

Long Branch Kindergarten menu



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
3	4	5	6	7
School Closed	School Closed	School Closed	School Closed	School Closed
Fall Break	Fall Break	Fall Break	Fall Break	Fall Break
10	11	12	13	14
Chicken Patty on a Bun	Beef Taco Totcho w/ Dinner Roll	Spaghetti w/ Meatballs	Cheeseburger on a Bun Broccoli	French Bread Pizza 3 Bean Salad
Sweet Potato Fries Applesauce	Tator Tots Salsa	Italian Green Beans Banana	Garden Salad Fresh Apple	Garden Salad Orange Smiles
Miik	Sweet pears Milk	Milk	Milk	Milk
17	18	19	20	21
Alfredo Mac	Turkey & Cheese on a Bun	Grilled Ham & Cheese	Chicken Nuggets	Pizza Crunchers w/ Marinara Saue
Dinner Roll Steamed Broccoli Sweet Applesauce	3 Bean Salad Garden Salad Sweet Peaches	Steamed Green Beans Banana	Dinner Roll Crispy Fries Fresh Apple	Baby Carrots Garden Salad
Milk	Milk	Milk	Milk	Sweet Pears Milk
24	25	26	27	28
Chicken Nuggets w/ Dinner Roll	Breakfast For Lunch: French Toast Sticks w/	Smart Pizza	Cohool Closed	Cohool Closed
Sweet Potato Fries Apple Slices	Sausage Links Tator Tots	Baby Carrots Garden Salad Diced Peaches	School Closed Happy Thanksgiving	School Closed Happy Thanksgiving
Miik	Orange Smiles Milk	Milk		
1	2	3	4	5
Chicken Quesadilla	Beef & Cheese Burrito	Chicken Patty on a Bun	Ham & Cheese Sandwich	French Bread Pizza
Sweet Potato Fries Apple Slices	Golden Corn Sweet Pineapple Tidbits	Green Beans Banana	3 Bean Salad Garden Salad Orange Smiles	Fresh Broccoli Garden Salad Banana
Milk	Milk	Milk	Milk	Milk
8	9	10	11	12
				Pizza Crunchers
Chicken Tender & Waffles Smiley Fries	Turkey & Cheese on a Bun Baby Carrots	Stuffed Breadstick w/ Marinara Sauce	Popcorn Chicken Bowl w/ Biscuit Mashed Potatoes	w/ Marinara Sauce 3 Bean Salad
Sweet Applesauce Milk	Garden Salad Sweet Pears Milk	Parmesan Green Beans Banana Milk	Steamed Broccoli Fresh Apple Milk	Garden Salad Orange Smiles
				Milk

The Role of Nutrition and Stress

Nutrition and stress often go hand-in-hand, with some people tending to overeat when stressed and others limiting their food intake due to an upset stomach or indigestion. Certain foods increase the physical stress on your body by making digestion more difficult, or by denying the brain essential nutrients. With a sensible diet, it's possible to reduce the effects of stress, avoid some common problems and protect your health. Nutrients such as Vitamins B and C, calcium, magnesium and zinc can be depleted by stress. To help your body better manage stress and avoid nutrient depletion, you should always aim to eat breakfast, plan

meals in advance, pack healthy snacks, minimize caffeine from tea, coffee and sodas and fill up on hydrating water. For added calcium, consume yogurts, smoothies and even calcium-fortified orange juice. B vitamins can be obtained by eating wholesome grains and vitamin C, and magnesium can be found in many fruits and vegetables. Giving your body nutrition it needs is a positive step you can take every day toward combating stress. With the correct nutrition, you are better prepared to face the challenges of the day.



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
11/3 School Closed: Fall Break	11/4 School Closed: Fall Break	11/5 School Closed: Fall Break	11/6 School Closed: Fall Break	11/7 School Closed: Fall Break
11/10 Cheerios Cereal Graham Crackers Baby Carrots Orange Juice Milk	11/11 Apple Cinnamon Muffin Graham Crackers Baby Carrots Apple Slices	11/12 Pancake Bites Baby Carrots Orange Smiles Milk	11/13 Yogurt Graham Crackers Baby Carrots Banana Milk	11-14 Chocolate Chip Muffin Graham Crackers Baby Carrots Apple Juice Milk
11/17 Cinnamon Toast Cereal Graham Crackers Baby Carrots Orange Juice	11/18 Banana Muffin Graham Crackers Baby Carrots Banana Milk	11/19 Yogurt Graham Crackers Baby Carrots Banana Milk	11/20 Bagel w/ Cream Cheese Baby Carrots Orange Smiles Milk	11/21 Mini French Toast Baby Carrots Apple Juice Milk
11/24 Cheerios Cereal Graham Crackers Baby Carrots Orange Juice / Milk	11/25 Yogurt Graham Crackers Baby Carrots Banana Milk	11/26 Blueberry Waffles Baby Carrots Apple Slices Milk	11/27 School Closed Happy Thanksgiving	11/28 School Closed Happy Thanksgiving
12/1 Cinnamon Toast Cereal Graham Crackers Baby Carrots Orange Juice	12/2 Apple Cinnamon Muffin Graham Crackers Baby Carrots Apple Slices Milk	12/3 Yogurt Graham Crackers Baby Carrots Banana Milk	12/4 Bagel w/ Cream Cheese Baby Carrots Orange Smiles Milk	12/5 Mini French Toast Baby Carrots Apple Juice Milk
12/8 Cheerios Cereal Graham Crackers Baby Carrots Orange Juice Milk	12/9 Banana Muffin Graham Crackers Baby Carrots Banana Milk	12/10 Pancake Bites Baby Carrots Orange Smiles Milk	12/11 Yogurt Graham Crackers Baby Carrots Banana Milk	12/12 Chocolate Chip Muffin Graham Crackers Baby Carrots Apple Juice Milk

Fresh Pick Recipe

BAKED SWEET POTATO FRIES WITH GARLIC-LEMON YOGURT DIPPING SAUCE

- 3 Sweet potatoes(cut in half/each half cut in 6 wedges/placed in cold water)
- 1 1/2 T Olive oil
- Salt and pepper to taste
- 1 c Yogurt(plain/non-fat)
- 1 t Garlic (minced)
- 1 ½ T Lemon juice
- 1 T Chives(minced)
- 1 T Parsley(minced)
- Prepare ingredients as directed.
- 2. Preheat oven to 425 degrees.
- 3. Drain potatoes and place on paper towel to absorb the water.
- Spray baking sheet with oil Place wedges on baking sheet.
- 5. Drizzle the potatoes with the oil and desired salt and pepper.
- Mix potatoes so they are evenly coated with the oil.
- Place in oven for 30 minutes or until the potatoes are cooked and crispy on the outside
- In small bowl, mix yogurt, garlic, lemon juice, chives and parsley. Serve with the wedges as a dipping sauce.

Sodexo Proudly support clean, sustainable agriculture, and we purchase local whenever possible and seasonally available

nutrislice

Free Meals for All Students!
Breakfast & Lunch - FREE
Available daily in the cafeteria and the classrooms

All students are welcome - come and enjoy!



