



LUNCH MENU



February-2012



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		February 1, 2012	February 2, 2012	February 3, 2012
		Max Pizza Stix with Zesty Marinara+ Fresh Fruit Graham Crackers 	Island Burger on a Bun Mixed Vegetables Fresh Apple Chocolate Chip Cookie Ketchup Ground Hog Day 	Soft Shell Tacos Taco Salad Pumpkin Bread Taco Sauce
February 6, 2012	February 7, 2012	February 8, 2012	February 9, 2012	February 10, 2012
Sloppy Joe on a Bun Diced Carrots Vanilla Cookie 	Salisbury Steak with Gravy Whipped Potatoes 100% Fruit Juice 100% Whole-Grain White Roll	Teriyaki Meatballs Rice Pilaf Fresh Fruit Mini Cinnamon Grahams 	Deep Dish Cheese Pizza+ Tossed Salad Apple Spice Bread Ranch Dressing	Mini Chicken Sandwiches Fresh Apple Snickerdoodle Cookie BBQ Sauce 
February 13, 2012	February 14, 2012	February 15, 2012	February 16, 2012	February 17, 2012
Nacho Combo Chili Fresh Baby Carrots 	Hamburger on a Bun Seasoned Potatoes Applesauce Sweetheart Cookie Ketchup 	Mini Corn Dogs Country Vegetable Blend Fresh Apple Goldfish Pretzels Ketchup 	Whole-Grain Pasta with Meat Sauce Garlic Bread Fresh Fruit Oatmeal Raisin Cookie	Crispy Chicken Wrap with Lettuce, Tomato & Cheese Banana Bread Fat-Free Ranch Dressing
February 20, 2012	February 21, 2012	February 22, 2012	February 23, 2012	February 24, 2012
Beef Pita Calabrese Corn Homemade Granola Bar 	Whole-Wheat Spaghetti with Meatballs Green Beans 100% Fruit Juice Vanilla Whole-Grain Crackers Mardi Gras 	Ultragrain Stuffed Crust Cheese Pizza+ Tossed Salad Apple Spice Bread French Dressing	Hot Dog on a Bun French Fries Fresh Baby Carrots Ketchup Mustard	Grilled Cheese on Whole-Grain Bread+ Fresh Apple Gingersnap Cookie 
February 27, 2012	February 28, 2012	February 29, 2012	What's New?	
Chicken Nuggets Peas Peaches Mini Blueberry Loaf BBQ Sauce	Sloppy Joe on a Bun Country Vegetable Blend M&M Cookie 	Pancakes Sausage Links* Fresh Fruit Oats & Honey Goldfish Grahams Syrup		

Meals Served with Milk

Milk and Yogurt Provided By FSP Contain No Growth Hormones or Antibiotics

Color Me Green

This month, we are going green with fruits and veggies. Green produce promotes vision health, supports strong bones and teeth, and helps to lower your risk of some cancers. Vegetables and fruits in this color group include asparagus, green beans, zucchini, limes, kiwifruit, and green pears. In March, we'll talk about the blue/purple group.

Green Pathways

FSP furnishes the best food we possibly can to your school. That commitment extends to providing milk and yogurt, with no artificial growth hormones and antibiotics, to your school. Recombinant Bovine Growth Hormone (rBGH/BST) is a synthetic growth hormone used to increase milk production in cows. Offering rBGH and antibiotic-free milk and yogurt is in line with our overall philosophy of incorporating locally-grown foods and eco-friendly products into the school lunch program.