

WHS Menu

January 2018

Daily Offerings

SO
DELI

delicious!

Boars Head Deli Meats, Natural Cheeses, Fresh Vegetables on Artisan Baked Breads



Classic Pizza & Oven Fired Flatbreads

create

Hot Lunch Favorites Built to Order



Made to Order Quesadillas



Sweet & Sour or General Tso's Tempura Chicken

CALIFORNIA ROLL BOWLS



Breakfast All Day!

Egg Sandwiches, French Toast, Pancakes, Bagels with Cream



CHICK'N

Build your own: Regular or Spicy Breaded Chicken Cutlet Sandwich Bar

wild greens

Build Your Own Salad Bar, Farm Fresh Veggies, Composed Salads, House



Offered Daily

Assortment of Grab and Go Sandwich, Salad Choices and Sushi Rolls

Mondays

create

Chicken Tender Bar

Assorted Dipping Sauces

Oven Baked Waffle Cut Potatoes

Sauteed Green Beans

Tuesdays

create

Cheese Enchiladas

Spanish Yellow Rice

Roasted Corn Salsa

Sour Cream

Wednesdays

create

Soupa Italiano

Roasted Chicken Broth

Cheese Tortellini

Hand-Made Mini Meatballs

Fresh Spinach

Grated Parmesan Cheese

Thursdays

create

Carving Station

Oven Roasted Turkey Breast

Roasted Root Vegetables

Pan Gravy

Fridays

create

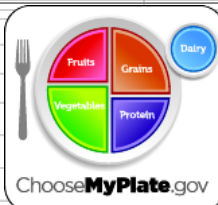
Pasta Bar

Barilla Pastas, Stuffed Pastas

Assorted Sauces

Broccoli

Garlic Bread



Have Questions?

Andre Santelli, FMP -Director of Culinary
(203) 291-1627

Nick Bilello - Assistant Director of Culinary
(203) 291-1627

We feature:



MENU PRICING BY STATION

create

Regular \$3.80 / Large \$6.50

SO
DELI
delicious!

Regular \$4.25 / Large \$6.75

(regular size includes choice of assorted sliced breads. Artisan rolls and wraps are available in regular sizes for an upcharge of .60 cents. Large sizes include any bread choice.)

(add Bacon to any sandwich \$1.25)



Regular \$3.20 / Special Topping \$3.50 / Flatbreads \$5.50

grill'd

Quesadilla Regular \$3.80 / Large \$6.50

(add a side of Guacamole to any Quesadilla \$1.25)

grill'd
CHICK'N

Crispy Chicken & Spicy Chicken Sandwiches

Regular \$3.80 / Large

wild greens

Creative Salad Specials Regular \$3.80 / Large \$6.50

Pay by Weight Salad Bar .46/ounce



Custom Made Quesadillas Regular \$3.80 / Large \$6.50

Asian Nation

Tempura Chicken, Steamed Rice and Broccoli

Regular \$3.80 / Large \$6.75

Deconstructed California Roll Bowl \$6.75

Beverage List

Dairy

2% White Milk or Skim Chocolate Milk (all hormone free) \$0.65

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

Stonyfield Organic Yogurt and Fruit Smoothie \$2.10

Dairy Alternative

Silk Soy Milk (vanilla or chocolate) \$1.75

100% Fruit Juice

Minute Maid Juices \$1.65

Tropicana Pure Premium Juices \$2.25

Switch Sparkling Juice \$1.50

Naked Juice \$3.00

Water

Bottled Water \$1.25

Poland Spring Sport Cap Water \$1.85

Assorted Sparkling Waters \$1.75

Hint \$2.00

Daily A la Carte List

Fresh Cut Fruit Cup \$2.50

Assorted Fresh Made Composed Salads \$2.50

Stonyfield Organic Yogurt Parfaits with Nut Free Granola \$3.50

Chobani Flips \$3.50

Frozen Fruit Slush \$2.00

Cheese, Grapes and Cracker Cups \$2.85

Gluten Free Pudding Cup \$1.10

Nutella & Go \$2.75

Sabra Hummus Cup w/Pretzels \$3.25

Sabra Chips and Guac Cup \$3.25

Mozzarella String Cheese \$0.65

Whole Fruit \$0.85

Assorted Au Bon Pain Soups \$3.50 (add oyster crackers \$0.50)

Assorted Cereal Bowls \$1.10

Assorted Baked Frito Lays Brand \$1.25

Pringles \$1.50

Assorted Sun Chips \$1.25

Rold Gold Pretzels \$1.25

Stacy's Pita Chips \$1.50

Smartfood Popcorn \$1.25

Sports Nutrition Bars (Luna, Clif, Nugo) \$2.65

Hot Soft Pretzel \$2.00

Fresh Baked Cookies \$1.50

Specialty Baked Goods \$2.25

Udi's Gluten Free Cookie \$1.85

Jennies Coconut Macaroons (Non GMO) \$1.65

Good Health Veggie Straws (Non GMO) \$1.60

Kettle Brand Potato Chips (Non GMO) \$2.10

Snikiddy Snacks (Non GMO) \$1.25

Popcorn Indiana Kettle Corn (Non GMO) \$1.25

Stretch Island Fruit Leather (Non GMO) \$1.00

Munch Bar (Build your own trail mix) \$.46/ounce

Self Serve Froyo \$.46/ounce

DID YOU KNOW?

We use 100% certified humane, antibiotic and hormone free Angus ground beef in our recipes

Our chicken is raised with a restricted antibiotic protocol

Our eggs are cage free

We use only natural cheeses in our kitchens

We use ingredients that are free from high fructose corn syrup

We do not use ingredients containing hydrogenated oils

We do not deep fat fry

Our meats are "whole muscle," non-processed

Our deli meats are Boars Head Brand

Our milk is hormone free

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

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

andresantelli@westonps.org

(203) 515-0510

Assistant Director of Culinary: Nick Bilello

nicholasbilello@westonps.org

(203) 258-9319

Chefs de Cuisine:

Hurlbutt Elementary School: Joe Miele

Weston Intermediate School: Mike Doucet

Weston Middle School: Linda Voulgarakis

Weston High School: Luis Cedeno

Nutrition:

Stephanie Noto RD, CDN

stephanienoto@compass-usa.com

(203) 526-9542

Finance and Accounts:

Kareshma Sadat

kareshmasadat@westonps.org

(203) 291-1656

