Old Trail School

WEEKLY LUNCH MENU: GRADES 1-8

April 3



Blackened Shrimp Taco* Blacked Tofu Taco* (VE) Citrus Slaw(GS, VE)

> **Gnocchi*** Pesto Sauce

Grilled Cheese* Peas (GS, VE) Goldfish Crackers*

Composed Salad Cranberry Kale Salad (GS, VE) Santa Fe Salad (GS)

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April 4

Roman Burger* Waffle Fries* Fresh Toppings

Buffalo Chicken Wrap* Roasted Cauliflower Buffalo Wrap*

Lemon Pepper Chicken (GS) Herbed Roasted Red Skins (GS, VE) Honey Glazed

Composed Salad BBQ Chicken Salad Couscous Salad (VE)

Carrots(GS, VE)

April 5

International Hummus Bar Pita Chips Vegetable Sticks (GS, VE)

Pasta* Marinara (GS,VE) Meat Sauce

Chicken Sandwich Bar Crispy or Grilled Chicken(GS) Plant Based Chicken*(VE)

Chicken*(VE) Fries (GS, VE) Fresh Toppings

Composed Salad Asian Chicken Salad Thai Salad



Carnitas Bowl(GS) Sofritas(GS, VE) Cilantro Lime Rice (GS, VE)

> Cheesy Baked Ziti

Sloppy Joes(GS) Plant Based Sloppy Joes(GS, VE) Tater Tots(GS, VE) Steamed Peas (GS, VE)

Composed Salad Roasted Pear Arugula (GS) Southwest Chili Lime Ranch Salad w/ Chicken (GS)

Rice Krispy Treat (GS) April 7



Create Your Own Gyro Seasoned Gyro Meat or Falafel (GS, VE) Warm Pita Bread Tzatziki Sauce(GS) Fresh Toppings

> **Pizza*** Cheese Pepperoni

Hotdog* Plant Based Hotdog* Chips (GS, VE) Baked Beans(GS, VE)

Composed Salad BLT Pasta Salad Harvest Apple

Salad (GS, VE)

VE-Vegan, GS-Gluten Sensitive | * Gluten-Free Bread, Buns, Pizza and Pasta Available

DAILY OFFERINGS

FOOD ALLERGIES

An assortment of more than 20 different fresh greens, veggies, fruits, proteins and toppings, along with composed salads. Please discuss any food allergy issues concerning your child with our District Dietitian Kristen Marcela (770.815.4450).

No child will be discriminated against because of race, color, national origin, age or disability. If you have been discriminated against, write to the Department of Agriculture, Washington, D.C. 20250.

