune Cookie	<b>Homemade Macaroni and Cheese</b> topped with Toasted Bread Crumbs, Steamed Organic Vegetables, Homemade Cornbread, and Red Grapes
Week of 4/15 - 4/19	<b>Red, White, and Blue Organic Yogurt Parfait</b> – Organic Vanilla Yogurt with Fresh Strawberries, Blueberries, and Cinnamon Granola served with a Cheddar Cheese Stick and Annie’s Organic Bunny Graham Crackers <b>Vegetarian Friendly!</b>	<b>Homemade Chicken and Cheese Quesadilla</b> Baked Quesadilla with Organic Chicken and Cheese <i>or</i> Roasted Vegetables and Cheese served with Homemade Pico De Gallo, Sour Cream, and Organic Mexican Rice <b>Vegetarian Friendly with Roasted Veggies and Cheese!</b>	<b>Three Foot Sub</b> – Organic Sliced Turkey and Cheese on a Fresh Sub Roll with Choice of Toppings, including Shredded Romaine Lettuce, Sliced Tomatoes, Onions, and Peppers served with a Cilantro Lime Slaw and a Melon Wedge <b>Vegetarian Option:</b> Substitute Turkey with Fresh Roasted Vegetables and Organic Cheese
Week of 4/22 - 4/26	<b>Whole Grain Flatbread Pizza</b> on Naan Bread with Homemade Organic Tomato Sauce, Fresh Basil from the HES Vertical Farm, Garlic, and Mozzarella Cheese served with a Romaine Garden Salad and a Pineapple Wedge <b>Vegetarian Friendly!</b>	<b>Homemade Belgian Waffle</b> with Choice of Organic Apple Chicken Sausage <i>or</i> Organic Scrambled Eggs, Hash Brown Potatoes, a Warm Apple Compote, and Whipped Cream <b>Vegetarian Friendly with Eggs!</b>	<b>Street Tacos</b> – Organic Seasoned Ground Beef <i>or</i> Organic Black Beans with Shredded Cheese, Homemade Pico De Gallo, Sour Cream, Fresh Cilantro from the HES Vertical Farm, and Organic Cilantro Lime Rice <b>Vegetarian Friendly with Organic Black Beans!</b>
Week of 4/29 - 5/3	<b>Cheese Tortellini</b> topped with Miss Toni’s Homemade Organic Tomato Sauce or Homemade Pesto, Garden Salad with Homemade Herb Dressing made from the HES Vertical Farm, and Apple Slices	<b>Barbecue Pulled Organic Chicken</b> on a Whole Grain Ciabatta Roll with Corn on the Cob and a Melon Wedge	<b>Homemade Colossal French Toast Wedges</b> made with Organic Scrambled Eggs, Homemade Home Fried Potatoes, and Fresh Citrus Wedges <b>Vegetarian Friendly!</b>



Please submit your **Organic** order(s) online by visiting

<http://tinyurl.com/hesorgapr2019>

*Orders must be placed by Monday, March 25, 2019*



**Your Chef’s Select **Organic** lunch includes the complete meal listed above and a hormone-free milk.**

*We use high quality ingredients to infuse healthy options into appealing meals. Chef’s Select **Organic** meals are chef prepared with minimally processed ingredients and are prepared fresh each day in-district.*

“This institution is an equal opportunity provider.”



**POMPTONIAN**  
FOOD SERVICE