Flik FRESH FOOD INDEPENDENT SCHOOL DINING

March 2012
St. Joseph Parish

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
			1 **Lunch** All Beef Hamburger Chicken Noodle Soup Orzo Pasta with Veggies Baked French Fries Chefs Veggies	**2** **Lunch** DINING WITH DR.SEUSS "Hop on Pop" Cheese Pizza "Daisey-Head Maysie" Mushroom Soup "Noodle-eating Poodle" Buttered Noodles "Hunches of Bunches" Broccoli "Green Eggs and Ham" Egg Salad Sandwich "Cat In The Hat" Red and White Jello"
5 **Lunch** Beef or Chicken Nachos Tomato Soup Creamy Macaroni and Cheese Chefs Veggies Mini Caesar Salad Cups	**6** **Lunch** Soft Beef Taco Bar Cream of Chicken Soup Spanish Rice and Beans Fiesta Corn Mini Salad Cups	**7** **Lunch** Philly Style Cheese Steak French Onion Soup Roasted Potatoes Zucchini Gratin Ziti with Riccotta and Parmesan	**8** **Lunch** Grilled Cheese on Whole Wheat Cream of Tomato Soup Orzo Pasta with Broccoli Seasoned Green Beans Baked French Fries	**9** **Lunch** Three Cheese or Salad Pizza Cream of Cauliflower Soup Pasta Marinara Mini Caesar Salad Cups Vegetable Medley
12 **Lunch** California Chicken Sandwich Tomato Basil Soup Penne Marinara Roasted Cauliflower & Broccoli Baked French Fries Mini Garden Salad Cups	**13** **Lunch** Oven Baked Chicken Tenders with Dipping Sauce Cream of Mushroom Soup Macaroni and Trees (Broccoli) Roasted Cauliflower Smashed Potatoes	**14** **Lunch** All Beef Hot Dog Bar Relish,Onion and Sauerkraut Vegetable Soup Pasta with Garlic and Oil Baked French Fries Carrot and Celery Sticks	**15** **Lunch** CELEBRATE ST. PATRICKS DAY Corned Beef Sandwich Broccoli or Cheese Pizza Potato and Cheddar Soup Steamed Carrots Homemade Irish Soda Bread	**16** **Lunch** Faculty & Staff Spirituality Day No School for Students
19 **Lunch** White Meat Chicken Patty Samdwich Cream of Broccoli Soup Ziti Alfredo Steamed Cauliflower Celery Sticks with Dip	**20** **Lunch** SPRING FEVER FIRST DAY OF SPRING Spring Chicken Quesadilla Spring Vegatable Soup Pasta Primavera Seasoned Carrots and Peas Homemade Strawberry Shortcake	**21** **Lunch** Cinnamon French Toast Chicken Barley Soup Cheesy Scrambled Eggs Breakfast Home Fries Glazed Carrot Coins Apple Crisp	**22** **Lunch** Warm Ham and Cheese on a Bagel Vegetable Barley Soup Pizza Spaghetti Casserole Steamed Broccoli Fresh Fruit Cups	**23** **Lunch** Mushroom or Cheese Pizza Vegetable Orzo Soup Pasta with Veggies Roasted Vegetables Mini Caesar Salad Cups
26 **Lunch** Roast Chicken Chicken Nachos Baked Potato and Cheese Soup Pasta in a Pink Cream Sauce Chefs Veggies	**27** Food Focus **Lunch** INDIA Pani Puri with Potato Filling Roasted Chicken Mushroom Barley Soup Noodle Bowl with Carrot Broccoli and Cauliflower Steamed Rice	**28** **Lunch** Baked Chicken Tenders Corn Chowder Penne with Parmesan Seasoned Carrots and Peas Baked French Fries Fresh Fruit Cup	**29** **Lunch** Sliced 6 Foot Italian Sub Chicken Noodle Soup Baked Macaroni and Cheese Chefs Veggies Sliced Fresh Orange Smiles Mini Salad Cups	**30** **Lunch** White with Broccoli or Cheese Pizza Corn Chowder Soup Carrot Sticks Pasta With Garlic and Oil Garden Salad Cups

Daily Offerings

$3.00 Lunch includes Entree, 1 Side (Vegetable or Starch) and Milk, 4 oz. Juice or 8 oz. Water. Ticket Book Price for 20 meals is $60.00 $4.50 Lunch includes Entree, 2 Sides, Dessert and Milk, 4 oz. Juice or 8 oz. Water.Ticket Book Price for 20 meals is $90.00. Offered Daily: Salads, Assorted Deli Sandwiches, Seasonal Fresh Fruit, Snacks and Such!