

Downe Township Elementary Pre-K



MONDAY

2

Chicken and Hotcake Sandwich

Hot Dog

Sweet Potato Fries

Fruit/Milk

TUESDAY

Corn Dog Nuggets

Hot Dog

Seasoned Corn

Fruit/Milk

WEDNESDAY

Grilled Chicken Sandwich

Hot Dog

Seasoned Broccoli Fruit/Milk

THURSDAY

Chicken Nuggets

5

with Dinner Roll

Hot Dog

Baked Beans

Fruit/Milk

FRIDAY

4

Cheese Pizza

Hot Dog

Celery Sticks Fruit / Milk

Offered Daily: Yogurt Boat or Peanut butter and Jelly

9

Hamburger
Hot Dog
Roasted Carrots
Fruit / Milk

10

3

Cup of Chili

Hot Dog

Tater Tots

Fruit / Milk

11

4

Noodles with Breadstick

Hot Dog
Side Salad

Fruit / Milk

12

BBQ Chicken Flatbread

Hot Dog

Asian Style Chickpeas

Fruit/Milk

13

6

Pizza Dunkers with Dipping Sauce

Hot Dog

Cauliflower Popcorn

Fruit/Milk

Offered Daily: Yogurt Boat or Peanut butter and Jelly

16

Breakfast for Lunch! French Toast Sticks with Sausage

Hot Dog

Sweet Potato Fries

Fruit/Milk

17

Chicken Patty
Hot Dog

Carrot Sticks

Fruit / Milk

18 Holiday Dinner with Fun Treat!

Roasted Chicken with Mashed potatoes

Hot Dog

Sautéed Spinach

Fruit / Milk

19

Sloppy Joe Sandwich

Hot Dog

Baked Beans

Fruit/Milk

20

Cheese Pizza

Hot Dog

Parmesan Green Beans

Fruit / Milk

Offered Daily: Yogurt Boat or Peanut butter and Jelly



24

Winter Break



-

26

Winter Break

27

Winter Break

30

Winter Break

31

Winter Break



Menu Subject to Change

This institution is an equal opportunity provider.

Supporting Achievement

Students achieve their best when they are attentive and ready to learn. If children are tired, hungry or uncomfortable, it makes learning more difficult. We can all help support the achievement process by remembering some basic numbers: 5,4,3,2,1 + 8. These numbers represent the basic essentials that are needed to support student achievement in the classroom. The numbers refer to: 5 servings of fruits and vegetables, 4 glasses of water, 3 good laughs, no more than 2 hours of screen time, 1 hour of physical activity and 8 hours (or more) of sleep.

The proper combination of good nutrition, hydration, physical activity and sleep, coupled with a dose of laughter, is powerful.

Kicking off the day with a healthy breakfast that includes fruits is a perfect start to consuming 5 servings of fruits and vegetables daily. In addition, substituting water with flavor-infused fruit instead of soda or other sweetened beverages not only offers another fun way to add fruit to the diet, but it also supports hydration. Being physically active every day helps relieve stress, improve concentration and boost energy levels, thus improving focus in the classroom. Finally, anything less than 8 hours of sleep can cause children, and adults, to be less attentive throughout the day, retain less information and struggle to learn as compared to others who get the proper amount of sleep each night. Remember the 5, 4, 3, 2, 1 + 8 rule to help make student health and achievement part of your family's routine.



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

www.liftoffsplayground.com

BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Yogurt Cup with	Nutri grain Bar with	Pancake Flavored Chicken Sausage Patty Bite Bagel with Cream Cheese Yogurt with Graham Cracker	Blueberry Muffin with	Fruit Loops with
Graham Cracker	Graham Cracker		Graham Cracker	Graham Cracker
Juice/Milk	Juice/Milk		Juice/Milk	Juice / Milk
Yogurt Cup with	Nutri grain Bar with	Warm Oatmeal Bagel with Cream Cheese Yogurt Cup with Graham Cracker Juice / Milk	Blueberry Muffin with	Fruit Loops with
Graham Cracker	Graham Cracker		Graham Cracker	Graham Cracker
Fruit Juice / Milk	Juice / Milk		Juice/Milk	Juice/Milk
Yogurt Cup with	Nutri grain Bar with	Pancake Flavored Chicken Sausage Patty Bite Bagel with Cream Cheese Yogurt with Graham Cracker	Blueberry Muffin with	Fruit Loops with Gra-
Graham Cracker	Graham Cracker		Graham Cracker	ham Cracker
Juice/Milk	Juice/Milk		Juice/Milk	Juice / Milk

Fresh Pick Recipe

LEMONY SMASHED POTATOES

- 12 new potatoes (small)
- 2 tablespoons olive oil
- 1 1/2 tablespoons lemon juice
- 1/4 cup fresh parsley, sliced
- 1 cup nonfat sour cream
- 1 1/2 tablespoon chives, chopped small
- sea salt and pepper
- Boil potatoes in pan of water until tender and drain.
- 2. Grease a large baking sheet with 1/2 tablespoon of the olive oil.
- Place the potatoes on the baking sheet.
 Smash each potato with your hand until they break slightly open.
- Mix the remaining oil with the lemon juice.
 Drizzle mixture over the potatoes. Salt and pepper the potatoes.
- Bake in 450 degree oven for 25 minutes or until the potatoes are a bit crispy and golden.
- Remove potatoes from the oven and sprinkle with the parsley.
- 7. Mix the chives with the sour cream and serve on the side.

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

Menu Subject to Change

