

WMS Menu

December 2017

Daily Offerings

create

Hot Lunch Favorites Built to Order >>>>

DELI

Boars Head Deli Meats, Crispy & Grilled Chicken, Natural Cheeses, Fresh Vegetables, Sliced Breads, Artisan Baked Rolls & Wraps

PIZZA

Classic Pizzas & Featured Stone Fired Flat Breads

GRILL

Custom Quesadilla Bar & Angus Beef Burgers

SALAD

Assorted Creative Salad Specials and Composed Side Salads

ON THE GO

Assortment of Grab and Go Sandwiches, Smoothies and Yogurts & Parfaits

create

Mondays

Sweet and Sour Chicken
Crispy Tempura Chicken
Steamed Basmati or Brown Rice
Steamed Broccoli

create

Tuesdays

Cheese Enchiladas
Monetary Jack Cheese
Salsa, Fresh Lime
Sour Cream
Spanish Yellow Rice

create

Wednesdays

Dixie Chicken
Breaded Chicken Cutlet
Smashed Potatoes
Gravy
Garlic Green Beans

create

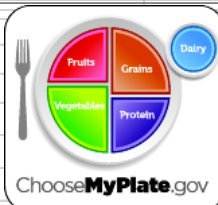
Thursdays

Soup and a Sandwich
3 Cheese Grilled Texas Toast
Tomato Basil Bisque

create

Fridays

Pasta Bar
Choice of Barilla Pastas
Assorted House-Made Sauces
Seasoned Green Beans



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 \$3.65 / Large \$5.75

DELI

Regular \$4.05 / Large \$6.25

(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)

PIZZA

Regular \$3.65 / Flatbreads \$3.85

GRILL

¼ Pound Angus Burger w/Steak Fries \$3.65

Quesadilla Regular \$3.65 / Large \$6.25

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

SALAD

Assorted Grab & Go Creative Salad Specials \$3.65 / \$5.50

(all lunches include a hand fruit and a choice of hormone free milk)

(Qualifying reduced price on regular size meals \$0.40)

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

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

Cheese, Grapes and Cracker Cups \$2.85

Gluten Free Pudding Cup \$1.10

Sabra Hummus Cup w/Pretzels \$3.25

Sabra Chips and Guac Cup \$3.25

GoGo Squeeze 100% Apple Sauce \$1.50

Assorted Home-Made Fruit Cobbler \$2.85

Mozzarella String Cheese \$0.65

Whole Fruit \$0.85

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

Bagel with Cream Cheese \$1.65

Assorted Cereal Bowls \$1.10

Assorted Baked Frito Lays Brand \$1.25

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

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) \$1.00

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) \$.42/ounce

DID YOU KNOW?

We use 100% certified humane Angus 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

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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

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