

Follow us on  Instagram: @westonpslunch

NEW THIS MONTH!

QUESADILLA BAR

Choice of: Cheese or Chicken & Cheese

Choice of sides:

Assorted Fresh Made Salsas

Sour Cream

Hot Sauce

Fresh Made Guacamole (add \$1.25)

\$6.25

WMS Menu

February 2020

Daily Offerings

create

DELI

PIZZA

PANINI

SALAD

ON THE GO

au bon pain

create

Mondays

Mac N Cheese Bar

Barilla Pasta

Natural Cheddar Cheese Sauce

Crunchy Panko Topping

Assorted Toppings & Sauces

Seasoned Broccoli

create

Tuesdays

Burger Bar

Angus Beef Burger

Assorted Toppings

Crispy Seasoned Oven Fries

create

Wednesdays

Carving Board

Roast Turkey Breast

Smashed Potatoes

Green Beans

Pan Gravy

create

Thursdays

Chicken Parm Sandwich

Seasoned Breaded Chicken Breast

House Made Marinara Sauce

Melted Cheese

Kaiser Roll

create

Fridays

Warm Grain Bowl

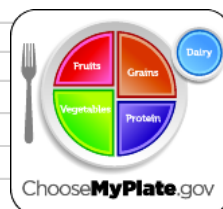
Choice of Warm Grains

Assorted Roasted Vegetables

Grilled Chicken

Fresh Vegetables and Greens

Sesame-Soy-Sriracha Sauce



MENU PRICING BY STATION

create

Regular Hot Lunch \$3.65 / Large \$5.75

create

Pay by Weight Lunch Bar \$.46 per ounce

Your Own

DELI

Regular \$4.35 / 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 / w/topping \$3.95 / Flatbreads \$3.85 / w/topping \$4.15

PANINI

Hot Pressed Special of the Day \$5.50

SALAD

Assorted Grab & Go Creative Salad Specials... from \$3.65 - \$5.50

ON THE GO

Assorted Grab and Go Sandwiches from \$4.35 - \$5.50

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

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

Beverages

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

Izze 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

Stonyfield Organic Yogurt Parfait with Non-GMO Nut Free Granola \$3.50

Cheese, Grapes and Non-GMO Crackers \$2.85

Sunbutter & Non-GMO Organic Jelly Sandwich \$2.65

Gluten Free Pudding Cup \$1.10

Sabra Hummus Cup w/Pretzels \$3.25

Sabra Chips and Guac Cup \$3.25

GoGo Squeez Non-GMO 100% Apple Sauce \$1.50

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

Pirates Booty (Non GMO) \$1.50

Popcorn Indiana Kettle Corn (Non GMO) \$1.25

Stretch Island Fruit Leather (Non GMO) \$1.00

Froyo Bar \$.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 Tuna is line caught, dolphin safe

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 contact us directly with questions regarding menu items and ingredients so we may provide your child with safe lunch choices.

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) 221-6500 (x4070) so we may discuss this option.

The Culinary Services Program at Weston Public Schools

Director of Culinary: Andre Santelli, FMP

andresantelli@westonps.org

(203) 515-0510

Chartwells Dining Manager: Meghan Bendish

meghanbendish@westonps.org

(203) 258-9319

Chefs de Cuisine:

Hurlbutt Elementary School: Joe Miele

Weston Intermediate School: Linda Voulgarakis

Weston Middle School: Ralph Serpico

Weston High School: Luis Cedeno

Finance and Accounts:

Alexandra Kandiew

(203) 221-6500 (x4070)

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