

Downe Township Pre-K



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
Menu Subject to Change		Cheeseburger Roasted Chickpeas Fruit/Milk	Chicken Nuggets with Dinner Roll Green Beans Fruit/ Milk	Cheese Pizza Roasted Broccoli Fruit/ Milk		
Offered Daily: Turkey Club Sandwich or Peanut Butter and Jelly						
Pancakes and Sausage Baked Beans Fruit/ Milk	Chicken Patty Seasoned Corn Fruit/ Milk	Buttered Pasta with Breadstick Parmesan Green Beans Fruit/ Milk	Sweet and Sour Chicken with Rice Carrot Coins Fruit/ Milk	No School		
		Caesar Salad with Dinner Roll or Pe				
No School	Beef Walking Tacos with Lettuce and Tomato Black Beans Fruit/ Milk	Grilled Cheese and Tomato Soup Mashed Sweet Potatoes Fruit/ Milk	Chicken Nuggets with Dinner Roll Broccoli Fruit/ Milk	Cheese French Bread Pizza Green Beans Fruit/Milk		
	Offered Dail	y: Blueberry Parfait or Peanut Butter	and Jelly			
20	21	22	23	24		
Chicken and Waffles Baked Beans Fruit/ Milk	Twin Beef Soft Tacos Corn Fruit/ Milk	Pasta in Red Sauce and Breadstick Carrot Coins Fruit/ Milk	Chicken Parm. Sandwich Cauliflower Fruit/ Milk	Cheese Pizza Roasted Broccoli Fruit/ Milk		
	Offered Daily: Tu	irkey and Cheese Sub or Peanut But	tter and Jelly			
27	28	29	30	31		
Mozzarella Stuffed Breadstick with Marinara Sweet Potato Fries	Chicken Patty Refried Beans	BBQ Chicken Sandwich Parmesan Green Beans	Popcorn Chicken with Brown Rice Baked Fries	Cheese Pizza Dunkers with Marinara Roasted Broccoli		

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How Pizza Got Its Name

Some claim there are only two true pizzas — the marinara and the margherita. These two "pure" pizzas are the ones preferred by many Italians today. The marinara is the older of the two and is topped with tomato, oregano, garlic and extra virgin olive oil. It is named "marinara" because it was traditionally the food prepared by "la marinara", the seaman's wife, for her seafaring husband when he returned from fishing trips in the Bay of Naples. The margherita is topped with modest amounts of tomato sauce, mozzarella cheese

and fresh basil. Tale has it that, in 1889, a baker created three different pizzas for the visit of King Umberto I and Queen Margherita of Savoy. The Queen's favorite was a pizza evoking the colors of the Italian flag — green (basil leaves), white (mozzarella) and red (tomatoes). According to the tale, this combination was named Pizza Margherita in her honor. Although those were the most preferred, today there are many variations of pizzas.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

BREAKFAST MENU

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
			Egg and Cheese on Waffle Flatbread Bagel with Cream Cheese Yogurt with Graham Cracker Juice/Milk	Cereal with Graham Cracker Juice/ Milk	Yogurt with Graham Cracker Juice/ Milk
	Slice of Banana Bread Juice/ Milk	Pop Tart with Graham Cracker Juice/ Milk	Warm Cinnamon Roll Bagel with Cream Cheese Yogurt with Graham Cracker Juice/ Milk	Cereal with Graham Cracker Juice/ Milk	Yogurt with Graham Cracker Juice/ Milk
	Slice of Banana Bread Juice/ Milk	Pop Tart with Graham Cracker Juice/ Milk	Egg and Cheese on Waffle Flatbread Bagel with Cream Cheese Yogurt with Graham Cracker Juice/ Milk	Cereal with Graham Cracker Juice/ Milk	Yogurt with Graham Cracker Juice/ Milk
	Slice of Banana Bread Juice/ Milk	Pop Tart with Graham Cracker Juice/ Milk	Warm Cinnamon Roll Bagel with Cream Cheese Yogurt with Graham Cracker Juice/ Milk	Cereal with Graham Cracker Juice/ Milk	Yogurt with Graham Cracker Juice/ Milk
	Slice of Banana Bread Juice/ Milk	Pop Tart with Graham Cracker Juice/ Milk			

Fresh Pick Recipe

PEAR SALSA

- 1/2 c Onion (small dice)1 Jalapeño pepper (minced)
- 1 Yellow bell pepper (medium dice)
- 1 Green pepper (medium dice)
- 1/2 Cucumber (medium dice)
- 2 c Pears(medium dice)
- 1/4 c Orange juice
- 2 T Lime juice
- 1 T Extra virgin olive oil
- Salt and pepper to taste
- 1. Prepare all ingredients as directed and mix in a bowl.
- 2. Mix orange juice, lime juice and olive oil in small jar.
- 3. Pour just enough dressing on the salsa to coat.
- 4. Serve with baked corn chips.

Please email stacie.lyman@sodexo.com with any dietary restrictions or questions about your child's account.

Online deposits- https://www.schoolcafe.com/DOWNETOWNSHIPSD

Menu Subject to Change

Nutrition Information is available upon request.