NOVEMBER MENU

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY LUNCH FROM HOME
11/4-11/8	* Turkey Cabbage Soup over Rice, Carrots. Celery, Cucumber w/Ranch, Apple, Milk	* Chicken Parmesan Casserole, Green Salad, Orange Milk	*Veggie Cheeseburger, Tater Tots, Pineapple, Milk	Egg/Bacon/Ham Fried Rice, Green Beans, Watermelon, Milk	
11/12- 11/15	Closed for Veterans Day	* Black Bean/Cheese Burrito, Kernel Corn Orange Milk	*Spaghetti, Garlic Bread, Green Beans, Pineapple, Milk	*Hamburger Stew over Rice, Green Salad, Watermelon, Milk	
11/18- 11/22	*Chicken Dumpling Soup, Carrots. Celery, Cucumber w/Ranch, Apple, Milk	* Macaroni & Cheese, Green Beans, Orange, Green Beans	Turkey Gravy, Mashed Potatoes, Kernel Corn, Buttered Roll, Fruit Salad, Milk	Chili, Green Salad, *Homemade Cornbread, Watermelon, Milk	
11/25- 11/27	* Tomato/Mac Soup, Cheese Cubes, Carrots. Celery, Cucumber w/Ranch, Apple, Milk	* Beef Lo Mein, Green Salad, Orange Milk	* Creamy Chicken Enchilada, Coleslaw, Pineapple, Milk	Closed for Thanksgiving	Closed for Thanksgiving
AM SNACK 8:30-10:30	Banana Graham Crackers	Apple, Wheat Thins	Orange Tortilla Chips w/Salsa	Tangerine Rice Cakes	Yogurt Fruit Smoothies
PM SNACK 2-3:15pm	Orange Triscuits	Blueberries, Bagel w/Cream Cheese	Applesauce Sesame Thins	Strawberry Yogurt, Animal Crackers	Celery, Carrots, Cucumbers, Hummus, Pita Bread

^{*}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. **Lunch and snack substitutions are made for young toddlers**. Menu follows USDA standards. **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.