## Waitsfield Elementary August and September School Menu Student \$3.25 Reduced Child FREE Adult \$4.25

Each day the lunch menu includes yogurt/cottage cheese and milk (skim & 1%)

Each day the lanch mena includes yogari/cortage cheese and mink (skim a 1%)				
Monday	Tuesday	Wednesday	Thursday	Friday
28 <u>Meatless Monday</u> <u>Spaghetti</u> 1 - with Mariana 2 - or Cheese Sauce 3 - or Local Pesto Kale chips	29 <u>Caesar Wraps*</u> 1- with Chicken and Parmesan Cheese 2-or with Parmesan	30 <u>Homemade Pizza*</u> 1- with Cheese 2- or with Cheese & Pepperoni	31 Fried Rice 1- with Pork and Veggies 2- with Veggies Sauteed fresh Broccoli Fortune Cookie	1 Potato Bar 1-Sweet Potato 2- or White Potato Add Cheese Sauce,Bacon, and/or Sour cream
A No School Happy Labor Day	5 Stromboli* 1 - Pepperoni, Ham & Cheese 2 - or Cheese with Marinara Dipping Sauce	6 Soup Bar 1 - Meaty Tomato Macaroni 3 - or Tomato Macaroni 3 - Chicken and Rice Homemade Whole Wheat Rolls	7 <u>Taco (Hard Shell)</u> 1- with Local Beef or Chicken 2- or with Beans Add lettuce, tomato, salsa or sour cream	8 <u>Quiche</u> 1-Bacon & Cheddar 2-or Cheddar Italian Potatoes Caesar Salad
11  Meatless Monday  1-Homemade Cabot Mac & Local Cheese 2- or Cabot Mac & Trees (broccoli) Roasted Beets	12 <u>Sandwich Bar*</u> 1-Meat & Cheese 2- or Veggies & Cheese 3- Tuna Sun Chips Pickle	13  Pot Pie  1 - Chicken & Root  Veggies  2-or Root Veggies  Served with Puff Pastry  Shell	14 Southern BBQ* 1-BBQ Pork Sandwich 2-or BBQ Lentil Sandwich Cole Slaw Steamed Corn	15 <u>Raviolis</u> 1-Local Meat Sauce 2-or Marinara <i>C</i> aesar Salad
18 <u>Meatless Monday*</u> Homemade Pizza 1- with Pesto & Cheese 2- or with Cheese	19 <u>Chili</u> 1-Local Beef & Bean 2- or Veggie & Bean <i>C</i> orn Basmati Rice	20 <u>Quesadillas*</u> 1- Chicken & Cheddar 2-or Veggies & Cheddar Add Sour Cream or Salsa	21 <u>Lucas' Penne Pasta*</u> 1-with Chicken and Broccoli 2- with Marinara 3- with Grated Cheese Steamed Broccoli	22 <u>Shepherd's Pie</u> 1 - Corn, Local Beef and Mashed Potatoes 2 - or Corn/Carrots & Mashed Potatoes
25 <u>Meatless Monday*</u> 1-Grill Cheese Sandwich 2-Grill Tomato and Cheese Sandwich Tomato Soup	26 <u>Chowder</u> 1-Corn with Bacon 2- or just Corn Kale Chips	27 <u>Sandwiches</u> 1- Marinated Chicken Breast, Lettuce, Tomato 2- Cream Cheese, Tomato and Basil Kale Chips	28 <u>Chef Salad Bar</u> 1- Ham or Turkey 2 - American or Cheddar Cheese Boiled Eggs	29 <u>Homemade Pizza*</u> 1-Pepperoni & Cheese 2-or Cheese Hummus Dip with Carrots
Grab & Go Breakfast \$1.75 Child \$2.00 Adult Free Reduced child				
Trail Mix Apple Juice/Milk	*Bagels with Cream Cheese Yogurt Juice/Milk	Yogurt Parfait (french vanilla yogurt, granola and berries Juice/Milk	Peanut butter on graham crackers Yogurt Juice/Milk	Vermont Maple Scone Yogurt Juice/Milk

<sup>\*</sup>denotes Whole Wheat

## This institution is an equal opportunity provider

When submitting payment for your child's account, please send check or cash in whole dollar amounts - Thank you! Prepayment is expected! News from the biggest classroom in the school:

Welcome back to a new school year! We hope everyone has enjoyed this lovely summer and are looking forward to being back and ready to learn. A big part of Your student being successful throughout the day is what they eat. We encourage everyone to eat our healthy school lunches and breakfasts, as part of that success plan.

We are happy to report the price of lunches/breakfasts HAS NOT changed. We encourage you to give school lunch and breakfast a try. For \$3.25, your child will receive a nutritious and healthy lunch. Each day the lunch menu includes a full salad bar, yogurt/cottage cheese, fruit and milk. It is the cheapest lunch around town!

Breakfast is 1.75 and includes everyday milk/juice and yogurt. It's a great way for your student to start the day!

We are again working with many local farmers in the area. We are proud to bring back lettuce and basil from Green Mountain Harvest and beef from the Neill Farm.

We are again working with many local farmers in the area. We are proud to bring back lettuce and basil from Green Mountain Harvest and beef from the Nelli Harm. We also will be sharing in the bounty of our school gardens. If you have any vegetables you won't use at home, we would always welcome them to our kitchen.

We look forward to seeing everyone's bright and shiny faces in just a few weeks! Enjoy the last few weeks of summer vacation!!