




SPRING/SUMMER 2026 LUNCH ROTATION

MAY	4	5	6	7	8	WEEK A
	11	12	13	14	15	WEEK B
	18	19	20	21	22	WEEK A
	25	26	27	28	29	WEEK B
JUN	1	2	3	4	5	WEEK A
	8	9	10	11	12	WEEK B
	15	16	17	18	19	WEEK A
	22	23	24	25	26	WEEK B
JUL	29	30	1	2	3	WEEK A
	6	7	8	9	10	WEEK B
	13	14	15	16	17	WEEK A
	20	21	22	23	24	WEEK B
AUG	27	28	29	30	31	WEEK A
	3	4	5	6	7	WEEK B
	10	11	12	13	14	WEEK A
	17	18	19	20	21	WEEK B
SEP	24	25	26	27	28	WEEK A
	31	1	2	3	4	WEEK B
	7					WEEK A

 CAMPUS CLOSED

While we always strive to avoid cross-contamination, all lunches are prepared in a kitchen where wheat, nuts & other allergens are present.

WEEK A

MON

chicken & cheese quesadilla with corn, sour cream & fruit



WEEK B

MON

pasta & meatballs with green beans & fruit



TUE

pasta salad (cheese, ham & veggies) with fruit



TUE

pulled pork with sweet potato fries, Hawaiian roll & fruit

 **EGG**

WED

hamburger sliders on a roll with broccoli & fruit

 **SESAME**


WED

chicken tenders with mashed potatoes, peas & fruit



THU

fish sticks/filets with tater tots, mixed veggies & fruit



THU

cheese pizza with cut veggies & fruit



FRI

“mezze platter” pita, hummus, cheese, pepper strips, & cucumber slices with fruit

 **SESAME**

FRI

beef hot dog on a roll with pork baked beans & fruit

  **SESAME**