



Hurlbutt Elementary School

April 2019

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
1 Crispy Chicken Tenders- Steamed Seasoned Corn Newman's Own All Natural Ranch Dip	2 Classic Waffles Crispy Bacon Potato Puffs Small Batch Strawberry Sauce Melted Butter	3 Barilla Pasta Bar- Choice of: White or Wheat Choice of: Non GMO-Marinara, Bolognese or Butter & Cheese Fresh Seasoned Green Beans	4 Pigs in a Blanket- Hebrew National All Beef Hot Dog Baked in Fresh Dough Oven Baked Potato Puffs Seasoned Mixed Vegetables	5 Classic Cheese Pizza- Non GMO- Tomato Sauce with Extra Virgin Olive Oil Natural Mozzarella Cheese Fresh Seasoned Broccoli
8 Crispy Chicken Tenders- Steamed Seasoned Corn Newman's Own All Natural Ranch Dip	9 Non GMO Buttermilk Pancakes- Applegate Farms (Nitrate Free) Natural Breakfast Sausage Chilled Fresh Orange Wedge Small Batch Blueberry Sauce Melted Butter	10 Barilla Pasta Bar- Choice of: White or Wheat Choice of: Non GMO-Marinara, Bolognese or Butter & Cheese Fresh Seasoned Green Beans	11 Hamburger- Angus Beef Burger Oven Baked Steak Fries Natural Ketchup Add Cheddar \$.60	12 Classic Cheese Pizza- Non GMO- Tomato Sauce with Extra Virgin Olive Oil Natural Mozzarella Cheese Fresh Seasoned Broccoli
15	16	17	18	19
22 Crispy Chicken Tenders- Steamed Seasoned Corn Newman's Own All Natural Ranch Dip PASSOVER CHOICE	23 Classic Waffles Crispy Bacon Potato Puffs Small Batch Strawberry Sauce Melted Butter PASSOVER CHOICE	24 Barilla Pasta Bar- Choice of: White or Wheat Choice of: Non GMO-Marinara, Bolognese or Butter & Cheese Fresh Seasoned Green Beans PASSOVER CHOICE	25 Nachos- Seasoned Angus Beef Natural Cheddar Cheese Crispy Tortilla Chips Salsa PASSOVER CHOICE	26 Classic Cheese Pizza- Non GMO- Tomato Sauce with Extra Virgin Olive Oil Natural Mozzarella Cheese Fresh Seasoned Broccoli PASSOVER CHOICE
29 Crispy Chicken Tenders- Steamed Seasoned Corn Newman's Own All Natural Ranch Dip	30 Non GMO Buttermilk Pancakes- Applegate Farms (Nitrate Free) Natural Breakfast Sausage Chilled Fresh Orange Wedge Small Batch Blueberry Sauce Melted Butter	Passover Choice Matzah, Peeled Hard Cooked Egg, Fresh Vegetables, Fresh Fruit		

Daily A la Carte Offerings

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

Foods

Fresh Cut Fruit Salad \$1.65

Assorted Chilled Sliced Vegetable Cups w/ Newman's Ranch Dip \$1.75

Cubed Cheese, Fresh Grapes and Cracker \$2.85

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

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

Cereal Bowls (Cheerios, Apple Cinnamon Cheerios, Rice Krispies) \$1.10

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

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

Boars Head Turkey or Ham with Natural Cheddar Cheese Sandwich \$3.35

Mozzarella String Cheese \$0.65

Assorted Whole Fruit \$0.85

GoGo Squeez 100% Fruit & Apple Sauce Pouches \$1.50

Bagel with Cream Cheese \$1.65

Beverages

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 Thursday'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

Pirates Booty (non GMO)

\$1.25

Fresh Baked 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 ground 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)

Our Tuna is line caught, dolphin safe

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 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) 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

Chartwells Dining Manager: Meghan Bendish

meghanbendish@westonps.org

(203) 258-9319

Chefs de Cuisine:

Hurlbutt Elementary School: Joe Miele

Weston Intermediate School: Ralph Serpico

Weston Middle School: Blanca Ponce

Weston High School: Luis Cedeno

Finance and Accounts:

Kareshma Sadat

kareshmasadat@westonps.org