

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

**NO SCHOOL
MEMORIAL DAY**

1
Cheeseburger
w/ Chips
OR
Turkey & Cheese Sub

2
Chicken Nuggets
w/ Dinner Roll
OR
Ham & Cheese Sub

3
Beef & Cheese Nachos
w/ Nacho Toppings
OR
Bologna & Cheese Sandwich

4
Cheese Pizza
OR
Chicken Caesar Salad
w/ Dinner Roll

ALL LUNCHES INCLUDE ALL GOVERNMENT REQUIRED MEAL COMPONENTS: PROTEIN, GRAIN, FRUIT, VEGETABLE* AND MILK

7
Hot Dog on a WG Bun
w/ Chips
OR
American Combo Sub

8
Popcorn Chicken
w/ Dinner Roll
OR
Peppi Pizza Salad
w/ Dinner Roll

9
Baked Mozzarella Sticks
w/ Marinara Sauce & Dinner Roll
OR
Fun on the Run Bagel Meal

10
Chicken Patty
on WG Roll
OR
Italian Combo Sub

11
Personal Cheese Pizza
OR
Chef Salad
w/ Dinner Roll

ALL VEGETABLES PROVIDED FOLLOW CSDE REQUIREMENTS FOR VEGETABLE SUBGROUPS

14
Italian Meatball Sub
w/ Marinara Sauce
& Mozzarella Cheese
OR
Salami & Cheese Sub

15
Chicken Tenders
w/ Dinner Roll
OR
Fun on the Run Bagel Meal

16
Cheeseburger on a WG Bun
w/ Chips
OR
Ham & Cheese Sub

17
LAST DAY OF SCHOOL
Cheese Pizza
OR
Turkey & Cheese Sub



MILK VARIETY: 1% WHITE MILK, SKIM WHITE MILK, SKIM CHOCOLATE MILK

WASH YOUR HANDS 21



23
HAVE A WONDERFUL
SUMMER VACATION!!
-SODEXO



****MENU IS SUBJECT TO CHANGE****

28

29

30
ALL MEALS ARE FREE!!!
ENJOY BOTH BREAKFAST
& LUNCH FOR FREE!

Sports Drinks and Kids

Pre-adolescent children can become dehydrated faster than adults or teenagers for several reasons:

- 1) Children do not tolerate temperature extremes well.
- 2) Children sweat less.
- 3) Children get hotter during exercise.
- 4) Children have a lower cardiac output (they pump less blood through the heart over a period of time compared to adults).

All of these factors increase the risk of dehydration in children. Therefore, fluids play a critical role in maintaining the health and optimal performance of active children.

Children who are active during an average school day or who engage in activity less than one hour can typically re-hydrate easily with water. Children who are vigorously active for more than one hour and/or who sweat profusely may benefit from a sports beverage to help replace lost minerals and calories.

Many kids like sports drinks because of the flavor; however, you can also make your own healthy version of a sports drink by mixing together 50/50 your child's favorite 100% juice with water. Be sure not to add more than 50%, as juice or the child may complain of stomach cramps.



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

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The Mediterranean Diet is a Healthy Option for Kids

Mediterranean diet is a generic term based on the typical eating habits in the countries that border the Mediterranean Sea. The Mediterranean diet includes a variety of fruits, vegetables, whole grains, beans, fish and healthy fats. Nutrients from these foods help support optimal growth and development while also promoting a healthy weight. Traditional Mediterranean populations also include regular physical activity in their routine and make eating a positive, social experience. The following suggestions will help get you started with this heart-healthy nutrition plan:

1. **Build a strong base.** Instead of making meat the main event, use plant-based foods, such as fruits, vegetables, beans and whole grains, the foundation of your meal plan.
2. **Get friendly with beans.** You won't find lots of red meat or even much chicken in this diet, but there are plenty of beans and lentils. Beans are loaded with plant protein, fiber, carbohydrates and are naturally low in fat. Beans also supply potassium, magnesium and iron.
3. **Add more seafood.** Fish plays a starring role in the Mediterranean diet. It is a top source of heart- and brain-friendly omega-3 essential fatty acids, plus it's packed with protein.
4. **Don't fear the healthy fats.** Healthful monounsaturated and polyunsaturated fats from olive oil, nuts and seeds are an important part of the Mediterranean diet. Let kids design their own trail mix using their favorite dried fruits, whole-grain cereals, nuts and seeds. If you have small children, use caution with nuts and seeds because they present a potential choking hazard.

For recipes related to the Mediterranean Diet check out: <https://www.allrecipes.com/recipes/16704/healthy-recipes/mediterranean-diet/>.

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

AVOCADO TOMATO SALAD (SERVES 4)

- 1/3 cup and 1 Tbsp avocados (cubes)
 - 1 Tbsp and 1 3/4 tsp lime juice
 - 1 1/2 cups and 1 1/2 Tbsp peeled cucumber (chopped)
 - 1 1/2 cups and 1 1/2 Tbsp red tomato (chopped)
 - 2 3/8 tsp cilantro
 - 2 3/8 tsp parsley (chopped)
 - 1/8 tsp salt
 - 1/8 tsp black pepper
 - 3 Tbsp and 5/8 tsp Italian salad dressing
1. Cut avocado in half. Remove seed with chef knife and peel with teaspoon. Dice. Toss with lime juice to prevent browning.
 2. Peel and dice cucumber 1/4".
 3. Dice tomato 1/4".
 4. Wash cilantro and parsley and pat dry. Pull leaves off the stem and roughly chop.
 5. Combine cucumber, tomato, cilantro, salt and pepper with dressing in a large non-reactive bowl.
 6. Allow at least 30 minutes for the flavors to meld.
 7. Before serving, gently mix in avocados and garnish with parsley.



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