



# January Lunch Menu

# JAN

## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

**2**

Entrée Choices  
Chicken Nuggets w/ Mac & Cheese  
Hot Dogs

Vegetable Choices  
Glazed Carrots  
Side Salad

Fruit  
Milk

**3**

Entrée Choices  
Chicken Nuggets w/ Mac & Cheese  
Hot Dogs

Vegetable Choices  
Glazed Carrots  
Side Salad

Fruit  
Milk

**4**

Entrée Choices  
Spaghetti & Meatballs w/ Dinner Roll  
Crispy Chicken Sandwich

Vegetable Choices  
Roasted Broccoli  
Sweet Potato Fries

Fruit  
Milk

**5**

Entrée Choices  
Smothered Chicken Thighs w/ Brown Rice  
Hot Dogs

Vegetable Choices  
Baked Beans  
Mixed Vegetables

Fruit  
Milk

**6**

Entrée Choices  
Tomato Soup & Grilled Cheese w/ Dinner Roll  
Hamburgers/Cheeseburgers

Vegetable Choices  
Tater Tots  
Side Salad

Fruit  
Milk

Fruit Choices may include: apples, oranges, pears, craisins, fruit juice, locally available items  
Milk choices include: fat-free plain, 1% plain, fat-free chocolate

**9**

Entrée Choices  
Red Beans & Rice w/ Dinner Roll  
Crispy Chicken Sandwich

Vegetable Choices  
Collard Greens  
Glazed Carrots

Fruit  
Milk

**10**

Entrée Choices  
Taco Tuesday  
Hamburgers/Cheeseburgers

Vegetable Choices  
Black Beans  
Steamed Corn

Fruit  
Milk

**11**

Entrée Choices  
Breakfast for Lunch  
Pizza

Vegetable Choices  
Tater Tots  
Mixed Vegetables

Fruit  
Milk

**12**

Entrée Choices  
Pork Chop w/ Gravy & Brown Rice  
Hamburgers/Cheeseburgers

Vegetable Choices  
Sweet Potato Fries  
Roasted Broccoli

Fruit  
Milk

**13**

Entrée Choices  
Gumbo & Grilled Cheese  
Hot Dogs

Vegetable Choices  
Side Salad  
Smiley Fries

Fruit  
Milk

Fruit Choices may include: apples, oranges, pears, craisins, fruit juice, locally available items  
Milk choices include: fat-free plain, 1% plain, fat-free chocolate



**17**

Entrée Choices  
Salisbury Steak w/ Dinner Roll  
Crispy Chicken Sandwich

Vegetable Choices  
Mashed Potatoes  
Mixed Vegetables

Fruit  
Milk

**18**

Entrée Choices  
Chicken Parmesan w/ Spaghetti  
Hamburgers/Cheeseburgers

Vegetable Choices  
Roasted Broccoli  
Steamed Corn

Fruit  
Milk

**19**

Entrée Choices  
BBQ Chicken Thighs w/ Mac & Cheese  
Crispy Chicken Sandwich

Vegetable Choices  
Baked Beans  
Glazed Carrots

Fruit  
Milk

**20**

Entrée Choices  
Meatball Sandwich  
Pizza

Vegetable Choices  
Tater Tots  
Side Salad

Fruit  
Milk

Fruit Choices may include: apples, oranges, pears, craisins, fruit juice, locally available items  
Milk choices include: fat-free plain, 1% plain, fat-free chocolate

**23**

Entrée Choices  
Red Beans & Rice w/ Dinner Roll  
Hamburgers/Cheeseburgers

Vegetable Choices  
Collard Greens  
Sweet Potato Fries

Fruit  
Milk

**24**

Entrée Choices  
Turkey Nachos  
Pizza

Vegetable Choices  
Steamed Corn  
Black Beans

Fruit  
Milk

**25**

Entrée Choices  
Breakfast for Lunch  
Hot Dogs

Vegetable Choices  
Tater Tots  
Mixed Vegetables

Fruit  
Milk

**26**

Entrée Choices  
Jambalaya w/ Dinner Roll  
Pizza

Vegetable Choices  
Green Beans  
Sweet Potato Fries

Fruit  
Milk

**27**

Entrée Choices  
Gumbo & Grilled Cheese  
Crispy Chicken Sandwich

Vegetable Choices  
Side Salad  
Smiley Fries

Fruit  
Milk

Fruit Choices may include: apples, oranges, pears, craisins, fruit juice, locally available items  
Milk choices include: fat-free plain, 1% plain, fat-free chocolate

**30**

Entrée Choices  
BBQ Riblet Sandwich  
Pizza

Vegetable Choices  
Steamed Corn  
Green Beans

Fruit  
Milk

**31**

Entrée Choices  
Chicken Nuggets w/ Mac & Cheese  
Hot Dogs

Vegetable Choices  
Glazed Carrots  
Side Salad

Fruit  
Milk

Fruit Choices may include: apples, oranges, pears, craisins, fruit juice, locally available items  
Milk choices include: fat-free plain, 1% plain, fat-free chocolate

## 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.