

DINNER MENU 2022

Mon	Tue	Wed	Thu	Fri
3 BBQ CHICKEN/CORN/ RICE PILIAF/ROLL/ APPLESAUCE/MILK	4 BEEF TACO/SOFT SHELL/LETTUCE/ SALSA/CHEESE/ ORANGE/MILK	5 CHICKEN PATTY/ MASHED POTATO/ GRAVY/ROLL/PEAR/ MILK	6 QUISIDILLA/MEAT/ BEAN/SALD/BANANA/ MILK	7 CHEESEBURGER ON BUN/TATER TOTS/ APPLE/MILK
10 SHEPHERDS PIE/ WITH MEAT MASHED POTATO/CORN/FRUIT CUP/MILK	11 NACHOS WITH BEEF AND CHEESE/ LETTUCE/SALSA/ BANANA/MILK	12 BEEF STEW WITH CARROT AND POTATO/ ROLL/PEAR/MILK	13 CHICKEN EMPAN- DA/SALAD/BANANA/ MILK	14 PIZZA WITH MEAT TOP- PING/SALAD/APPLE/MILK
17 SPAGHETTI AND MEATBALLS/GARLIC STICK/PEAR/MILK	18 CURRY CHICKEN/ RICE/SALAD/PITA BREAD/MANDRIAN ORANGE/MILK	19 CHCKEN NUGGETS/ TATER TOTS/ APPLESUACE/ROLL/ MILK	20 BEEF AND BEAN BURRITO/SALAD/ ORANGE/MILK	21 FRIED CHICKEN FRIDAY/ CORNBREAD/SALAD/APPLE/ MILK
24 BAKED SPAGHETTI/ GARLIC ROLL/SALAD/ PEAR/MILK	25 AMERICAN CHOP SUEY/ONIONS AND PEPPERS/FRUIT CUP/ ROLL/MILK	26 CHEESE STEAK ON BUN/SALAD/ PINEAPPLE/MILK	27 TACO SPAGETTI/ MEAT/BEAN/SALSA/ CORNBREAD/ORANGE/ MILK	28 BLOODY FINGER ON ROLL/GRAVE YARD POTATOS/TOOTHLESS/APPLE/MILK
31 PIZZA WITH MEAT TOPPING/SALAD/ APPLE/MILK	MENU SUBJECT TO CHANGE	Hallov	y een	ALL MILK IS 1% WHOLE GRAINS ARE USED DIETARY NEEDS MEET
		.S. Department of Ag basis of race, color, r		