ELEMENTARY [ECE-8] LUNCH MENU

DECEMBER 2017

Scratch Made



			SCHOOLS	Feeding healthy futures		
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
DAILY ALTERNATE LUNCH ENTRÉE CHOICES						
PB & J Sandwich Ham & Cheese Munchable Toasted Cheese Sandwich	PB & J Sandwich Yogurt & Blueberry Muffin Ham Sandwich Turkey & Cheese Sandwich	PB & J Sandwich Ham & Cheese Munchable Toasted Cheese Sandwich	PB & J Sandwich Yogurt & Blueberry Muffin Ham Sandwich Turkey & Cheese Sandwich	PB & J Sandwich Ham & Cheese Munchable Toasted Cheese Sandwich		
MILK CHOICES: Water and a variety of milk are provided with each meal: - Fat Free White - 1% White - Fat Free Strawberry - Fat Free Chocolate			SALAD BAR:	1 Ballpark Nachos Buffalo Chicken Salad w/ Dinner Roll Spanish Beans Spicy Cucumbers		
		fresh froze vege daily	An unlimited variety of fresh, canned, and frozen fruits and vegetables are offered daily. Local varieties used when available.			
4 Chicken Tamale Green Chili & Cheese Tamales Spanish Beans Spicy Corn Salad Baby Carrots	5 Sloppy Joe on Bun Brown Rice & Beans Sweet Potato Puffs Creamy Coleslaw Broccoli	6 Turkey Alá King w/ Mashed Potatoes Farmstyle Biscuit Fiesta Rice Wrap Cucumber Salad	7 'Pig' in a Blanket Cheesy Bread Sticks w/ Marinara Sauce Celery Sticks Southwest Beans	8 Chicken Alfredo Pasta Alfredo Garlic Toast Garden Greens Sweet Peas		
11 Taco Salad Garden Taco Salad Cauliflower Cucumber Coins	12 Chicken Quesadillas Cheese Quesadillas Fiesta Bean Salad Baby Carrots	13 Meat Loaf Green Chili Relleno Quiche Mashed Potatoes Spinach Salad	14 Hot Ham & Cheese Grilled Med Sandwich Southwest Beans Cucumber Coins	15 Bean & Cheese Burrito Ham Chef Salad w/ Croutons Sweet Corn Baby Carrots		
18 Manager's Choices	19 Manager's Choices	20 Manager's Choices	21 Manager's Choices	22 DPS WINTER BREAK Manager's Choices		
25	26	27	28	29		
WINTER BREAK	WINTER BREAK	WINTER BREAK	WINTER BREAK	WINTER BREAK		
MENU INFORMATION						
(Samuel Mad	y Vogete					

Whole Grain

Contains Pork

Vegetarian



JOIN US

We cordially invite your student to have lunch with us.

In Denver Public Schools, we recognize that student health has a direct impact on academic achievement. We believe healthy kids make better students, and better students make healthier communities. That is why we are committed to providing our students with delicious, nutritious and convenient meal options every day.

Our students have daily access to fruit and vegetable bars, vegetarian options and locally sourced ingredients. Our lunch program is available to all of students, regardless of income.

Research shows, students who eat breakfast at the start of their school day have higher math and reading scores, they focus and behave better and are less likely to be absent. We are proud to serve breakfast, at no charge, to all students in Denver Public Schools.

Give us a try today. We would be thrilled to feed your child.

For more information, please visit: foodservices.dpsk12.org/

CHARGE POLICY UPDATE

We are pleased to announce that beginning this year, we will feed every student, every day. That means we will offer every child a complete lunch meal, even if they do not have the means to pay. However, families will still be expected to repay any lunch debt their child accrues. Rules and guidelines for the school lunch program have not changed as a result of this new and exciting decision.

We highly encourage <u>all</u> families to apply for the free- and reduced- lunch assistance program, regardless if you qualify.

To apply, visit: http://foodservices.dpsk12.org/

FEATURED ENTRÉE OF THE MONTH

Chicken and Vegetarian Tamales



Red chili chicken tamales made with white corn masa and filled with shredded dark chicken meat simmered in a red chili sauce.

Vegetarian tamales made with white corn masa and filled with cheese and mild green chili.

HOW DO YOU SUPPORT THE WHOLE CHILD?

"I support the whole child by guiding a team of passionate and dedicated folks who take pride in providing nutritious food and nutrition education so that kids are ready to learn. My teams arrive early in the morning and prepare healthy and appealing food choices made with love and served with a smile so that kiddos are not distracted from their learning process by feelings of hunger."

—Theresa Hafner, Food & Nutrition Services