October

## 9<sup>th</sup>-12<sup>th</sup> Grade Lunch Menu

## 2023

Monday	Tuesday	Wednesday	Thursday	Friday
2	3	4	5	6
Sloppy Joe Sandwich w/ Potato Wedges and Carrots Sticks	BBQ Chicken w/ Corn Cob and Vegetarian Beans + Corn Muffin	Penne Pasta w/ Meat Sauce w/ Side Salad and Broccoli + Dinner Roll	Beef Taco Stick w/ Salsa and Cucumber Slices	Pizza w/ Celery and Carrot Sticks
9	10	11	12	13
Chicken Sandwich w/ Potato Wedges and Carrot Sticks	Beef Nachos w/ Salsa and Beans	Korean BBQ chicken and Rice Bowl w/ Sweet Potato and Broccoli + Goldfish Crackers	Beef Chalupa w/ Jicama Sticks and Cucumber Slices	Bean and Cheese Burritos w/ Roasted Corn and Salsa
16	17	18	19	20
Beef Hamburger w/ Potato Wedges and Carrot Sticks	Chicken Tamale w/ Jicama Sticks and Cucumber Slices + Goldfish Cracker	Spaghetti w/ Meatballs w/ Side Salad and Broccoli + Dinner Roll	Orange Chicken w/ Rice and Edamame and Corn (2 scoops of Rice)	National Chicken and Waffles Day!! w/ Celery and Jicama Sticks (2 Waffles)
23	24	25	26	27
Corn Dog w/ Potato Wedges and Carrot Sticks	Chicken Nuggets w/ Mashed Potatoes and Corn + Goldfish Crackers	<u>World Pasta Day</u> Chicken Alfredo w/ Side Salad and Broccoli + Dinner Roll	Bean And Cheese Papusa w/ Curtido and Salsa	Beef Sliders w/ Tater Tots and Side Salad
30	31			
Bean And Cheese Burritos w/ Salsa and Cucumber Slices	Hot dogs (# Hot dogs w/ Potato Wedges and Carrot Sticks			

At lunch, students are offered all five required food components in at least the minimum required amounts.

The components at lunch are meats/meat alternates; grains; fruit; vegetables; and fluid milk.

Under OVS, a student must take at least three components in the required serving sizes.

One selection must be at least <sup>1</sup>/<sub>2</sub> cup from either the fruit or vegetable component.

There will be additional fruit and vegetable options available for all students.