

WHS Menu

August/September 2018

Daily Offerings

SO
DELI
delicious!



create



Asian Nation

grill'd

grill'd
CHICK-N

wild greens



au bon pain

Mondays

create

Herb Roast Chicken
Rice Pilaf
Seasoned String Beans

Tuesdays

create

Pulled Pork Sandwich
Artisan Brioche Roll
Chipotle Pineapple Slaw

Wednesdays

create

Buddha Bowl
Choice of Grain (Rice or Quinoa)
Choice of Toppings:
Fresh Veggies, Grilled Veggies, Roasted Chickpeas
Choice of Sauce:
Sesame/Soy/Sriracha or Cucumber Mint

Thursdays

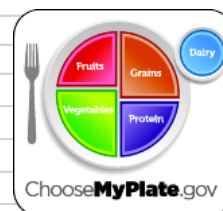
create

Grilled Chicken
Broccoli Rabe
Roasted Fingerling Potatoes
Lemon Wedge

Fridays

create

Mac n Cheese Bar
Barilla Pasta
Housemade Cheese Sauce
Assorted Toppings



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MENU PRICING BY STATION

create

Our Hot Lunch Special of the Day!

Regular Size \$3.80 / Large Size \$6.50

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Regular \$4.25 / Large \$6.75

(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)



Cheese Pizza Slice \$3.20 / Special Topping \$3.50 / Flatbreads \$5.50

grill'd

100% Certified Angus Beef Burger Bar (served with oven baked fries)

\$6.75

Brunch Bar (Pancakes, French Toast, Egg and Cheese) Regular \$3.80 / Large \$6.50

grill'd
CHICK'N

Crispy Chicken & Spicy Chicken Sandwiches

Regular \$3.80 / Large \$6.50

(add Bacon to any sandwich \$1.25)

wild greens

Creative Salad Specials Regular \$3.80 / Large \$6.50

Pay by Weight Salad Bar .46/ounce



Custom Made Quesadillas Regular \$3.80 / Large \$6.50

Custom Made Burrito Regular \$3.80 / Large \$6.75

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



Tempura Chicken, Steamed Rice and Broccoli

Marinated Soba Noodle Bowl /Deconstructed California Roll Bowl

Regular \$3.80 / Large \$6.75

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

Hint \$2.00

Spindrift \$2.00

Alo Water \$3.00

Daily A la Carte List

Fresh Cut Fruit Cup \$2.50

Assorted Fresh Made Composed Salads & Sushi \$MP

Stonyfield Organic Yogurt Parfaits with Nut Free Granola \$3.50

Chobani Flips \$3.50

Frozen Fruit Slush \$2.00

Cheese, Grapes and Cracker Cups \$2.85

Gluten Free Pudding Cup \$1.10

Nutella & Go \$2.75

Sabra Hummus Cup w/Pretzels \$3.25

Sabra Chips and Guac Cup \$3.25

Mozzarella String Cheese \$0.65

Whole Fruit \$0.85

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

Assorted Cereal Bowls \$1.10

Assorted Baked Frito Lays Brand \$1.25

Pringles \$1.50

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

Specialty Baked Goods \$2.25

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) \$2.10

Snikiddy Snacks (Non GMO) \$1.50

Popcorn Indiana Kettle Corn (Non GMO) \$1.25

Stretch Island Fruit Leather (Non GMO) \$1.00

Munch Bar (Build your own trail mix) \$.46/ounce

Self Serve Froyo \$.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 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) 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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(203) 515-0510

Chartwells Dining Manager: Meghan Bendish

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(203) 258-9319

Chefs de Cuisine:

Hurlbutt Elementary School: Joe Miele

Weston Intermediate School: Mike Doucet

Weston Middle School: Blanca Ponce

Weston High School: Luis Cedeno

Finance and Accounts:

Kareshma Sadat

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