

Long Branch Preschool menu

OCT/NOV

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
29	30	1	2	3
Chicken Patty on a Bun Sweet Potato Fries Applesauce Milk	Beef Taco Totcho w/ Dinner Roll Tator Tots Salsa Sweet Pears Milk	Spaghetti w/ Meatballs Italian Green Beans Banana Milk	Cheeseburger on a Bun Broccoli Fresh Apple Milk	French Bread Pizza 3 Bean Salad Orange Smiles Milk
6	7	8	9	10
Alfredo Mac Dinner Roll Steamed Broccoli Sweet Applesauce Milk	Turkey & Cheese on a Bun 3 Bean Salad Sweet Peaches Milk	Grilled Ham & Cheese Steamed Green Beans Banana Milk	Chicken Nuggets Dinner Roll Crispy Fries Fresh Apple Milk	Pizza Dunkers w/ Marinara Sauce Baby Carrots Sweet Pears Milk
***************************************	14	15	16	17
	Macaroni & Cheese Dinner Roll Green Beans Diced Peaches Milk	Pancakes & Turkey Sausage Links Tator Tots Banana Milk	Bacon Cheeseburger on a Bun Crispy Fries Fresh Apple Milk	Cheese Pizza 3 Bean Salad Orange Smiles Milk
20	21	22	23	24
Chicken Quesadilla Sweet Potato Fries Apple Slices Milk	Beef & Cheese Burrito Golden Corn Sweet Pineapple Tidbits Milk	Chicken Patty on a Bun Green Beans Banana Milk	Ham & Cheese Sandwich 3 Bean Salad Orange Smiles Milk	French Bread Pizza Fresh Broccoli Banana Milk
27	28	29	30	31
Chicken Tender & Waffles Smiley Fries Sweet Applesauce Milk	Turkey & Cheese on a Bun Baby Carrots Sweet Pears Milk	Stuffed Breadstick w/ Marinara Sauce Parmesan Green Beans Banana Milk	Popcorn Chicken Bowl w/ Biscuit Mashed Potatoes Steamed Broccoli Fresh Apple Milk	Pizza Dunkers w/ Marinara Sauce 3 Bean Salad Orange Smiles Milk
School Closed Fall Break	School Closed Fall Break	School Closed Fall Break	School Closed Fall Break	School Closed Fall Break

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
9/29 Cinnamon Toast Cereal Orange Juice Milk	9/30 Blueberry Waffles Apple Slices Milk	10/1 Yogurt Banana Milk	10/2 Bagel w/ Cream Cheese Orange Smiles Milk	10/3 Mini French Toast Apple Juice Milk
10/6 Cheerios Cereal Orange Juice Milk	10/7 Apple Cinnamon Muffin Apple Slices Milk	10/8 Yogurt Banana Milk	10/9 Pancake Bites Orange Smiles Milk	10/10 Chocolate Chip Muffin Apple Juice Milk
10/13 No School: Columbus Day	10/14 Banana Muffin Banana Milk	10/15 Yogurt Banana Milk	10/16 Bagel w/ Cream Cheese Orange Smiles Milk	10/17 Mini French Toast Apple Juice Milk
10/20 Cinnamon Toast Cereal Orange Juice Milk	10/21 Blueberry Waffles Apple Slices Milk	10/22 Yogurt Banana Milk	10/23 Pancake Bites Orange Smiles Milk	10/24 Chocolate Chip Muffin Apple Juice Milk
10/27 Cheerios Cereal Orange Juice Milk	10/28 Apple Cinnamon Muffin Apple Slices Milk	10/29 Yogurt Banana Milk	10/30 Bagel w/ Cream Cheese Orange Smiles Milk	10/31 Mini French Toast Apple Juice Milk
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

Fresh Pick Recipe

MUSHROOMS AND SNAP PEAS (SERVES 4)

- 3 cups raw mushrooms (pieces)
- 1 tablespoon canola/olive oil blend
- 1/2 tablespoon low sodium soy sauce
- 1 tablespoon frozen lemon juice (unsweetened)
- 3 cups frozen peas (cooked)
- 1. Slice mushrooms 1/2".
- 2. In a non-reactive bowl, whisk together oil, soy sauce and lemon juice.
- 3. Combine mushrooms and peas with dressing.

NUTRITION FACTS: 138 calories, 4g fat, 161mg sodium, 7g fiber

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



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

All students are welcome - come and enjoy!





Nutrition Information is available upon request.