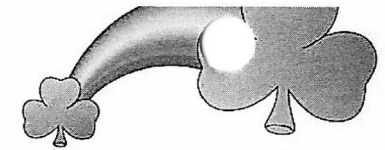


# Nutritionized Menu



Monday	Tuesday	Wednesday	Thursday	Friday
		3/1	3/2	3/3
		Cheese Pizza Salad Corn Ranch Dressing Fresh Fruit	Beef Tacos w/Soft Tortilla Shredded Cheese Shredded Lettuce Corn Pear	Buttered Noodles Mixed Vegetables Bread Fruit
3/6	3/7	3/8	3/9	3/10
Potato & Ham Casserole Broccoli Apple Whole Grain Dinner Roll	Chicken Tacos Shredded Lettuce Shredded Cheddar Cheese Diced Carrots Banana Soft Flour Tortilla	Cheese Pizza Salad Corn Ranch Dressing Fresh Fruit	Pesto Pasta w/ Diced Chicken Green Peas Pear Bread	Sun Butter & Jelly Sandwiches Mixed Veggies Pretzels Fresh Fruit
3/13	3/14	3/15	3/16	3/17
Italian Beef Meatballs Marinara Sauce Penne Pasta Green Beans Orange Bread	Chicken Noodle Casserole Broccoli Banana Bread	Cheese Pizza Salad Corn Ranch Dressing Fresh Fruit	Macaroni & Cheese Green Peas Pear Whole Grain Dinner Roll	Hot Dogs Hot Dog Buns Pretzels Mixed Veggies Applesauce
3/20	3/21	3/22	3/23	3/24
Three Cheese Pasta Bake Brussel Sprouts Apple Whole Grain Dinner Roll	Chicken Tacos w/ Soft Tortilla Shredded Cheese Shredded Lettuce Diced Carrots Southwest Bean Salad Banana	Cheese Pizza Salad Corn Ranch Dressing Fresh Fruit	Bake Ziti Pasta with Chicken Creamy Red Sauce Cilantro Cauliflower Rice Watermelon Whole Grain Roll	Tukey & Cheese Sandwiches Mixed Veggies Chex Mix Fresh Fruit
3/27	3/28	3/29	3/30	3/31
Italian Chicken Steamed Rice Carrot Mash Orange Whole Grain Bread	Macaroni & Cheese Peas Banana Bread	Cheese Pizza Salad Corn Ranch Dressing Fresh Fruit	Beef Tacos w/Soft Tortilla Shredded Cheese Shredded Lettuce Corn Pear	Penne & Marinara Sauce Mixed Vegetables Fresh Fruit Bread

Our Chicken is 100% Natural, no artificial ingredients, no artificial colors, no preservatives. 2015 menus provided by Quality Catering approved by Emily Botma, RDN ~Nutrition information regarding these entrées is available on our website.