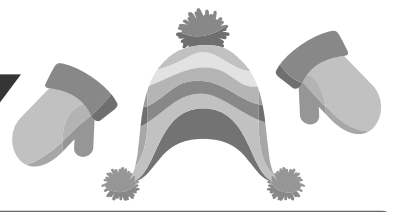


JANUARY



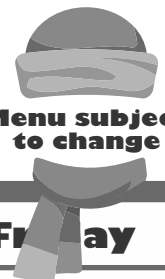
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
7 Staff Development Holiday	8 	9 Seasoned Roasted Chicken with a Roll Steak Fingers with a Roll Chef Salad Mashed Potatoes Winter Blend Vegetables Mandarin Oranges Fresh Apple Milk Variety Krispy Treat	10 Macaroni & Cheese Mini Corn Dogs Chicken Popper Salad Tomato Soup Green Beans Chilled Peaches Fresh Apple Milk Variety	11 Cheeseburger Chicken Nuggets Hummus Plate Curly Fries Vegetable Sticks with Ranch Dressing Frosted Pears Fresh Orange Wedges Milk Variety
14 Pepperoni Pizza Cheese Pizza Fruit & Yogurt Plate with A+ Smart Cookies Fresh Garden Coins with Ranch Dressing Marinara Sauce 100% Fruit Juice-Frozen Treat Assorted Fresh Fruit Milk Variety	15 Taco Tuesday Cheese Enchiladas Hummus Plate Pinto Beans Golden Corn Chips & Salsa Mixed Fruit Banana Milk Variety Salsa	16 Mandarin Orange Chicken or Teriyaki Chicken with Fried Rice Chef Salad Steamed Broccoli Tossed Salad with Toasted Sesame Dressing Mandarin Oranges Fresh Apple, Milk Variety Orange Dream Cake	17 Spaghetti & Meatballs with Roll Beef Ravioli with Roll Chicken Popper Salad Mixed Vegetables Garden Salad Strawberry Applesauce Fresh Orange Wedges Milk Variety	18 Hamburger Chicken Nuggets Hummus Plate Crinkle Cut Fries Baked Beans Chilled Peaches Fresh Orange Wedges Milk Variety
21 Staff Development Holiday	22 Taco Tuesday Cheese Enchiladas Hummus Plate Pinto Beans Golden Corn Chips & Salsa Mixed Fruit Banana Milk Variety Salsa	23 BBQ Stuffed Potato with Garlic Toast BBQ Sandwich Chicken Nuggets w/Garlic Toast Chef Salad Steamed Broccoli Carrot Coins Mandarin Oranges Fresh Apple Milk Variety Pudding	24 Steak Fingers with Roll Seasoned Roasted Chicken with Roll Chicken Popper Salad Mashed Potatoes Green Beans Chilled Peaches Fresh Apple Milk Variety	25 Cheeseburger Hot Dog Hummus Plate Curly Fries Vegetable Sticks with Ranch Dressing Frosted Pear Fresh Orange Wedges Milk Variety
28 Pepperoni Pizza Cheese Pizza Fruit & Yogurt Plate with A+ Smart Cookies Fresh Broccoli with Ranch Dressing Marinara Sauce 100% Fruit Juice-Frozen Treat Assorted Fresh Fruit Milk Variety	29 Taco Tuesday Cheese Enchiladas Hummus Plate Pinto Beans Golden Corn Chips & Salsa Mixed Fruit Banana Milk Variety Salsa	30 Breakfast for Lunch Pancakes with Syrup Scrambled Eggs Sausage Link Cereal & Yogurt with Whole Wheat Toast & Jelly Hashbrowns Baked Tomato Fresh Apple Apple or Orange Juice Milk Variety	31 Meatball Sub Beef Ravioli with Roll Chicken Popper Salad Lemon-Garlic Veggies Garden Salad with Ranch Dressing Strawberry Applesauce Orange Wedges Milk Variety	Lunch: \$2.50 Students \$3.75 Adults Peanut Butter & Jelly or Grilled Cheese Sandwich entrees available daily 1% white milk and fat free chocolate milk offered daily Our unit priced lunch consists of 3 or more components, one must be a fruit or vegetable. Food Components: Meat/Meat Alternate, Grain, Fruit, Vegetable, Milk All lunch rolls, tortillas, pastas and other bread items contain at least 51% whole grain.





JANUARY

Weekly Breakfast Menu



Menu subject to change

Monday	Tuesday	Wednesday	Thursday	Friday
Cereal Choices: Multi-Grain Cheerios Rice Krispies Frosted Mini Wheats	Cereal Choices: Multi-Grain Cheerios Rice Krispies Frosted Mini Wheats	Cereal Choices: Multi-Grain Cheerios Rice Krispies Frosted Mini Wheats	Cereal Choices: Multi-Grain Cheerios Rice Krispies Frosted Mini Wheats	Cereal Choices: Multi-Grain Cheerios Rice Krispies Frosted Mini Wheats
Breakfast Bites & Yogurt Eggo Mini Pancakes Choice of Cereal with Wheat Toast Choice of Fresh Fruit Fruit Cocktail Raisins 100% Fruit Juice Choice Milk Variety	Pancake Sausage Stick Eggo Mini Pancakes Pop Tarts Choice of Cereal with Cinnamon Toast Choice of Fresh Fruit Chilled Peaches Raisins 100% Fruit Juice Choice Milk Variety	Breakfast Pizza Eggo Mini Pancakes Choice of Cereal with Wheat Toast Choice of Fresh Fruit Chilled Pears Raisins 100% Fruit Juice Choice Milk Variety	French Toast Sticks Eggo Mini Pancakes Pop Tarts Choice of Cereal with Cinnamon Toast Choice of Fresh Fruit Sliced Peaches Raisins 100% Fruit Juice Choice Milk Variety	Whole Grain Pastry Eggo Mini Pancakes Choice of Cereal with Wheat Toast Choice of Fresh Fruit Raisins 100% Fruit Juice Choice Milk Variety

Breakfast:
\$1.25 Students
\$2.35 Adults

Our unit priced breakfast includes an entree (in bold) and choice of sides. A minimum of 3 menu items must be selected, including 1 serving of fruit, items in bold count towards two items.

All breakfast breads, cereals & pastries contain at least 51% whole grain.

Weekly Window Menu

Monday	Tuesday	Wednesday	Thursday	Friday
Spicy Chicken Sandwich Peanut Butter and Jelly Sandwich Fruit & Yogurt Plate Baby Carrots with Ranch Dressing Power Pack Raisins Fresh Fruit Milk	Hamburger Peanut Butter and Jelly Sandwich Hummus Plate Potato Smiles Fresh Veggie Sticks with Hummus Dip Fresh & Chilled Fruits Milk	Chicken Bites Peanut Butter and Jelly Sandwich Chef Salad Baby Carrots with Ranch Dressing Fresh & Chilled Fruits Milk	Grilled Cheese Sandwich Peanut Butter and Jelly Sandwich Chicken Popper Salad Fresh Veggie Sticks with Hummus Dip Fresh & Chilled Fruits Milk	Corn Dog Peanut Butter and Jelly Sandwich Hummus Plate Baked Fries Baby Carrots with Ranch Dressing Fresh & Chilled Fruits Milk

Lunch:
\$2.50 Students
\$3.75 Adults

Peanut Butter & Jelly or Grilled Cheese Sandwich Entrees Available Daily
All lunch rolls, tortillas, pastas and other bread items contain at least 51% whole grain.
our unit priced lunch consists of 3 or more components, one must be a fruit or vegetable.
Food Components: Meat/Meat Alternate, Grain, Fruit, Vegetable, Milk
1% white milk & fat free chocolate milk offered daily.

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA. Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English. To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program_intake@usda.gov.

This institution is an equal opportunity provider. PAYMENT PROCEDURES Money may be deposited into student accounts with cash, check, online at www.schoolcafe.com OR through the School Cafe App

STUDENT CHARGES (BORROWING/GRACE PERIOD)

Students may charge meals up to the value of two breakfasts and two lunches. An automated phone call occurs when a negative balance appears on a student's account. If a student account exhausts the grace period/charge limit, the student must select a peanut butter and jelly or toasted cheese sandwich entree for lunch and/or a cereal entrée for breakfast until the negative balance is paid. A la Carte items are not available for charging.



TISD Elementary/Intermediate

Breakfast Menu

