

Week 1 Traditional Menu



,		First	Part	Second Part			
	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
Breakfast	Spinach and Ricotta Egg Casserole with English Muffin: Spinach and ricotta cheese baked with seasoned eggs and topped with olive & tomato salsa, served with an English muffin.	Blueberry Oatmeal Bar and Strawberry Greek Yogurt: Blueberry infused baked oatmeal bar served with lightly sweetened Greek yogurt topped with sliced strawberries.	Cheddar Egg Wrap with Black Bean Salsa: Cheddar cheese omelet with black bean, onion, and pepper salsa wrapped in a flour tortilla. Served with fresh grapes.	Cinnamon Cherry Granola with Greek Yogurt: Whole grain cinnamon granola mixed with almonds and dried cherries, served with lightly sweetened Greek yogurt. *Contains nuts (almonds)	Potato Frittata with Fresh Fruit and Biscuit: Eggs mixed with veggie sausage, red peppers, and cottage cheese baked over fresh shredded potato hash browns. Served with a wheat biscuit and fresh fruit.	Chocolate Granola with Raspberry Yogurt Parfait: Dark cocca granola baked with honey and vanilla, served with raspberry topped Greek yogurt.	Whole Wheat Waffles with Strawberry Preserves: Whole wheat waffle topped with thickened strawberry and chia seed preserves.
Lunch	Roasted Sesame Chicken and Balsamic Broccoli Salad: Roasted seasoned chicken breast served with a fresh broccoli, red pepper, almond and brown rice salad, tossed in a balsamic sesame garlic dressing. *Contains nuts (almonds)	Beef Vegetable Barley Stew with Carrots and Dill Dip: Beef and barley simmered in a tomato broth with mushrooms, onions, carrots, and celery and topped with toasted pumpkin seeds. Served with baby carrots and dill dip.	Roasted Apple Spring Mix Salad with Pomegranate Vinaigrette: Roasted apples, whole grains, pumpkin seeds and cranberries tossed with spring mix in a pomegranate vinaigrette, served with blue cheese spread and flatbread cracker.	Coriander Roasted Chicken and Veggie Wrap with Apple: Tortilla wrap filled with coriander and garlic seasoned chicken, crisp fresh vegetables, and traditional hummus, served with an apple.	Black Bean, Sweet Potato and Cheese Burrito with Apple: Flour tortilla filled with a mixture of black beans, sweet potatoes, onions, peppers, and mozzarella cheese, and topped with a creamy tomato salsa. Served with an apple.	Albacore Tuna Burger with Tartar Sauce and Sweet Broccoli Salad: Roasted white albacore tuna patty on a whole wheat bun, topped with traditional tartar sauce, and served with a sweet & tangy crisp broccoli salad.	Ultimate Egg Salad Sandwich with Baby Carrots and Trail Mix: Creamy egg salad with chickpeas, cucumbers and onions on sprouted wheat bread, served with fresh baby carrots and mixed fruit trail mix. *Contains nuts (almonds)
Dinner	Hawaiian Rice Bowl with Veggie Meatballs: Seasoned brown rice topped with fresh kale, mixed peppers, red cabbage and carrots, served with roasted vegetarian meatballs, all blended in a sweet and sour pineapple sauce.	Almond Baked Cod with Couscous and Vegetable Blend: Baked Atlantic cod topped with almonds and Parmesan cheese on a bed of vegetable- filled couscous and red rice. Served with a side of mixed vegetables and a raspberry cookie. *Contains nuts (almonds)	Chicken Parmesan with Rosemary Potatoes and Seasoned Vegetables: Sea salt seasoned chicken breast roasted with tomato sauce and mozzarella cheese, accompanied by a side of parsleyed potatoes and a vegetable medley of butternut squash, zucchini, and asparagus.	Meatloaf Burger with Scalloped Sweet Potatoes and Green Beans: Meatloaf burger topped with mayo-ketchup sauce, served with smoky scalloped sweet potatoes and green beans.	Italian Chicken Sausage Marinara over Spaghetti with a Vegetable Medley: Italian chicken sausage marinara served over a bed wheat spaghetti and a vegetable blend of red peppers, yellow carrots, onions, and green beans.	Chicken Curry with Coconut Rice: Diced chicken breast simmered in a coconut milk and curry broth with fresh carrots, peas, potatoes,onions, red and green pepper. Served on a bed of lemon coconut rice, topped with toasted cashews. *Contains nuts (cashews)	Slow Cooked Chicken Paprikash with Mashed Potatoes and Mixed Vegetables: Diced chicken breast and onions simmered in a vegetable broth seasoned with paprika, garlic, and pepper. Served over mashed potatoes with a side of steamed vegetables and a trail mix dessert. *Contains nuts (peanuts, cashews, almonds)



Week 2 Traditional Menu



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	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
Breakfast	Breakfast Stuffed Potato Skins with Fresh Fruit: Twice baked potato skins stuffed with eggs, cheese, red peppers and red onions, and topped with sour cream. Served with a whole wheat biscuit and fresh fruit.	Baked Cinnamon French Toast with Fruit Compote: Whole grain bread dipped in a vanilla- cinnamon egg batter and baked, then topped with peach and blueberry compote. *Contains nuts (walnuts)	Blueberry Oat and Chia Seed Muffin with Greek Yogurt: Blueberry oat muffin enriched with chia and flax seed, served with Greek yogurt.	Broccoli and 5-Cheese Quiche with English Muffin: A crustless quiche made of eggs, broccoli, green onions and a blend of Italian cheeses, served with a whole wheat English muffin.	Chunky Monkey Breakfast Bar with Vanila Greek Yogurt: Whole grain oat bar filled with chocolate chips, walnuts, and coconut, and seasoned with cinnamon. Served with vanilla Greek yogurt. *Contains nuts (walnuts, coconut)	Parsley Scrambled Eggs and Pancakes with Apple Butter: Scrambled eggs with fresh parsley served with whole wheat pancakes and house- made apple butter.	Pecan and Golden Raisin Granola with Greek Yogurt: Lightly sweetened Greek yogurt topped with honey roasted oats, pecans and raisins. *Contains nuts (pecans)
Lunch	Chicken Salad on Orange Cranberry Pita with Baby Carrots and Apple: Traditional chicken salad with hints of garlic, onion and curry, tucked in a cranberry orange pita and served with a side of baby carrots.	Caribbean Cod Sandwich with Tropical Salad: Seasoned cod sandwich with cilantro lime yogurt sauce, served with a tropical cabbage & pineapple salad tossed in tangy apple cider vinaigrette.	Thai Curry Soup Topped with Cashews, with Double Chocolate Muffin: Red Lentils, sweet potatoes and spinach simmered in a coconut red curry broth, topped with toasted cashews and shredded coconut. Served with a double chocolate muffin. *Contains nuts (cashews, coconut)	Beef Sloppy Joe on Baked Potato: Baked potato topped with beef Sloppy Joe filled with onions, tomatoes, mushrooms and green peppers, sprinkled with cheddar cheese.	Southwest Chopped Salad: Romaine lettuce mixed with roasted corn, black beans, red peppers, cucumbers, cherry tomatoes, and cheese, tossed in a cilantro dressing and sprinkled with tortilla strips.	Roasted Turkey Sandwich with Hubbard Squash Soup and Apple: Sliced roasted turkey served on a multigrain roll with a cranberry Dijon spread. Served with a rich potato and Hubbard squash soup and an apple.	Turkey Mozzarella Pasta Bake and Blended Vegetables: Spiral pasta baked in seasoned creamy tomato sauce with cannellini beans, mushrooms, tomatoes, spinach, turkey, onions, basil and fresh mozzarella. Served with a side of mixed vegetables.
Dinner	Chicken Broccoli Bake with Green Beans and Greek Yogurt: A blend of chicken, broccoli, brown rice, and Swiss cheese baked in a vegetable cream sauce. Served with green beans and Greek yogurt.	BBQ Chicken Pizza with Romaine, Corn and Tomato Salad tossed in Avocado Dressing: Naan-style flatbread crust topped with ground chicken simmered in a rosemary barbecue sauce, and topped with Monterey Jack cheese. Served with a romaine, tomato and corn salad tossed in avocado dressing.	Turkey Pot Roast with Bacon Flavored Mushrooms and Roasted Vegetables: Slow-cooked turkey pot roast served with bacon flavored mushrooms and roasted garlic, carrots, potatoes and red onions. Served with a chocolate chip cookie.	Sesame Peanut Pasta and Veggies: Wheat pasta, broccoli, edamame beans, carrots, cabbage, and green onion tossed in sesame peanut sauce and topped with peanuts. *Contains nuts (peanuts)	Roasted Shrimp Scampi on Tomato Risotto with Roasted Vegetables: Garlic roasted shrimp on a bed of white wine and tomato risotto, served with roasted mushrooms and zucchini.	Penne Gratin with Meatballs and Vegetable Blend: Whole wheat penne pasta, cannellini beans, tomatoes and spinach mixed with a balsamic ricotta cheese filling, topped with Parmesan bread crumbs and baked. Served with turkey meatballs and marinara sauce with a side of mixed vegetables.	Moroccan Roasted Chicken over Lemon Couscous with Roasted Coriander Broccoli: Slow roasted chicken marinated in a Moroccan seasoning blend served over couscous cooked with raisins and olives, with a side of lemon and coriander seasoned broccoli.



Week 3 Traditional Menu



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	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
Breakfast	Open Faced Vegetable Omelet with Roasted Sweet Potatoes: Italian cheese omelet served with roasted vegetables tossed in olive oil and herbs, served with roasted seasoned sweet potatoes.	Steel Cut Apple Cinnamon Oatmeal: Steel cut oats cooked with apples, cinnamon and milk, topped with toasted walnuts. *Contains nuts (walnuts)	Open Faced Breakfast Sandwich with Mixed Fruit: Egg patty and black bean sausage patty on a toasted English muffin, topped with cheddar cheese and baked. Served with cherries, mangoes and blueberries.	Whole Wheat Pancakes with Lemon Ricotta and Blueberry Compote: Whole grain pancakes served with a lemon flavored ricotta and a blueberry compote.	Graham Vanilla Granola with Peaches and Vanilla Greek Yogurt: Graham vanilla granola with vanilla Greek yogurt and peaches seasoned with ginger. *Contains nuts (coconut)	Seasoned Scrambled Eggs and Garlic Roasted Potatoes: Seasoned scrambled eggs served with garlic roasted red potatoes.	Strawberry Muffin with Sweet Lemon Cream Cheese and Fresh Orange Wedges: Fresh-baked strawberry whole wheat muffin with sweet lemon cream cheese, served with fresh orange wedges.
Lunch	Fire Roasted Tomato Bean Chili with Lime Taco Sauce and Cornbread Muffin: Roasted corn, kidney and pinto beans simmered in a chili- seasoned roasted tomato sauce, topped with creamy lime taco sauce and served with a fresh-baked cornbread muffin.	Black Bean Sliders with Carolina Style Slaw: Black bean sliders with guacamole on a pretzel roll, served with a tangy cabbage and red pepper slaw.	Taco Salad with Avocado Lime Dressing: Chopped lettuce tossed in an avocado lime vinaigrette with tomatoes, mild ancho chili veggie crumbles, cheddar cheese, red onions, salsa and tortilla strips.	Roasted Chicken and Vegetable Caprese Bowl: Chicken and fresh vegetables roasted in a balsamic vinaigrette marinade on a bed of lemon basil farro, topped with fresh mozzarella.	Roasted Garlic Fish Taco with Slaw and Black Beans: Garlic dusted tilapia taco with a spicy pepper yogurt sauce, a side of crisp, cool slaw, and seasoned black beans.	Cranberry Turkey Cobb Salad with Balsamic Blue Cheese Dressing: Crisp romaine lettuce topped with cucumbers, roasted turkey, eggs, tomatoes, cranberries, and Swiss cheese, and tossed in a creamy blue cheese balsamic dressing.	Sriracha Chicken Salad Sandwich with Marinated Vegetable Salad: Sweet chili-seasoned chicken salad on whole grain bread, served with a marinated fresh vegetable salad in Dijon mustard vinaigrette.
Dinner	Hickory Smoked Mushroom & Swiss Burger with Roasted Balsamic Carrots: Roasted turkey burger topped with hickory smoked mushrooms and shredded Swiss cheese on a whole wheat bun, served with balsamic glazed roasted carrots.	Cheese Lasagna with Vegetable Marinara and Mixed Vegetables: Riccotta and mozzarella cheese rolled up in durum wheat pasta and topped with a marinara enhanced with zucchini, eggplant, carrots, and sun dried tomatoes; alongside a serving of Italian- spiced zucchini squash, red peppers and onions.	Beef Barbacoa and Roasted Cauliflower on Red Rice: Slow braised beef in a sweet and smoky chipotle seasoned broth, served on a bed of tomato flavored rice and roasted cauliflower. A little spicy!	Honey Garlic Salmon with Mashed Potatoes and Dilled Carrots: Grilled salmon topped with a honey garlic glaze, served with red skin mashed potatoes and steamed dilled carrots.	Grilled BBQ Chicken with Rosemary Roasted Cauliflower and Red Potatoes: All natural grilled chicken breast topped with a sweet and tangy barbeque sauce, served with oven roasted rosemary seasoned cauliflower and red potatoes, and a side of green beans.	Creamy White Bean Chili: White beans and fresh vegetables simmered in a spicy, creamy broth. Topped with crispy tortilla strips and sour cream, and served with baby carrots.	Vegetable Stir Fry with Peanut Sauce and Egg Roll: Stir-fry vegetables with spicy peanut sauce served over cilantro rice, with a vegetable egg roll and mustard sauce. *Contains nuts (peanuts)



Week 4 Traditional Menu



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	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
Breakfast	Veggie Denver Omelet with English Muffin and Preserves: Colby cheese omelet topped with roasted red peppers, zucchini, green peppers, red onions and veggie sausage crumbles. Served with a wheat English muffin and peach-apricot preserves.	Baked Oatmeal Bar with Greek Yogurt: Apple and cranberry baked cinnamon oatmeal bar, served with lightly sweetened Greek yogurt. *Contains nuts (pecans)	Herbed Scrambled Eggs and English Muffin: Fresh thyme and rosemary scrambled eggs, with English muffin and raspberry jam.	Pumpkin Pie Yogurt with Cinnamon Granola: Greek yogurt mixed with pumpkin and spices, topped with cinnamon granola. *Contains nuts (coconut)	Banana White Chocolate Muffin with Mango Greek Yogurt: Whole wheat banana muffin with white chocolate chips, served with mango Greek yogurt.	Whole Wheat Pancakes with Apple Raisin Topping: Apple cinnamon topping over whole wheat buttermilk pancakes.	Avocado & Egg Toast topped with Fresh Tomatoes and Feta Cheese: Avocado, egg patty, and fresh spinach on a whole wheat bagel half, topped with fresh tomatoes and feta cheese. Served with fresh fruit.
Lunch	Italian Sausage and Mushroom Pizza with Fresh Vegetable Salad in Oregano Vinaigrette: Flatbread pizza topped with plant-based Italian sausage, mushroom blend, fresh spinach, mozzarella cheese, and Italian seasoning. Served with fresh vegetable salad, sliced apples, and a white chocolate, pineapple, peanut trail mix. *Contains nuts (peanuts)	Seasoned Chicken Taco with Garden Salad: Ground chicken and yellow corn simmered in a blend of spices and topped with cilantro cream sauce, in a soft flour tortilla. Served with a side salad tossed in citrus dressing.	Sausage & Orzo Soup with Pickle Hummus Slider: Orzo pasta, vegetables and plant-based sausage simmered in a parmesan and vegetable broth, served with a chunky pickle hummus spread on a slider bun.	Southwest Burrito Bowl: Brown rice, pinto beans, black beans and pumpkin seeds simmered with lime juice and cumin, with salsa and fresh avocado half. Served with blue corn tortilla chips.	Smoky Black Bean Soup with Cornbread: Black beans, veggie crumbles, onions, and red & green bell peppers simmered in a vegetable broth seasoned with garlic, chili powder and cumin, served with authentic guacamole, sour cream salsa, and a fresh cornbread muffin.	Fresh Mediterranean Salad with Lemon Herb Vinaigrette: Crisp romaine, chickpeas, feta cheese, celery, walnuts, quinoa, and tomatoes, tossed in a fresh lemon herb vinaigrette. Served with naan bread and garlic hummus. *Contains nuts (walnuts)	Tuna Melt with Veggies and Dip: Traditional tuna melt on an English muffin with cheddar cheese, served with fresh broccoli, baby carrots, tortilla chips and dill dip.
Dinner	Shrimp and Roasted Vegetable Paella: Steamed, seasoned shrimp with artichokes, red peppers, and black olives slow roasted and served on top of turmeric infused, slow- baked garbanzo beans and rice. *Contains nuts (cashews)	Grilled Chicken and Vegetable Stir Fry in a Ginger Lime Sauce: Grilled chicken strips and a blend of fresh broccoli, baby corn, carrots, red peppers, and green onions. Served on a bed of spinach and rice with a ginger lime sauce.	Fettuccine with Beef Bolognese and Vegetable Blend: Semolina pasta served with a rich beef Bolognese made with tomatoes, mushrooms, carrots, onions and basil, and served with a vegetable blend of green beans, carrots, onions and red pepper.	Thai Turkey Burger with Cucumber Topping and Thai Salad: Turkey burger dusted with a light pepper and citrus seasoning with a refrigerator pickled cucumber peanut topping, on a wheat yogurt bun. Served with a sweet and tangy dressed salad of cabbage, edamame beans, and cherry tomatoes. *Contains nuts (peanuts)	Ricotta Stuffed Shells and Spinach Salad: Italian cheese-filled pasta shells smothered in tomato and red pepper sauce. Served with a fresh spinach, cranberry and pumpkin seed salad with honey mustard dressing.	Chicken Alfredo with Rice and Mixed Vegetables: Roasted chicken breast seasoned with sea salt, sweet chili pepper, oregano, basil and cumin, on a bed of rice and grain blend with a light garlic cream sauce. Served with a vegetable blend of broccoli, green beans, yellow carrots, and red peppers.	Roasted Sweet Chili Chicken & Vegetable Rice Bowl: Seasoned roasted chicken, bok choy, carrots, peppers, cabbage, zucchini and onions, served on a bowl of brown rice with a sweet chili sesame sauce.



Week 5 Traditional Menu



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	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
Breakfast	Zucchini Herbed Scrambled Eggs with Pita: Summer squash, red bell pepper, onions, and cheddar cheese scrambled with eggs and spices, served with a side of potatoes and kale roasted with onions and olive oil.	Cranberry Orange Steel Cut Oatmeal: Steel cut oats simmered with milk, applesauce and orange juice, then topped with lightly sweetened cranberry sauce and roasted pecans. *Contains nuts (pecans)	Sausage Gravy and Biscuits with Scrambled Eggs: Veggie sausage gravy over wheat biscuit served with scrambled eggs.	Raspberry Yogurt with Whole Grain Cereal: Multigrain cereal toasted with cinnamon and honey, served with lightly sweetened Greek yogurt topped with raspberries.	Pesto Sausage & Egg Open-Faced Sandwich with Fresh Pineapple: Egg patty with veggie breakfast sausage, muenster cheese and pesto on a toasted wheat bagel. Served with fresh pineapple. *Contains nuts (pine nuts)	Waffles with Fruit Compote and Cream Cheese: Tart cherries and cranberries lightly sweetened and blended with orange zest, covering a whole wheat waffle with cream cheese.	Scrambled Eggs and Whole Wheat Pancakes Topped with Blueberry Citrus Sauce: Scrambled egg whites and whole wheat pancakes with orange infused blueberry topping.
Lunch	Market Salad with Ranch Dressing and Roll: Chopped romaine lettuce, wheat berries, roasted pumpkin seeds, green onions, hard boiled egg, avocado, cherry tomatoes and cheddar cheese mixed with a yogurt based buttermilk dressing. Served with a whole grain dinner roll.	Herbed Sausage Wrap with Celery Seed Pasta Salad: Warm tortilla wrap filled with Italian veggie sausage, red pepper, zucchini and a thick tomato sauce. Served with a penne pasta salad tossed in celery seed dressing, and fresh sliced apples.	Italian Basil Chicken Sandwich with Balsamic Potato Salad: Chicken breast roasted with Italian herbs on a thin whole wheat bun with marinara sauce, served with a salad of potatoes, green beans, red onions, and sunflower seeds dressed with balsamic vinaigrette.	Classic Tuna Salad Sandwich with Vegetable Soup and Apple: Classic tuna salad with a tangy yogurt-based dressing on sprouted wheat bread, served with hearty vegetable bean soup and apple.	Creamy Chicken Cherry Pasta Salad: Whole grain spiral rotini pasta, roasted chicken, toasted almonds, dried cherries, cauliflower and celery tossed in a creamy poppy seed dressing, served with a side of blueberry- topped Greek yogurt. *Contains nuts (almonds)	Roasted Southwest Black Bean Burger with Mashed Sweet Potatoes: Roasted spicy black bean burger on a pretzel bun, topped with a cool cucumber yogurt sauce and served with smoky mashed sweet potatoes.	Italian Cheese and Veggie Pizza with Spring Mix Salad: Naan style flatbread crust topped with red peppers, zucchini and cheese with classic marinara sauce. Served with a spring salad mixed with cranberries, sunflower seeds, and toasted almonds, tossed in poppy seed dressing. *Contains nuts (almonds)
Dinner	Warm Korean Beef & Grain Salad with Mixed Vegetables: Sauteed beef strips simmered in a soy sauce, rice vinegar, garlic and sesame sauce, served on a bed of Kamut wheat and rice blend with green onions, and topped with tortilla strips. Served with a side of mixed vegetables.	Chicken Fajita Bowl: Chicken and fajita vegetables roasted in a sweet smoky chipotle lime blend on top of baked cauliflower, corn and pinto beans, coated in Mexican pesto, topped with cheddar cheese and salsa verde, and served with a flour tortilla.	Classic Swedish Meatballs and Rich Cream Sauce over Egg Noodles with Mixed Vegetables: Allspice- and nutmeg- seasoned roasted turkey meatballs topped with a savory cream sauce on a bed of pasta. Served with a vegetable blend of green beans, mushrooms, onions, broccoli and peppers.	Roasted Pulled Turkey with Vegetable Farrotto and Roasted Carrots: Slow roasted turkey on a bed of wheat farro simmered in vegetable broth, then mixed with asparagus, mushrooms, and a creamy white wine cheese sauce. Served with roasted carrots.	American Goulash with Fresh Broccoli and Sweet & Salty Trail Mix Cluster: Veggie-style goulash with tomato marinara, kidney beans, onions and green peppers on a bed of spiral fusilli pasta, with a side of steamed broccoli. Served with a pretzel and chocolate chip trail mix cluster. *Contains nuts	Turkey Veggie Meatloaf with Garlic Mashed Potatoes and Braised Red Cabbage: Vegetable-filled turkey meatloaf with barbecue sauce, served with garlic mashed potatoes and red cabbage braised with apples and fennel seed.	Orange Honey Glazed Salmon with Butternut Couscous: Grilled salmon topped with orange honey glaze, served with a butternut squash, kale and cranberry couscous.

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