

Millbrae School District

COMMENT COMMUNITY ACTIVITY



is subject to change.

TUESDAY MONDAY WEDNESDAY THURSDAY FRIDAY 6 Whole Grain Hot BBQ Turkey Sandwich WG Italian Chicken Sandwich WG Pepperoni Pizza Chicken Corn Dog on Whole Grain Bun On Whole Grain Bun Turkey Hot Dog on a bun Crispy Chicken on Labor Day Whole Grain Cheese Pizza Italian Dunkers Chicken Caesar on a Whole Grain Bun Sun Butter & Jelly Turkey & Cheese Sandwich Hearty Grain Wrap Vegetarian Taco Salad Sandwich & String Cheese On Whole Wheat Bread & Tortilla Chips 9 10 11 12 13 Orange Chicken Beef Teriyaki Dippers Cheeseburger on a Breakfast for Lunch Chicken Soft Tacos & Brown Rice Whole Grain Bun & Brown Rice Waffles & Sausage Crispy Chicken on a Whole Grain Cheese Pizza WG Bean & Cheese Burrito Italian Dunkers Turkey Hot Dog on a Bun Turkey & Cheese Sandwich Whole Grain Bun Turkey Ham & Cheese on a Sun Butter & Jelly Chicken Caesar on on Whole Wheat Bread Vegetarian Taco Salad Hearty Grain Wrap Sandwich & String Cheese Heart Grain Wrap & Tortilla Chips 20 16 17 18 19 Macaroni & Cheese WG Spaghetti & Meatballs WG Chicken Nuggets Nachos with Reef Soft Tacos w/ Diced Ham & Wheat Roll w/ Marinara Sauce & Brown Rice Beans &Cheese Whole Grain Cheese Pizza Crispy Chicken on a WG Bean & Cheese Burrito Italian Dunkers Turkey Hot Dog on a Bun Turkey & Cheese Sandwich Whole Grain Bun Turkey Ham & Cheese on a Sun Butter & Jelly Chicken Caesar on on Whole Whear Bread Vegetarian Taco Salad Hearty Grain Wrap Sandwich & String Cheese Hearty Grain Wrap & Tortilla Chips 23 26 27 24 25 Whole Grain Cheeseburger on a Italian Chicken Sandwich Beef Teriyaki Dunkers WG Pepperoni Pizza Chicken corn Dog Whole Grain Bun on Whole Grain Bun Brown Rice Turkey Hot Dog on a Bun Crispy Chicken on a WG Bean & Cheese Burrito* Whole Grain Cheese Pizza* Italian Dunkers* Chicken Caesar on a Whole Grain Bun Turkey Ham & cheese on a Turkey Cheese Sandwich Sun Butter & Jelly Hearty Grain Wrap Vegetarian Taco Salad* Hearty Grain Wrap on Whole Wheat Bread Sandwich & String Cheese & Tortilla Chips 30 Try the Fresh Pick of the Month from the Garden Bar: Jicama! Also try the Harvest of the month: Cucumbers! We offer We offer 1% white milk and non fruits and vegetables daily on fat chocolate milk daily. Menu the Garden Bar with your meal.

This explains what to do if you believe you have been treated unfairly. In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, DC 20250-9410 or call 866-632-9992 (Voice). Individuals who are hearing impaired or have speech disabilities may contact USDA through the Federal Relay Service at 800-877-8339, or 800-845-6136 (Spanish).

You must select at least 1/2 cup

of fruit or vegetables or a combonation of both. You may always select more.

JUTRITION ACHIEVEMENT ENVIRONMENT COMMUNITY ACTIVIT'

The Power to THINK!

Do you remember how tired and grumpy you felt after skipping a meal or going without food for too long? The average meal takes about 4 to 5 hours to digest. If your last meal was at 6 PM and now it's 6 AM, 12 hours have passed and your body needs food. Eating breakfast gives your mind the power to think! Without this fuel to re-charge the mind in the morning, most students will lack clarity in thinking, will process information more slowly, will have a slower reaction time, and simply won't be ready to perform at their best. Make this year one of the best by helping your child start each day refueled and recharged!



Breakfast is more than a sip of juice and bite of toast in the morning. When planning breakfast consider all the foods groups and include some protein in the meal such as eggs, lean meats, cheese, yogurt and low-fat milk, as well as fruits and wholesome some grains. No time for breakfast? Encourage your child to grab a morning meal at school. The USDA requires all schools to offer meals consistent with strict nutritional guidelines. If you have questions about school breakfast, give your school foodservice manager a call. Breakfast contributes to academic success. Let's work together to ensure all students have what it takes to succeed.



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

IUTRITION ACHIEVEMENT ENVIRONMENT COMMUNITY ACTIVIT

BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Benefit Bar Fresh Fruit or Milk	Whole Wheat Bagel with Cream Cheese Fresh Fruit or Milk	WG Breakfast Round Fresh fruit or milk	Whole Grain Mini Pancakes Fresh Fruit or Milk	Whole Grain Banana Loaf Fresh fruit or milk
Whole Grain French Toast Sticks Fresh fruit or milk	Egg & Cheese Buritto Fresh fruit or milk	WG Waffle Sticks Fresh fruit or milk	Yogurt & Graham Crackers Fresh fruit or milk	WG Beef Sausage Biscuit Fresh fruit or milk
		We use a two week menu cycle for Breakfast.		
		Full Salad Bars are available at all schools. We serve local produce whenever possible.		
Fruit Options: Peaches Fresh Apples Raisins	Fruit Options: Pears Fresh Oranges Raisins	Fruit Options: Applesauce Fresh Bananas Raisins	Fruit Options: Apricots Fresh Oranges Raisins	Fruit Options: Fruit Cocktail Fresh Apples Raisins
Vegetable Options: Broccoli Celery Jicama Salad Mix	Vegetable Options: Carrots Kideny Beans Tomatoes Salad Mix	Vegetable Options: Broccoli Corn Celery Salad Mix	Vegetables Options: Carrots Kidney Beans Celery Salad Mix	Vegetable Options: Corn Carrots Broccoli Salad Mix

Fresh Pick Recipe

WHITE BEAN AND JICAMA SALAD

(SERVES 4)

- 3/4 cup and 1/2 Tbsp cannellini beans
- 2 3/8 tsp raw lemon peel
- 3 Tbsp and 5/8 tsp cilantro
- 3/4 cup and 1/2 Tbsp jicama
- 3 Tbsp and 5/8 tsp sweet red pepper (diced)
- 1 Tbsp and 1 3/4 tsp lemon juice
- 1 Tbsp and 1 3/4 tsp canola/olive oil blend
- 1. Rinse and drain beans.
- 2. Zest lemons.
- Wash cilantro and pat dry. Pull leaves off the stern and roughly chop.
- 4. Peel and dice jicama.
- Dice red pepper.
- Combine lemon zest, lemon juice and oil in a non-reactive bowl. Whisk until thoroughly combined.
- Gently stir in beans, jicama, peppers and cilantro. Allow at least 30 minutes for flavors to meld.

NUTRITION FACTS: 148 calories, 5.86g fat, 110mg sodium, 6.37g fiber

Millbrae School District

Breakfast Price: \$1.50 Student \$2.25 Adult Lunch Price: \$2.75 Student \$3.50 Adult







