

March 2018 Pre-K & Elementary Lunch Menu

Monday	Tuesday	Wednesday	Thursday	Friday
			1 Asian Style Fish Nuggets with Rice Tasty BBQ Pork Rib Patty with Sub Bun Roasted Antigua Blend Vegetables Whole Kernel Corn Sweet Potato Casserole Orange Smiles Applesauce	2 Deep Dish Cheese Pizza Deep Dish Pepperoni Pizza Manager's Choice Entrée California Blend Vegetables Carrot & Celery Nibbles with Ranch Dip Potato Smiles Rips 100% Juice Slush
5 Homestyle Chicken Nuggets with Biscuit Salisbury Steak with Gravy with Dinner Roll Zesty Steamed Broccoli Buttered Carrots Oven Fried Potatoes Fresh Apple Sweet Pineapple Tidbits	6 Oven Roasted Chicken Fajita with Flour Tortilla Beef Taco with Flour Tortilla Salsa California Blend Vegetables Mexican Style Street Corn Cheesy Refried Beans Orange Smiles Fresh Banana	7 Chicken Tetrizzini with Garlic Texas Toast Cheese Pizza Pepperoni Pizza Italian Blend Vegetables Carrot Nibbles with Ranch Dip Manager's Choice Vegetable Fresh Apple Manager's Choice Fruit Cinnamon Roll	8 Hamburger with Bun Nacho Burger Sauce Hot Ham & Cheese Sub Roasted Broccoli Buttered Carrots Potato Smiles Manager's Choice Vegetable Fresh Pears Mandarin Oranges	9 Golden Breaoded Fish with Bun Meatball Grinder Antigua Blend Vegetables Sweet Peas & Carrots Marinated Cucumber-Tomato Salad Fresh Apple Chilled Peach Slices
12 Penne Pasta with Meat Sauce and Garlic Texas Toast Homestyle Chicken Nuggets with Biscuit Italian Blend Vegetables Sweet Green Peas Tomato Wedges w/ Ranch Dip Fresh Apple Sweet Pineapple Tidbits	13 Nacho Grande Baja Chicken Cantina Nachos Fresh Pico de Gallo California Blend Vegetables Seasoned Black Beans Mexican Rice Mandarin Oranges Fresh Pears	14 Clarksville Club Cheese Pizza Slice Pepperoni Pizza Slice Zesty Steamed Broccoli Carrot Nibbles with Ranch Dip Manager's Choice Vegetable Orange Smiles Banana Split Fruit Salad	15 Kick n' Chicken BBQ with Bun Country Fried Steak with Texas Toast Glazed Carrots Black-eyed Peas Mashed Potatoes Fresh Pears Chilled Peach Slices	16 Shepherd's Pie with Dinner Roll Deep Dish Cheese Pizza Deep Dish Pepperoni Pizza Antigua Blend Vegetables Broccoli, Cauliflower, & Carrot Nibbles w/ Ranch Dip Waffle Fries Fresh Apple Fruited Gelatin
19 Fiesta Macaroni with Garlic Texas Toast Homestyle Chicken Nuggets with Biscuit Glazed Carrots Seasoned Green Beans Potato Smiles Fresh Apple Chilled Pear Slices	20 Oven Roasted Chicken Fajita with Flour Tortilla Beef Taco with Flour Tortilla Salsa Mexican Style Street Corn Antigua Blend Vegetables Cheesy Refried Beans Mandarin Oranges Fresh Banana	21 Salisbury Steak with Gravy with Dinner Roll Cheese Pizza Slice Pepperoni Pizza Slice Rockin' Broccoli Roasted Bell Peppers & Onion Mashed Potatoes Orange Smiles Manager's Choice Fruit Cinnamon Roll	22 Pulled Pork BBQ with Bun Meatball Sub Green Bell Peppers & Tomato Wedges w/ Ranch Dip Buttered Carrots Baked Beans Zesty Coleslaw Fresh Apple Sweet Pineapple Tidbits	23 Hamburger with Bun Chili con Carne Topping (1/4 Cup) Mozzarella-Stuffed Italian Breadsticks with Marinara California Blend Vegetables Carrot & Celery Nibbles with Ranch Dip Oven Fried Potatoes Marinated Cucumber-Tomato Salad Fresh Pears Chilled Peach Slices
26 Spring Break No School	27 Spring Break No School	28 Spring Break No School	29 Spring Break No School	30 Spring Break No School

Lunch Prices: Elementary Full Pay \$2.65 • Middle/High Full Pay \$2.85 • Approved Reduced \$0.40 • Adults/Visitors \$3.50

A la Carte 1/2 Pint Milk: \$0.50 each, any flavor

Choice of fresh fruit, 100% juice, crisp side salad, and a variety of milk are offered daily! • Help yourself to delicious fruits and vegetables! In order to count as a reimbursable meal, each student must have 1/2 cup fruit or vegetable on their tray. PB&J Sandwich offered as an entree option at lunch daily. • Nutrition information is available on page 2 • This institution is an equal opportunity provider.

March 2018 Pre-K & Elementary Lunch Menu Nutrition Information

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Calories Total Fat (g) Sat. Fat (g) Carbs (g) Sodium (mg)	Calories Total Fat (g) Sat. Fat (g) Carbs (g) Sodium (mg)	Calories Total Fat (g) Sat. Fat (g) Carbs (g) Sodium (mg)	Calories Total Fat (g) Sat. Fat (g) Carbs (g) Sodium (mg)	Calories Total Fat (g) Sat. Fat (g) Carbs (g) Sodium (mg)
		Disclaimer: The nutrition information provided is an estimate of the nutrition content within the menu items , and therefore should be used for general information only. Due to product substitutions and changes, nutrition content may vary. Please contact the cafeteria manager if you need additional information.		
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