



Hurlbutt Elementary School

June 2018

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

				<p>1 Classic Cheese Pizza- Non GMO- Tomato Sauce with Extra Virgin Olive Oil Natural Mozzarella Cheese Fresh Seasoned Broccoli</p>
<p>4 Crispy Chicken Tenders- Steamed Seasoned Corn Newman's Own All Natural Ranch Dip</p>	<p>5 French Toast- Cinnamon Sugar Challah French Toast Sticks Vanilla Cream Cheese Dip Oven Baked Potato Puffs</p>	<p>6 Barilla Pasta Bar- Choice of: White or Wheat Choice of: Non GMO-Marinara, Bolognese or Butter & Cheese Fresh Seasoned Green Beans</p>	<p>7 Nachos- Seasoned Angus Beef Natural Cheddar Cheese Crispy Tortilla Chips Salsa</p>	<p>8 Classic Cheese Pizza- Non GMO- Tomato Sauce with Extra Virgin Olive Oil Natural Mozzarella Cheese Fresh Seasoned Broccoli</p>
<p>11 Crispy Chicken Tenders- Steamed Seasoned Corn Newman's Own All Natural Ranch Dip</p>	<p>12 Non GMO Buttermilk Pancakes- Applegate Farms (Nitrate Free) Natural Breakfast Sausage Chilled Fresh Orange Wedge Small Batch Blueberry Sauce</p>	<p>13 Barilla Pasta Bar- Choice of: White or Wheat Choice of: Non GMO-Marinara, Bolognese or Butter & Cheese Fresh Seasoned Green Beans</p>	<p>14 Hamburger- Angus Beef Burger Oven Baked Steak Fries Natural Ketchup</p>	<p>15 Classic Cheese Pizza- Non GMO- Tomato Sauce with Extra Virgin Olive Oil Natural Mozzarella Cheese Fresh Seasoned Broccoli</p>
<p>18 Crispy Chicken Tenders- Steamed Seasoned Corn Newman's Own All Natural Ranch Dip</p>	<p>19 French Toast- Cinnamon Sugar Challah French Toast Sticks Vanilla Cream Cheese Dip Oven Baked Potato Puffs</p>	<p>20 Barilla Pasta Bar- Choice of: White or Wheat Choice of: Non GMO-Marinara, Bolognese or Butter & Cheese Fresh Seasoned Green Beans</p>	<p>21 Tacos- Seasoned Angus Beef Shredded Natural Cheddar Chopped Tomato & Lettuce</p>	

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

Chopped Salad Shaker with Newman's Own Ranch \$1.75

Cubed Cheese, Fresh Grapes and Cracker Cup \$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 (Gluten Free Cheerios or Reduced Sugar Apple Jacks) \$1.10

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

Chilled Sliced Grilled Chicken Cup \$1.00

Mozzarella String Cheese \$0.65

Assorted Whole Fruit \$0.85

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 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

Snikiddy Baked Cheese Puffs (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)

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

andresantelli@westonps.org

(203) 515-0510

Chartwells Dining Manager: Meghan Bendish

meghanbendish@westonps.org

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