# Kitchen Service Lunch Menu

* Please notify the kitchen manager and Food Service office of any student allergies. Menu is subject to change*						
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
1	2	3	4	5		
All Beef Hotdog	Chicken or	Chef's Deli Sandwich	Cheddar Macaroni	Featured Salad Option:		
	Veggie Fajita	or Hummus Pack	and Cheese	South West Salad		
				Pizza Selection Includes:		
Sweet Potato Fries	Yellow Rice	Quick Pickle Chips	Steamed Broccoli	Personal Cheese		
Baked Beans	Steamed Corn	<b>Baby Carrots</b>	Three Bean Salad	🖚 or Pepperoni		
		Celery Sticks	Garden Side Salad	with Side Salad		
8	9	10	11	12		
Turkey or Lentil 🚺	Spaghetti w/ Meat	Eid al-Fitr	Chef Choice Day	Featured Salad Option:		
Taco with Toppings	or Tomato Sauce 🕡	(observed)	cher choice buy	Chef Choice Salad		
		***	l	Pizza Selection Includes:		
Red Pepper Corn	Mozzarella Salad			Veggie Pizza		
Lettuce and Tomato	Garlic Broccoli	עון ווי	*Contact Kitchen for	e or Pepperoni		
	Three Bean Salad	No School	Daily Specials*	with Side Salad		
15	16	17	18	19		

# Spring Break!

22	23	24	25	26
Grilled Cheese	Brunch for Lunch	BBQ Chicken	Fish or Kelp Bite	Featured Salad Option:
	Pancakes	Drumstick	Soft Tacos	<b>Chicken Caesar</b>
				Pizza Selection Includes:
Tomato & Basil Soup	Scrambled Eggs	Garlic Green Beans	Corn & Bean Salad	Cheese
Cucumber Salad	Roasted Red Potatoes	Maple Roast Squash	Tomato Salsa	e or Pepperoni
			Shredded Cabbage	with Side Salad
29	30			
Burger Bar: Beef 🔕	Chicken or Veggie		lcon Key:	
Cheese, or Veggie 🕠	V Lo Mein		<b>lcon Key:</b> No Dairy, or Dairy Free Optional	
	Egg Roll or Dumpling		Halal Ingredients 🖽	
Lettuce and Tomato	Orange Roasted		Vegetarian Item	
Sweet Potato Wedges	Carrots		_	
Steamed Corn	Steamed Broccoli		Contains Po	ork " <del>Teles</del>



We have a Chef's Choice menu day coming up and our chef's are ready to show off their culinary skills. Chef's Choice is a chance for our kitchens to try out new recipes or to serve up some fan favorites. Will your school try something new like Chicken Tikka Masala or stick with a classic like breakfast for lunch? Follow us on social media @CPSD\_Nutrition to find out.

Do you or your students have any ideas for any new recipes we should try out?

Share your ideas with Amanda Rivera, our Communications Specialist arivera-beauchamp@cpsd.us

### **Lunch Menu Meal Alternates**

All Vegetarian, Offered Daily

**Peanut Butter and Jelly Sandwich Yogurt with Graham Crackers Cheese Sandwich** 

comes with choice of fruit or vegetable sides

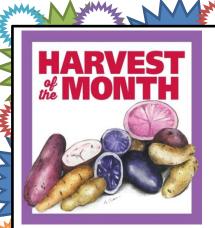
## Chef Notes: Spring Is Here...Time to Garden!

Spring has sprung, which means it's planting season! Our friends at CitySprouts have already started planting different seeds in their greenhouses to be transferred over to Cambridge school gradens. Students will be able to share all about what they are growing at school and maybe even share some at home gardening tips.

You don't need outdoor space to be able to grow fresh herbs like basil, rosemary, and oregano inside at home. A sunny window sill, some soil, seeds, water and a pot is all you need to start your indoor herb garden. Once you get some herbs growing you can use them in your kitchen to enhance the flavors of different dishes. Tend to your garden and enjoy fresh herbs all season!

Best. Anthony Grein

## **ALL STUDENTS** EAT FOR FREE\* \*Must take Complete Meal.



This month Cambridge will be offering fresh locally sourced Potatoes.

### Did vou Know?

Potatoes can grow in a rainbow of colors including purple and orange!

**Every month Cambridge** kitchens will highlight a local product in partnership with the Massachusetts farm to school program. To learn more check out:

massfarmtoschool.org

## What is a 'Complete Meal'?

You may have noticed we keep referencing that meals will be at no cost for students who select a 'complete meal'. This Means:

> A student must take at least 3 food items at each meal.

One of those items **MUST** be a fruit or vegetable.

### THINGS TO NOTE:

DID YOU KNOW?....

Before school vacation weeks like April Break the Food & Nutrition Services department collects and donates any perishable food items that would not last over the break to prevent food waste.



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