February 2018 Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
*Vegetarian Substitutions: Meatless Entrée, Hummus & Cheese Sandwiches or Cheese Sandwiches *Infant & Toddlers served vitamin D, whole milk *All menu items are subject to change.			1 Turkey corn dogs, green beans, pears and Organic 1% milk	2 Cheese & mushroom ravioli, vegetable normandy, pineapple and Organic 1% milk
5 Homemade mac-n-cheese, mixed vegetables, fruit cocktail and Organic 1% milk	6 Homemade cheddar broccoli soup, dinner rolls, fresh pears and Organic 1% milk	7 BBQ grilled chicken breast, cornbread, peas & carrots, fresh bananas and Organic 1% milk	8 Homemade Egg McMuffins, Hashbrowns, Fresh Oranges and Organic 1% milk	9 Grilled Cheese, Tomato Soup, Tropical Fruit and Organic 1% milk
12 BBQ pulled pork on a bun, green beans, mandarin oranges and Organic 1% milk	13 Chicken and cheese pita pockets, mixed vegetables, fruit cocktail and Organic 1% milk	Happy Valentine's Day 14 Heart shaped raviolli & rotini pasta, California blend vegetables, applesauce and Organic 1% milk	15 Baked pollock shapes, carrots, peaches and Organic 1% milk	16 Homemade cheddar broccoli rice, strawberries and Organic 1% milk
19 **CLOSED FOR TEACHER IN-SERVICE**	20 Polish Sausage, Potato Pancakes, Applesauce and Organic 1% milk	21 Beanie weenies, assorted rolls, fruit cocktail, organic 1% milk	22 Ham and cheese casserole with peas & carrots topped with tator tots, applesauce and Organic 1% milk	23 Homemade chicken salad wraps, fresh carrots, fresh apple slices and organic 1% milk
26 Turkey and cheese quesadillas, broccoli, peaches and organic 1% milk	27 Turkey & Tortellini, green beans, mixed fruit and Organic 1% milk	28 Chef's Surprise, mixed vegetables, fresh bananas and Organic 1% milk		