



September Menu

BUFFET LUNCH



Monday	Tuesday	Wednesday	Thursday	Friday
	Sep 1	Sep 2	Sep 3	Sep 4
	Pasta with Meat Sauce	Cheesy Mozz Bites with Marinara	Turkey Nachos with Refried Beans & Tortilla Chips	Cheese Pizza
	Chicken Salad Sandwich with Baby Carrots	Beef Sesame Rice Bowl with Broccoli	Veggie Chef Salad with Hard Boiled Egg, Garbanzo Beans & Roll	Pepperoni Pizza
		Build Your Own Cheese Pizza Kit		Turkey & Cheese Sub
Sep 7	Sep 8	Sep 9	Sep 10	Sep 11
Orange Chicken with Rice & Peas	Cheesy Mozz Bites with Marinara	Chicken Bites with Mashed Potatoes	Cheese Tamale with Black Beans	Cheese Pizza
Turkey & Cheese Sub - Corn with Tajin	Pineapple Chicken Teriyaki with Rice & Diced Carrots	Asian Chicken Salad with Crispy Noodles	Southwest Chicken Salad & Roll	Pepperoni Pizza
	Italian Turkey Trio Sub with Baby Carrots			Wow Butter & Jelly Sandwich
Sep 14	Sep 15	Sep 16	Sep 17	Sep 18
Crispy Chicken Sandwich & Fries	Mac & Cheese with Diced Carrots	Chicken Teriyaki with Rice & Diced Carrots	Chicken Tamale with Pinto Beans	Cheese Pizza
Turkey & Cheese Sub - Corn with Tajin	Grab 'N Go Yogurt, Granola, String Cheese & Baby Carrots	Build Your Own Seed Butter & Jelly Sammie with Baby Carrots	Grilled Cheese Sandwich with Fava Bean Crisps	Pepperoni Pizza
			Turkey & Cheese Sub with Fava Bean Crisps	Chicken Caesar Salad & Roll
Sep 21	Sep 22	Sep 23	Sep 24	Sep 25
Chicken Bites with Mashed Potatoes	Pasta with Meat Sauce	Cheesy Mozz Bites with Marinara	Turkey Nachos with Refried Beans & Tortilla Chips	Cheese Pizza
Turkey & Cheese Sub - Corn with Tajin	Chicken Salad Sandwich with Baby Carrots	Beef Sesame Rice Bowl with Broccoli	Veggie Chef Salad with Hard Boiled Egg, Garbanzo Beans & Roll	Pepperoni Pizza
		Build Your Own Cheese Pizza Kit		Turkey & Cheese Sub
Sep 28	Sep 29	Sep 30		
Orange Chicken with Rice & Peas	Cheesy Mozz Bites with Marinara	Chicken Bites with Mashed Potatoes		
Turkey & Cheese Sub - Corn with Tajin	Pineapple Chicken Teriyaki with Rice & Diced Carrots	Asian Chicken Salad with Crispy Noodles		
	Italian Turkey Trio Sub with Baby Carrots			
Extra 1/4 c Veg: Baby Carrots	Extra 1/4 c. Veg: Celery Sticks	Extra 1/4 c. Veg: Cucumber with Tajin	Extra 1/4 c. Veg: Jicama Cubes	Extra 1/4 c. Veg: Broccoli
Fruit: 100% Fruit Juice	Fruit: Apple	Fruit: Banana	Fruit: Nectarine	Fruit: Peach

Lunch Includes:
Choice of 1% or Fat Free Milk,
Fruit & Vegetable of the Day

Vegetarian Meals in Green
All Grains Are Wholegrain Rich
Menu is Subject to Change



FRESH MADE MEALS

September Menu

ALLERGEN FRIENDLY



Monday	Tuesday	Wednesday	Thursday	Friday
WEEKLY BREAKFAST MENU				
Cinnamon Chex Cereal Strawberry Rockinola Granola	Cheerios Cereal Chocolate Rockinola Granola	Cinnamon Chex Cereal Strawberry Rockinola Granola	Cheerios Cereal Chocolate Rockinola Granola	Corn Chex Cereal Chocolate Rockinola Granola
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
WEEKLY SNACK MENU				
Rockinola Chocolate Granola, Fruit*	Corn Tortilla Chips, Fruit*	Rockinola Cinnamon Granola, Fruit*	Rockinola Strawberry Granola, Fruit*	Corn Tortilla Chips, Fruit*
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
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.				
ALLERGEN MANAGEMENT PLAN				
Revolution Foods takes food safety & student safety seriously. We have an allergen management plan in place to prevent allergen cross-contamination. This meal is free of major 9 allergens plus gluten and manufactured on a validated clean line. The sanitation process is verified by performing allergen residue testing. Every production batch is being tested against the listed allergies up to the stated limit of detection (LOD) using an accredited test method. Please note while gluten meets the LOD to be categorized as gluten-free, Revolution Foods is not a certified gluten-free facility.				
Milk Alternatives are available through the A La Carte Menus. (Additional fees may apply.)	Target Allergen	LOD (Limit of Detection)	Target Allergen	LOD (Limit of Detection)
	Almond Protein	20 ppm	Gluten Protein	5 ppm
	Fish Protein	5 ppm	Hazelnut Protein	20 ppm
	Custacean Protein	10 ppm	Total Milk Protein	2.5 ppm
	Fish Protein	5 ppm	Peanut Protein	1 ppm
	Egg Protein	1.25 ppm	Walnut Protein	2.5 ppm
	Soy Protein	1.5 ppm	Sesame Protein	3 ppm