

MARCH 2026

ALLERGEN LUNCH K-8

MONDAY 3/2/26	TUESDAY 3/3/26	WEDNESDAY 3/4/26	THURSDAY 3/5/26	FRIDAY 3/6/26
AF Beef Patty Tater Tots Celery Sticks Strawberry Applesauce Ketchup Brown Rice	Beef Hot Dog Baked Beans Sliced Cucumbers Orange Ketchup Brown Rice	Beef Taco Meat Fiesta Corn Salad Shredded Lettuce Salsa Pineapple Tidbits Tortilla Chips	NO SCHOOL - DATA DAY / CONFERENCES	

MONDAY 3/9/26	TUESDAY 3/10/26	WEDNESDAY 3/11/26	THURSDAY 3/12/26	FRIDAY 3/13/26
Sweet and Sour Chicken Brown Rice Sliced Cucumbers Applesauce	Chicken Breast Steamed Carrots Celery Sticks Marinara Apple Brown Rice	AF Beef Patty Baked Beans Orange Ketchup Brown Rice	Sloppy Joe Tater Tots Salad Banana Italian Dressing Brown Rice	Turkey Links Brown Rice Fresh Broccoli Fresh Baby Carrots Diced Peaches Ketchup

MONDAY 3/16/26	TUESDAY 3/17/26	WEDNESDAY 3/18/26	THURSDAY 3/19/26	FRIDAY 3/20/26
Sloppy Joe Tater Tots Celery Sticks Cinnamon Applesauce Brown Rice Ketchup	BBQ AF Beef Patty Baked Beans Sliced Cucumbers Orange Brown Rice	Chicken Breast Marinara Steamed Carrots Salad Tropical Fruit Italian Dressing Brown Rice	Chicken Taco Meat Brown Rice Fiesta Corn Salad Pico de Gallo Shredded Lettuce Mandarin Oranges	Turkey Links Brown Rice Fresh Baby Carrots Fresh Broccoli Ketchup Orange

MONDAY 3/23/26	TUESDAY 3/24/26	WEDNESDAY 3/25/26	THURSDAY 3/26/26	FRIDAY 3/27/26
Chicken Breast Tater Tots Fresh Baby Carrots Buffalo Sauce Applesauce Ketchup Brown Rice	Chicken Breast Baked Beans Ketchup Banana Brown Rice	Sloppy Joes Tater Tots Sliced Cucumbers Apple Brown Rice	Sweet and Sour Chicken Fresh Broccoli Brown Rice Celery Sticks Pineapple Tidbits	Chicken Breast Marinara Fresh Broccoli Fresh Baby Carrots Apple Brown Rice

NO SCHOOL - DATA DAY / CONFERENCES

This institution is an equal opportunity provider

This kitchen uses the following products in meal preparation: tree nuts, sesame, peanuts, soy, eggs, milk, fish, crustacean, shellfish, wheat, and other products containing gluten. We cannot guarantee that menu items are free of allergens because we use shared equipment and handle common allergens throughout the supply chain.



MENUS ARE SUBJECT TO CHANGE

