

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Crispy Chicken Salad Kidzable: Turkey & Mozzarella Scratch Beef Lasagna Pepperoni Pizza

Groovy Green Beans, Celery Sticks, Garden Salad, Mixed Fruit & Orange Smiles

Local ingredients used when seasonally available

4

Classic Chef Salad Kidzable: Protein Power (V) Chicken Tenders with Dinner Roll Asian Meatballs with Lo Mein

Roasted Broccoli, Baby Carrots, Garden Salad, Pineapple Tidbits & Orange Smiles 5

Classic Chef Salad Sunbutter & Jelly Sandwich on Whole Wheat Bread (V) Gooey Grilled Cheese Sandwich (V) Chicken Enchilada Suiza

Corn, Celery Sticks, Caesar Salad,& Diced Peaches *Freshly Baked Cookie*

Chicken Caesar Salad Classic Ham & Cheese Sandwich on Whole Wheat Bread **National Nachos Day Chicken & Waffles

Emoji Potatoes, Fresh Broccoli, Garden Salad, Diced Pears & Apples 7

Crispy Chicken Salad Blueberry Patch Parfait & String Cheese (V) Crispy Chicken Sandwich BBQ Drumstick & Dinner Roll

Western Baked Beans, Celery Sticks, Caesar Salad,& Applesauce 8

1

Crispy Chicken Salad Kidzable: Ham & Cheese Chicken Quesadilla Home-Style Cheese Pizza (V)

Seasoned Carrots, Fresh Broccoli, Garden Salad, Mixed Fruit & Orange Smiles

*Join us on November 6th for National Nacho Day!

11

Classic Chef Salad Kidzable: Protein Power (V) Crispy Chicken Sandwich Savory Spaghetti & Meatball

Corn, Baby Carrots, Garden Salad, Pineapple Tidbits & Orange Smiles 12

Classic Chef Salad Sunbutter & Jelly Sandwich (V) Cheddar Cheese Omelet & Buttery Toast (V) Walking Nachos

Baked Cinnamon Apples, Fresh Broccoli, Caesar Salad,& Diced Peaches *Freshly Baked Cookie* 13

6

Chicken Caesar Salad All American Sandwich on Whole Wheat Bread Chicken Nuggets & Dinner Roll Sloppy Joe

Creamy Mashed Potatoes & Gravy, Baby Carrots, Garden Salad, Diced Pears & Apples 14

Crispy Chicken Salad Double Berry Parfait & String Cheese (V) Tater Tot Casserole & Twisted Breadstick

Corn Dog

Mixed Vegetables, Caesar Salad,
Fresh Broccoli, & Applesauce

15

Crispy Chicken Salad Kidzable: Ham & Cheese Rib-b-que Sandwich Home-Style Cheese Pizza (V)

Western Baked Beans, Celery Sticks, Garden Salad, Mixed Fruit & Orange Smiles

Variety of fat free and low fat milk are offered daily

18

Classic Chef Salad Kidzable: Italian Charbroiled Cheeseburger Mexi-Chicken Nachos

Frijoles ala Charros, Celery Sticks, Garden Salad, Pineapple Tidbits & Orange Smiles 19

Thanksgiving Meal

20 Chicken Caesar Salad

Classic Ham & Cheese Sandwich on Whole Wheat Bread Home Run Hot Dog Chicken Nuggets & Dinner Roll

Whipped Potatoes & Gravy, Fresh Broccoli, Garden Salad, & Diced Peaches 21

28

Crispy Chicken Salad Strawberry Fields Parfait & String Cheese (V) Hearty Chili with Cinnamon Roll (V) Broccoli & Cheese Baked Potato (V)

Golden Corn, Caesar Salad, Baby Carrots,& Applesauce

22

Crispy Chicken Salad Kidzable: Turkey & Mozzarella Creamy Macaroni & Cheese (V) Pepperoni Pizza

Green Beans, Garden Salad, Celery Sticks, Mixed Fruit & Orange Smiles

(V) Denotes a vegetarian friendly item

25

Thanksgiving Break

27

1 00

29

Thanksgiving Break

26

Thanksgiving Break

Thanksgiving Break

Lunch Prices Full: \$3 Reduced \$.40 Faculty: \$3.45 Guest: \$4

Thanksgiving Break

This institution is an equal opportunity provider.

The Role of Nutrition and Stress

Nutrition and stress often go hand-in-hand, with some people tending to overeat when stressed and others limiting their food intake due to an upset stomach or indigestion. Certain foods increase the physical stress on your body by making digestion more difficult, or by denying the brain essential nutrients. With a sensible diet, it's possible to reduce the effects of stress, avoid some common problems and protect your health. Nutrients such as Vitamins B and C, calcium, magnesium and zinc can be depleted by stress. To help your body better manage stress and avoid nutrient depletion, you should always aim to eat breakfast, plan

meals in advance, pack healthy snacks, minimize caffeine from tea, coffee and sodas and fill up on hydrating water. For added calcium, consume yogurts, smoothies and even calcium-fortified orange juice. B vitamins can be obtained by eating wholesome grains and vitamin C, and magnesium can be found in many fruits and vegetables. Giving your body nutrition it needs is a positive step you can take every day toward combating stress. With the correct nutrition, you are better prepared to face the challenges of the day.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

www.liftoffsplayground.com

BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Variety of Cereal, Side Toast & Milk Offered Daily!				November 1 French Toast Sticks Yogurt with Graham Crackers Diced Pears Orange Juice
November 4 Pancakes Hard Boiled Egg Diced Peaches Orange Juice	November 5 Honey Glazed Chicken Biscuit Banana Muffin Orange Smiles Apple Juice	November 6 Breakfast Pizza Yogurt with Graham Crackers Mixed Fruit Orange Juice	November 7 Filled Cinnamon Toast Crunch Bar Egg & Cheese Breakfast Sandwich Mixed Fruit Orange Juice	November 8 BYO Oatmeal Bar Strawberry Nutrigrain Bar Diced Pears Orange Juice
November 11 French Toast Sticks Yogurt with Graham Crackers Diced Peaches Orange Juice	November 12 Biscuit & Gravy Coffee Cake Orange Smiles Apple Juice	November 13 Breakfast Pizza Blueberry Muffin Fresh Bananas Orange Juice	November 14 Breakfast Taco Cinnamon Roll Mixed Fruit Apple Juice	November 15 Cheesy Omelet Strawberry Nutrigrain Bar Diced Pears Orange Juice
November 18 Pancake Sausage Wrap Double Chocolate Muffin Diced Peaches Orange Juice	November 19 Sausage Biscuit Glazed Donut Orange Smiles Apple Juice	November 20 Breakfast Pizza Apple Cinnamon Nutrigrain Bar Fresh Bananas Orange Juice	November 21 Cheesy Omelet Cinnamon Roll Mixed Fruit Apple Juice	November 22 Confetti Pancakes Yogurt with Graham Crackers Diced Pears Orange Juice
November 25 Thanksgiving Break	November 26 Thanksgiving Break	November 27 Thanksgiving Break	November 28 Thanksgiving Break	November 29 Thanksgiving Break

Fresh Pick Recipe

WINTER SALAD WITH BUTTERNUT SQUASH (SERVES 4)

- 1/3 cup and 1 3/4 tsp roasted
- butternut squash
- 1 Tbsp onions (chopped)
- 1/2 Tbsp parsley (chopped)
- 1/2 cup spinach
- 3/4 cup and 3 1/2 Tbsp romaine lettuce (chopped)
- 1 Tbsp whole dried sliced cranberries
- 1. Prepare squash according to recipe.
- 2. Dice onions.
- 3. Wash parsley and pat dry. Pull leaves from stem and roughly chop.
- 4. In a mixing bowl, combine cooled squash, onions, parsley, spinach, lettuce and cranberries. Toss well.

NUTRITION FACTS: 13 calories, .08g fat, 5mg sodium, .65g fiber



What is a reimbursable meal?

To qualify for a reimbursable lunch, each student must select at least 3 of the 5 components offered. One selection must be a fruit or vegetable. Meal components include fruits, vegetables, grains, meat/meat alternative, and milk.

