

## APRIL MENU

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY LUNCH FROM HOME
4/1-4/5	*Tomato/Mac Soup, Cheese Cubes, Carrots. Celery, Cucumber w/Ranch, Apple, Milk	* Taco Salad w/turkey and cheese, lettuce, Tortilla Chips, salsa, sour cream, Mexi Tots, Peaches, Milk	*Chicken Noodle Casserole, Peas & Carrots, Pineapple, Milk	*Hamurger Chop Suey Casserole, Green Beans, Orange, Milk	<b>Special Morning Cooking Project</b>  Breakfast on a Stick w/ Bananas & Strawberries
4/8-4/12	<b>Lunch from Home</b> <i>Spring Break for School-Age</i>	<b>Lunch from Home</b> <i>Spring Break for School-Age</i>	<b>Lunch from Home</b> <i>Spring Break for School-Age</i>	<b>Lunch from Home</b> <i>Spring Break for School-Age</i>	<b>Lunch from Home</b> <i>Spring Break for School-Age</i>
4/15-4/19	*Turkey Noodle Soup, Saltine Crackers, Carrots. Celery, Cucumber w/Ranch, Apple, Milk	*Italian Chicken & Rice Casserole, Green Beans, Peaches, Milk	*Spaghetti w/Meat Sauce, Garlic Bread, Caesar Salad, Pineapple, Milk	*Fish Sliders w/Cheese, Coleslaw, Orange, Milk	<b>Special Morning Cooking Project</b>  Blueberry Lemon Parfait
4/22-4/26	*Chicken Tortellini Soup, Pita Bread. Carrots. Celery, Cucumber w/Ranch, Apple, Milk	* Macaroni & Cheese, Green Beans, Peaches. Milk	* Beef Enchilada, Coleslaw, Pineapple, Milk	* Turkey Cabbage Soup over Rice, Garden Salad, Orange, Milk	<b>Special Morning Cooking Project</b>  Happy Day Pnapple Sunrise Smoothie
4/29-5/3	*Milk Noodles, Cheese Cubes, Carrots. Celery, Cucumber w/Ranch, Apple, Milk	*Ham/Egg Fried Rice, Green Beans, Peaches, Milk	*Hamburger Goulash, Peas & Carrots, Pineapple, Milk	* Black Bean, Rice & Cheese Burrito, Coleslaw, Orange, Milk	<b>Special Morning Cooking Project</b>  Peachy Oatmeal Bake

\*Home-made. Based on availability, whole grains or partial whole grains are used for pasta and other dishes. Whole milk served for children 1-2 years old; two years and older served unflavored 1% milk or fat free. Some food substitutions are made for young toddlers. **Water served with all snacks.** Menu based on availability of ingredients and subject to change. Most lunch recipes can be found at <https://www.facebook.com/groups/752510054934732> This institute is an equal opportunity provider.

## APRIL MENU

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b> 7-8am	Whole Grain Cereal w/Milk Wheat Bread Toast Fruit	Whole Grain Cereal w/Milk Wheat Bread Toast Fruit	Whole Grain Cereal w/Milk Wheat Bread Toast Fruit	Whole Grain Cereal w/Milk Wheat Bread Toast Fruit	Whole Grain Cereal w/Milk Wheat Bread Toast Fruit
<b>AM SNACK</b> 9-10am	Banana Graham Crackers	Tangerine Rice Cakes	Orange Tortilla Chips w/Salsa	Apple, Wheat Thins	Teachers will inform you of the weekly cooking project prior to each Friday.
<b>PM SNACK</b> 2-3pm	Orange Triscuits	Blueberries, Bagel w/Cream Cheese	Strawberry Yogurt, Animal Crackers	Celery, Cucumbers, Carrots Hummus, Pita Bread	Applesauce Sesame Thins

Breakfast is available from 7-8am (children have a choice of 3 different whole-grain cereals). Butter and peanut butter are available for toast. Snack 8:30-10:00am (until 10:30 if needed), and Lunch 11-12 (staggered lunch time based on classroom). Afternoon snacks are available 2-3pm.

\*\* If teachers choose not to do the cooking project, the Teachers' Choice must be a credible snack. Teachers are required to keep a written record of the Friday morning snack. Friday cooking projects are selected from <https://www.cacfp.org/recipes-menus/recipes/>

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