

# DECEMBER 2025

## ACES Lunch Menu

Monday	Tuesday	Wednesday	Thursday	Friday
<b>1</b> WG Chicken Nuggets Tater Tots Corn Cup	<b>2</b> Hot Dog Vegetarian Beans Celery Sticks	<b>3</b> Salsa Verde Chicken Bowl Rice Black Beans Carrot Sticks	<b>4</b> Chicken and Waffle Mashed Potatoes Steamed Broccoli	<b>5</b> Beef Chalupa Garden Salad Pico De Gallo
<b>8</b> Beef Tacos Corn Cup Carrot Sticks	<b>9</b> WG Corn Dog Potato Wedges Garden Salad	<b>10</b> Beef and Rice Bowl Steamed Broccoli Carrots	<b>11</b> <i>Too Many Tamales</i> Chicken Tamales Pinto Beans Celery Sticks	<b>12</b> WG Popcorn Chicken Mashed Potatoes Jicama Sticks
<b>15</b> Beef Sliders Tater Tots Garden Salad	<b>16</b> Bean And Cheese Pupusa Curtido Salsa	<b>17</b> Chicken Teriyaki With Rice Bowl Edamame Carrot Sticks w/Ranch	<b>18</b> Bean and Cheese Burrito Cucumber SLices Jicama Sticks	<b>19</b> Holiday Meal
<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>
<b>29</b>	<b>30</b>	<b>31</b>		

Winter Break

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 ½ cup from either the fruit or vegetable component. There will be additional fruit and vegetable options available for all students.

This institution is an equal opportunity provider.