



SEPTEMBER-DECEMBER LUNCH ROTATION

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

CAMPUS CLOSED
CHILD CARE ONLY

meal type | allergens

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

WEEK A	WEEK B
MONDAY ham & cheese sub with lettuce, tomato, pickles, Sunchips, fruit pork dairy, soy	MONDAY macaroni & cheese, peas, fruit vegetarian dairy
TUESDAY pumpkin pancakes, yogurt, berries vegetarian dairy, egg, soy	TUESDAY pulled pork, baked beans, cooked carrots, Hawaiian roll, fruit pork dairy, egg, soy
WEDNESDAY beef hot dog on a roll, mixed veggies, fruit beef sesame, soy	WEDNESDAY cheese pizza, cucumbers & pepper strips, fruit vegetarian dairy
THURSDAY chicken tenders, broccoli, mashed potatoes, fruit poultry dairy, soy	THURSDAY teriyaki chicken, stir fry vegetables, rice, oranges poultry sesame, soy
FRIDAY cheese ravioli with marinara sauce, green beans, fruit vegetarian dairy, egg, soy	FRIDAY beef meatball sub with marinara sauce, broccoli, fruit beef dairy, soy

