

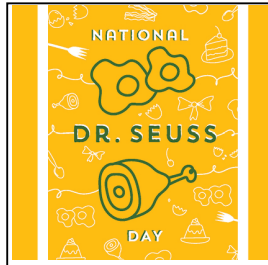
**MONDAY**



**TUESDAY**



**WEDNESDAY**



**THURSDAY**

**1**

Beef or Chicken Stir-Fry  
Seasoned Rice  
Sausage Pizza  
Mixed Vegetables

**FRIDAY**

**2**

BBQ Drumstick  
w/ Roll  
Cheese Pizza  
French Fries

**5**

Nachos  
w/ Taco Filling & Cheese  
Cheese Pizza  
Fiesta Corn

**6**

Cheesesteak  
or Chicken Cheesesteak  
Sausage Pizza  
Tater Tots

**7**

Pulled Pork Sandwich  
Cole Slaw  
Pepperoni Pizza  
Glazed Carrots

**8**

Cheese Ravioli  
w/ Roll  
Sausage Pizza  
Mixed Vegetables

**9**

Quesadilla-Variety  
Cheese Pizza  
w/ Side Caesar Salad

**12**

Turkey Ham & Cheese  
on a Pretzel Bun  
Pepperoni Pizza  
Baked Beans

**13**

Sloppy Joe Sandwich  
Cheese Pizza  
Seasoned Green Beans

**14**

HALF DAY  
NO LUNCH SERVED

**15**

Bacon Cheeseburger  
Cheese Pizza  
Waffle Fries

**16**

HALF DAY  
NO LUNCH SERVED

**19**

PRESIDENT'S DAY  
  
SCHOOL  
CLOSED

**20**

Chicken Nuggets  
or  
Popcorn Chicken  
w/ Mac & Cheese  
Pepperoni Pizza  
Steamed Broccoli

**21**

Alfredo Pasta Primavera  
w/ Roll  
Cheese Pizza  
Mixed Vegetables

**22**

HALF DAY  
NO LUNCH SERVED

**23**

Grilled Cheese  
Tomato Soup  
Sausage Pizza  
Sweet Peas

**26**

Spicy Chicken Patty  
Cheese Pizza  
Potato Salad

**27**

Meatball Parm  
on a Hoagie Roll  
Pepperoni Pizza  
French Fries

**28**

Beef Chili  
Corn Muffin  
Pepperoni Pizza  
Seasoned Corn

**29**

Chicken & Waffles  
Cheese Pizza  
Glazed Carrots



## A Guide to Safety with School Meals in the Wake of COVID-19

As the world continues the long journey back to normalcy after the COVID-19 pandemic, many students are gearing up to start a new academic year faced with new, extraordinary challenges. The start of a school year can cause anxiety for both new and returning students and parents, and recent events have added reasonable concerns about health and

safety in the wake of the global pandemic that altered the way we live, work and learn. Sodexo understands these concerns, and we are committed to protecting the health and safety of everyone who eats in our schools, as well as all members of our foodservice staff.



Download our app for more information about our school lunches.

### Phased Approach

The world will not return to normal overnight, and neither will our schools. Rather, we will move in steps toward a “new normal” that safeguards health while allowing school activities to resume. Our phased approach enables foodservice teams to proactively support each level of this transition with appropriate tools and techniques that strictly follow local, state, and federal guidelines.



#### Personal Protective Equipment (PPE)

Employees will wear masks and gloves.



#### Hand Washing

Staff will continue to wash hands frequently.



#### Team Member Health

Employees will regularly report on their health, including temperature checks.



#### Food Safety

Self-service options will be eliminated.



#### Sanitizing and Disinfecting

High-touch surfaces will be cleaned frequently with professional-grade products.

We know how difficult the last few months have been, and we recognize that students and parents may have reservations about dining outside the home. We want to assure you that our foodservice teams take every precaution to deliver safe, high-quality food in a carefully controlled environment. Safeguarding the health and well-being of every member of the school community is our highest priority. Although there may be challenges ahead as the world recovers, we are optimistic that together we can rise to these challenges. Driven by a confident resolve, Sodexo's careful and systematic approach will keep students, faculty, and staff, who eat our meals at school, safe and healthy.

Our foodservice facility prepares and serves some products which may contain ingredients identified as food allergens. For more information on food allergies, go to <http://www.foodallergy.org/>.

### Fresh Pick Recipe

#### APPLE AND CARROT SAUTÉ

- 1 ½ Tbsp olive oil
- ¼ c onion (small dice)
- ½ c celery (sliced thin)
- 2 c carrots (1" slices)
- 1 c plus 2 Tbsp water (divided)
- 1 ½ c apples (unpeeled/tart/large dice)
- 1 Tbsp honey
- 2 Tbsp orange juice
- 1 Tbsp cornstarch
- salt and pepper to taste
- 2 Tbsp parsley (sliced)

1. Prepare ingredients as directed.
2. In medium saucepan sauté onions and celery in the olive oil for 2 minutes until tender.
3. Add 1 C water and the carrots to the pan and simmer until carrots are crisp but tender.
4. Drain any remaining water. Add apples, honey and orange juice to the carrots and sauté for 5 minutes.
5. Combine the cornstarch with the remaining 2 T water and add to the pan.
6. Add salt and pepper to taste.
7. Bring to a medium boil and then simmer for 2 minutes. Garnish with parsley and serve.

Nutrition Information is available upon request.

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