

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

2	3	4	5	6
Entrée Choices French Toast Oatmeal Fruit Milk	Entrée Choices Bacon Scramble w/ Toast Nutrigrain Bar & Yogurt Fruit Milk	Entrée Choices Yogurt Parfait Bar Mini Muffins Fruit Milk	Entrée Choices Chicken Biscuit Cinnamon Bagel Bar Fruit Milk	Entrée Choices Sausage Biscuit Yogurt & Cereal Fruit Milk

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

9	10	11	12	13
Entrée Choices Waffles Oatmeal Fruit Milk	Entrée Choices Scrambled Eggs w/ Toast Nutrigrain Bar & Cereal Fruit Milk	Entrée Choices Yogurt Parfait Bar Mini Muffins Fruit Milk	Entrée Choices Breakfast Pizza Cinnamon Bagel Bar Fruit Milk	Entrée Choices Breakfast Burrito Yogurt & Cereal Fruit Milk

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

16	17	18	19	20
Entrée Choices Manager's Special Fruit Milk	Entrée Choices Manager's Special Fruit Milk	Entrée Choices Manager's Special Fruit Milk		

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

23	24	25	26	27

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

30	31			

Fruit Choices may include: apples, oranges, pears, raisins, 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

STRAWBERRY BANANA SANDWICHES (SERVES 4)

- 1/4 cup bananas (sliced)
- 1/2 cup strawberries (sliced)
- 4–2.4 oz. slices french toast
- 1/4 cup light cream cheese

1. Slice bananas and strawberries 1/4".
2. To build sandwich:
 - Spread 1 Tbsp cream cheese on each slice of frozen French toast.
 - Place 1/8 cup sliced banana on top of cream cheese on 1 slice of bread.
 - Top banana with 1/4 cup sliced strawberries.
 - Close sandwich with 2nd slice of bread.
 - Place sandwiches on parchment lined sheet pans.
3. At service, cut sandwiches in half diagonally.

NUTRITION FACTS:
175 calories, 5.59g fat,
280mg sodium, 2.66g fiber

Nutrition Information is available upon request.

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