

FEBRUARY BUFFET LUNCH



Monday	Tuesday	Wednesday	Thursday	Friday
2	3	4	5	6
Hot Dog w/ Fries Mantecada, Yogurt, & String Cheese Kit w/ Corn (V)	Bean & Cheese Pupusa w/ Curtido (V) Turkey Trio Sandwich	Chicken Teriyaki w/ Rice & Diced Carrots Pizza Bites w/ Marinara (V) Turkey & Cheese Sub Sandwich	Cheese Tamale w/ Black Beans (V) Chicken Salad & Cheese Kit w/ Crispy Beans	Pepperoni Pizza Cheese Pizza (V) Turkey & Cheese Sub Sandwich
9	10	11	12	13
Cheeseburger & Fries Wowbutter Sandwich w/ Corn Tajin (V)	Firecracker Chicken Dumplings w/ Rice Cheese Pizza Kit (V)	BBQ Chicken w/ Baked Beans Veggie Chef Salad (V)	Beef Birria Tacos w/ Tajin Corn Grilled Cheese Sandwich (V) Asian Chicken Salad	Pepperoni Pizza Cheese Pizza (V) Turkey & Cheese Sub Sandwich
16	17	18	19	20
President's Day	Cheese Tamale w/ Mixed Veg (V) Mac & Cheese w/ Mixed Veg (V) Turkey & Cheese Sub Sandwich	Orange Chicken w/ Rice & Diced Carrots Cheese Pizza Kit (V)	Turkey Nachos w/ Tortilla Chips Veggie Chef Salad (V)	Pepperoni Pizza Cheese Pizza (V) BYO Seedbutter Sandwich (V)
23	24	25	26	27
Chicken Bites w/ Mashed Potatoes Mantecada, Yogurt, & String Cheese Kit w/ Corn (V)	Bean & Cheese Pupusa w/ Curtido (V) Turkey Trio Sandwich	Chicken Teriyaki w/ Rice & Diced Carrots Pizza Bites w/ Marinara (V) Turkey & Cheese Sub Sandwich	Cheese Tamale w/ Black Beans (V) Chicken Salad & Cheese Kit w/ Crispy Beans	Pepperoni Pizza Cheese Pizza (V) BYO Seedbutter Sandwich (V)
Lunch Includes:	Veg of the Day:	Featured Fruit:	RevUp Rewards:	
Choice of 1% or Fat Free Milk Fruit & Vegetable of the Day (V) Vegetarian *May include an extra 1/2 cup veg for compliance *All grains are wholegrain rich	Monday: French Fries/ Corn Tuesday: Crispy Beans Wednesday: Baby Carrots Thursday: Cucumber / Celery Friday: Side Salad w/ Dressing	Apples, Apple Slices, Bananas, Dried Cranberries, Pears, Raisins, 100% Juice Seasonal: Tangerines	Scan Our QR Code Daily Rate the Meal You Ate You're Entered to Win! Drawings Monthly Learn More and See Prizes: www.revolutionfoods.com/revuprewards	



ALLERGY FRIENDLY



Monday	Tuesday	Wednesday	Thursday	Friday
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Weekly Breakfast Menu

Cinnamon Chex Bowl, Strawberry Rockinola Granola	GF Cheerios Bowl, Chocolate Rockinola Granola	Cinnamon Chex Bowl, Strawberry Rockinola Granola	GF Cheerios Bowl, Chocolate Rockinola Granola	Corn Chex Bowl, Chocolate Rockinola Granola
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Weekly Lunch Menu

Turkey Marinara Bowl w/ Green Peas	Chicken Fajitas Bowl w/ Green Beans	California Turkey & Vegetable Bowl	Beef & Veggie Bowl w/ Zucchini	Turkey & Rice Burrito Bowl w/ Refried Beans & Corn
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Weekly Snack Menu

Rockinola Chocolate Granola, Fruit*	Corn Tortilla Chips, Fruit*	Rockinola Cinnamon Granola, Fruit*	Rockinola Strawberry Granola, Fruit*	Corn Tortilla Chips, Fruit*
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Weekly Supper Menu

Chicken Fajitas Bowl w/ Green Beans	Turkey Marinara Bowl w/ Green Peas	Turkey & Rice Burrito Bowl w/ Refried Beans & Corn	California Turkey & Vegetable Bowl	Beef & Veggie Bowl w/ Zucchini
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Handling Instructions

Keep food frozen/refrigerated until ready to cook and serve.
 Tear open the side of the film, place the tray in the microwave and microwave on high for 3-5 minutes. Ensure the internal temperature reaches 165°F. Allow the food to rest for 1 minute.
 For conventional oven, set the oven temperature at 300°F, heat the meal for 50-60 minutes from frozen or until thermometer reaches 165°F.

Lunch Includes:

Milk Alternatives are available through the A La Carte Menus.
 (Additional fees may apply.)

This institution is an equal opportunity provider.

Menus are subject to change without notice for another AFM option.

Our Allergen Management Plan:

Revolution Foods takes food safety and customer safety seriously. We have an allergen management plan in place to prevent allergen cross-contamination. This meal is free of major 9 allergens and manufactured on a validated clean line. The sanitation process is verified by performing allergen residue testing. Every production batch is being tested against these listed allergies up to the stated limit of detection (LOD) using an accredited test method.	Target Allergen	LOD (Limit of Detection)	Target Allergen	LOD (Limit of Detection)
	Almond Protein	2 ppm	Gluten Protein	4 ppm
	Brazil Nut Protein	5 ppm	Hazelnut Protein	5 ppm
	Cashew/Pistachio Protein	2 ppm	Macadamia nut Protein	2 ppm
	Coconut Protein	10 ppm	Total Milk Protein	1 ppm
	Crustacean Protein	2 ppm	Peanut Protein	1 ppm
	Whole Egg Protein	2 ppm	Walnut Protein	10 ppm
	Soy Protein	2 ppm	Sesame Protein	5 ppm

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