



Hurlbutt Elementary School

December 2017

Hot Lunch Price: \$3.05 (includes hand fruit and choice of hormone free milk or bottled water) (Qualifying Reduced Price \$0.40)

Monday

Tuesday

Wednesday

Thursday

Friday

NEW TO THE HOT LUNCH MENU THIS MONTH

-Rainbow Cheese Tortellini

-Fiesta Corn now being served with Chicken Tender Lunch

NEW TO THE A LA CARTE MENU THIS MONTH

-Chopped Salad Shaker Cup

-Barilla Antipasto Salad

1
Classic Cheese Pizza-
Non GMO- Tomato Sauce with
Extra Virgin Olive Oil
Natural Mozzarella Cheese
Fresh Seasoned Broccoli

4
Crispy Chicken Tenders-
Fiesta Corn
Newman's Own All Natural
Ranch Dip

5
Organic Mini Waffles-
Applegate Farms (Nitrate Free)
Natural Breakfast Sausage
Small Batch Blueberry Sauce

6
Rainbow Cheese Tortellini-
Enjoy Plain or with Tomato
Cream Sauce
Baby Peas and Sweet Onions

7
Hamburger-
Angus Beef Burger
Oven Baked Steak Fries
Natural Ketchup

8
Mini Pizza Bagel-
Non GMO- Tomato Sauce with
Extra Virgin Olive Oil
Natural Mozzarella Cheese
Fresh Seasoned Broccoli

11
Crispy Chicken Tenders-
Fiesta Corn
Newman's Own All Natural
Ranch Dip

12
French Toast-
Cinnamon Sugar
Challah French Toast Sticks
Vanilla Cream Cheese Dip
Oven Baked Potato Puffs

13
Barilla Pasta Bar-
Choice of: White or Wheat
Choice of: Non GMO-Tomato,
Bolognese or Butter & Cheese
Fresh Seasoned Green Beans

14
Nachos-
Seasoned Angus Beef
Natural Cheddar Cheese
Crispy Tortilla Chips
Salsa

15
Classic Cheese Pizza-
Non GMO- Tomato Sauce with
Extra Virgin Olive Oil
Natural Mozzarella Cheese
Fresh Seasoned Broccoli

18
Crispy Chicken Tenders-
Fiesta Corn
Newman's Own All Natural
Ranch Dip

19
Organic Mini Waffles-
Applegate Farms (Nitrate Free)
Natural Breakfast Sausage
Small Batch Blueberry Sauce

20
Rainbow Cheese Tortellini-
Enjoy Plain or with Tomato
Cream Sauce
Baby Peas and Sweet Onions

21
Hot Dog-
Hebrew National
100% Kosher Beef Hot Dog
Oven Baked Steak Fries
Natural Ketchup

22
Mini Pizza Bagel-
Non GMO- Tomato Sauce with
Extra Virgin Olive Oil
Natural Mozzarella Cheese
Fresh Seasoned Broccoli

25

26

27

28

29

Daily A la Carte Offerings

In addition to our hot prix fixe menu, we also offer the following daily a la carte items at this location.....

Foods

Fresh Cut Fruit Salad Cup \$1.65

Chopped Salad Shaker with Newman's Own Ranch \$1.75

Cubed Cheese, Fresh Grapes and Cracker Cup \$2.85

Sun Butter and Organic Grape Jelly (non GMO) Sandwich \$2.50

Barilla Antipasto Salad (Elbow Pasta, Boars Head Genoa Salami, Provolone, Fresh Veggies, Italian Vinaigrette)

Au Bon Pain Chicken Noodle Soup \$2.00 (Non-GMO oyster crackers \$0.50)

GoGo Squeez 100% Fruit Apple Sauce Pouch \$1.50

Siggi's Low Fat Yogurt Tubes (strawberry and blueberry) \$1.25

Chilled Sliced Grilled Chicken Cup \$1.00

Mozzarella String Cheese \$0.65

Assorted Whole Fruit \$0.85

Stonyfield Organic Yogurt Parfait made with Nut Free Granola \$2.50

Cereal Bowls (Gluten Free Cheerios or Reduced Sugar Apple Jacks) \$1.10

Beverage List

Dairy

Hormone Free 2% Milk \$0.65

Hormone Free Skim Chocolate Milk \$0.65

Horizon Organic Low Fat Milk Box (chocolate or vanilla) \$2.10

Stonyfield Organic Yogurt and Fruit Smoothie \$1.20

Dairy Alternative

Silk Soy Milk (vanilla or chocolate) \$1.75

100% Fruit Juice

Apple & Eve Organic Apple Juice Box \$1.00

Tropicana Pure Premium Orange Juice \$1.25

Water

Bottled Water \$0.65

.....Snacks Offered on Tuesday's and Friday's.....

Baked Lays Original

\$1.00

Whole Grain Pretzels

\$1.00

Kettle Brand Potato Chips (non GMO)

\$1.00

Good Health Veggie Straws (non GMO)

\$1.60

Snikiddy Baked Cheese Puffs (non GMO)

\$1.25

Fresh Baked Whole Grain Chocolate Chip Cookie

\$.60

Annie's Bunny Grahams (Organic)

\$1.00

Whole Grain Muffin

\$1.00

DID YOU KNOW?

We use 100% certified humane, antibiotic & hormone free Angus beef

Our eggs are cage free

We use ingredients that are free from high fructose corn syrup

We do not deep fat fry

Our deli meats are Boars Head Brand

We use regional farmers for fruits and vegetables (seasonally available)

We use sustainably caught, dolphin safe tuna

Our chicken is raised with a restricted antibiotic protocol

We use only natural cheeses in our kitchens

We do not use ingredients containing hydrogenated oils

Our meats are “whole muscle,” non-processed

Our milk is hormone free

Our fruit juices are 100% juice

Parents of Students with Allergies

Please note that our menu for the new school year (2017-2018) has many new items and ingredient sources. We ask that you contact us directly with questions regarding these new items and ingredients so we may continue to provide your child with safe lunch choices.

For families with newly diagnosed food allergies we ask that you contact us directly to discuss your child’s needs. We can create a customized eating plan for your child!

Parental Controls

We understand that parents may want to limit their child’s privileges to certain items available in the cafeteria. For more information about this service please contact our offices (203) 291-1656 so we may discuss this option with you.

The Culinary Services Program at Weston Public Schools

Director of Culinary: Andre Santelli, FMP

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Assistant Director of Culinary: Nick Bilello

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Chefs de Cuisine:

Hurlbutt Elementary School: Joe Miele

Weston Intermediate School: Mike Doucet

Weston Middle School: Linda Voulgarakis

Weston High School: Luis Cedeno

Nutrition:

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Finance and Accounts:

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