



Hurlbutt Elementary School

November 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 THIS MONTH!

-Chicken noodle soup will be available daily.
 -Angus Burger, coming Nov 2!
 -Oven Baked Potato Puffs now being served with French toast.

1
 Macaroni and Cheese-
 Natural Cheddar Cheese Sauce
 Barilla Pasta
 Fresh Seasoned Carrots

2
 Hamburger-
 Angus Beef Burger
 Oven Baked Steak Fries
 Natural Ketchup

3
 Mini Pizza Bagels-
 Non GMO- Tomato Sauce with
 Extra Virgin Olive Oil
 Natural Mozzarella Cheese
 Fresh Seasoned Broccoli

6
 Crispy Chicken Tenders-
 Honey Butter Corn
 Newman's Own All Natural
 Ranch Dip

7

8
 Barilla Pasta Bar-
 Choice of: White or Wheat
 Choice of: Non GMO-Tomato,
 Bolognese or Butter & Cheese
 Fresh Seasoned Green Beans

9
 Nachos-
 Seasoned Angus Beef
 Natural Cheddar Cheese
 Crispy Tortilla Chips
 Salsa

10
 Classic Cheese Pizza-
 Non GMO- Tomato Sauce with
 Extra Virgin Olive Oil
 Natural Mozzarella Cheese
 Fresh Seasoned Broccoli

13
 Crispy Chicken Tenders-
 Honey Butter Corn
 Newman's Own All Natural
 Ranch Dip

14
 French Toast-
 Cinnamon Sugar
 Challah French Toast Sticks
 Vanilla Cream Cheese Dip
 Oven Baked Potato Puffs

15
 Macaroni and Cheese-
 Natural Cheddar Cheese Sauce
 Barilla Pasta
 Fresh Seasoned Carrots

16
 Hot Dog-
 Hebrew National
 100% Kosher Beef Hot Dog
 Oven Baked Steak Fries
 Natural Ketchup

17
 Mini Pizza Bagels-
 Non GMO- Tomato Sauce with
 Extra Virgin Olive Oil
 Natural Mozzarella Cheese
 Fresh Seasoned Broccoli

20
 Crispy Chicken Tenders-
 Honey Butter Corn
 Newman's Own All Natural
 Ranch Dip

21
 Organic Mini Waffles-
 Applegate Farms (Nitrate Free)
 Natural Breakfast Sausage
 Small Batch Blueberry Sauce

22

23

24

27
 Crispy Chicken Tenders-
 Honey Butter Corn
 Newman's Own All Natural
 Ranch Dip

28
 French Toast-
 Cinnamon Sugar
 Challah French Toast Sticks
 Vanilla Cream Cheese Dip
 Oven Baked Potato Puffs

29
 Barilla Pasta Bar-
 Choice of: White or Wheat
 Choice of: Non GMO-Tomato,
 Bolognese or Butter & Cheese
 Fresh Seasoned Green Beans

30
 Cheddar Texas Toast Sticks-
 Natural Cheddar Cheese
 Fresh Seasoned Broccoli

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

House Salad Cup \$1.75

Cheese, Fresh Grapes and Cracker Cup \$2.85

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

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

Boars Head Pinwheel Roll Ups (Ham, Turkey, Cheddar) with Crackers \$3.35

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

Fresh Vegetable Crudité Cup with Newman's Own Ranch Dip \$1.65

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

Au Bon Pain Chicken Noodle Soup \$2.00 (add oyster crackers \$0.50)

GoGo Squeez 100% Fruit Apple Sauce Pouch \$1.50

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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