

This institution is an equal opportunity provider.

National School Breakfast Week

Busy weekday mornings make it a challenge for many families and students to find time for a healthy breakfast. However, US Department of Agriculture data shows that more and more students are starting their days with a nutritious breakfast in their school cafeterias. The School Breakfast Program currently serves more than 14 million students every day. Studies show that students who eat school breakfast are more likely to:

- · Reach higher levels of achievement in math
- · Score higher on standardized tests
- · Have better concentration, memory and alertness
- · Have improved attendance, behavior and academic performance
- Maintain a healthy weight

National School Breakfast Week (NSBW) reminds the entire school community that school breakfast provides a healthy and energizing start to the day for all students. A healthy breakfast with the proper balance of nutrients is important for students of every age, but unfortunately as student's progress to middle and high school, participation in school breakfast programs tend to decrease. With greater demands in academics, extracurricular activities and sports, eating breakfast during the teenage years is one way to ensure students are getting the best education possible to inspire a bright future. Making breakfast a standard part of the day in elementary school helps establish a habit that is more likely to be sustained into adolescence.

adexo 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

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2 Nutrigrain Bar OR Assorted Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	3 Mini Carnival Pancakes OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	4 Mini Bagel w/Cream Cheese OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	5 Yogurt OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Juice & Milk	6 Asst Muffins OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk
9 Whole Grain Pop Tarts OR Assorted Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	10 Blueberry Muffin OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	11 Cherry Frudel OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	12 Yogurt OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Juice & Milk	13 Mini Waffles OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk
16 Nutrigrain Bar OR Assorted Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	17 Mini Carnival Pancakes OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	18 Mini Bagel w/Cream Cheese OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	19 Yogurt OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Juice & Milk	20 Asst Muffins OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk
23 Whole Grain Pop Tarts OR Assorted Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	24 Blueberry Muffin OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	25 Apple Frudel OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	26 Yogurt OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Juice & Milk	27 Mini Waffles OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk
30 Nutrigrain Bar OR Assorted Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk	31 Mini Carnival Pancakes OR Asst Cereal w/ Graham Crackers Fresh Fruit 100% Fruit Juice & Milk		Menu Subject to Change	

www.liftoffsplayground.com

Fresh Pick Recipe

ORANGE SALAD WITH GINGER DRESSING (SERVES 16) • 1 cup mandarin oranges in light syrup 1 tablespoon green onion (chopped) 1/4 cup frozen orange juice • 1 tablespoon canola/olive oil blend 1 teaspoon ginger (ground) 1/2 teaspoon garlic powder • 1 teaspoon parsley (dried) 3 cups fresh spinach • 3 cups romaine lettuce 1. Drain oranges. 2. Slice onion on bias. 3. Whisk orange juice, oil, ginger, garlic and parsley. Blend well. 4. In serving pan, mix spinach and lettuce. 5. Right before service, toss lettuce mixture with dressing. 6. Garnish salad with oranges and onions.

NUTRITION FACTS: 24 calories, 1g fat, 7mg sodium, 1g fiber



5 Lunches ---- 10 Lunches----- 20 Lunches----- 25 Lunches \$10.00------\$20.00------\$40.00------\$50.00 Questions? Comments?

Make checks payable to: Long Branch Board of Education

Please Contact Nawal Maroun Food Service Director Nawal.maroun@sodexo.com (732) 571-0544

Nutrition Information is available upon request.