






April 2025 Menu

Monday	Tuesday	Wednesday	Thursday	Friday
31 AM: Sunbutter & Apples LUNCH: Lentil Pasta, Peas & Cauliflower PM: Pineapple & Rice Cakes	 1 AM: Yogurt & Berries (Butterfly Pea Tea w/lemon (let's call it blue tea)) LUNCH: Borscht, Rice & Broccoli (chicken, beets/carrots) PM: Peaches & <u>Granola</u>	2 AM: <u>Eggs</u> & Oranges LUNCH: <u>Chickpea Salad Sandwiches</u> , Cucumbers & Green Beans PM: Baked Crackers & Carrots	3 Natl Burrito Day AM: Cheese & Melon LUNCH: Beans, Sweet Potatoes, Tortillas & <u>Salsa</u> PM: Bananas & Bell Peppers	4 Chef's Special! To help reduce food waste we use Fridays to serve food we have left from the week!
7 AM: Cottage Cheese & Cucumbers LUNCH: Mung Bean-Tomato Salad, Bread & Peas PM: Apples & Carrots	8 AM: <u>Scrambled Eggs</u> & Tortillas LUNCH: White Bean Bake, Green Beans & Quinoa PM: Pineapple & Triscuits	9 AM: <u>Turkey</u> & Bananas LUNCH: Taco Lentils, Rice, Lettuce & Cauliflower PM: Peaches & <u>Granola</u>	10 AM: Oatmeal & Berries LUNCH: Mushroom Pasta, Chickpeas, & Green Cabbage PM: Cheese & Oranges	11 Chef's Special!
14 AM: Sunbutter & Bananas LUNCH: Revitha, Quinoa & Green Beans (chickpeas/carrots) PM: Bell Peppers & Tortillas	15 AM: <u>Lemon Muffins</u> & Oranges LUNCH: Bean Salad, Barley & Cucumbers (corn/toms, beans) PM: Cheese & Baked Crackers	Natl Garlic Day 16 AM: Garlic <u>Hummus Sandwiches</u> LUNCH: <u>Chicken Alfredo, Peas & Purple Cabbage (special request by prek)</u> PM: Berries & Rice Cakes	17 AM: <u>Scrambled Eggs</u> & Apples LUNCH: Mujaddara, Broccoli & Potatoes PM: Melon & <u>Granola</u>	18 Chef's Special!
Natl Banana Day 21 AM: Yogurt & Carrots LUNCH: Pasta Salad, Beans, Peas & Tomatoes PM: Bananas & <u>Granola</u>	Earth Day 22 AM: Cheese & Pineapple LUNCH: Lentil Sloppy Joes, Sweet Potato & Brussel Sprouts PM: Oranges & Cucumbers	Natl Picnic Day 23 AM: Bean Dip & Tortilla Chips LUNCH: Chickpea Curry, Quinoa, & Green Beans PM: Apples & Triscuits	24 AM: <u>Turkey</u> & Berries LUNCH: <u>Puca Picante, Boiled Eggs, Rice (beets, potatoes, Peru)</u> PM: Bell Peppers & Rice Cakes	25 Chef's Special!
28 AM: Oranges & Yogurt LUNCH: Chicken-Tomato Salad, Grapes & Tortillas PM: Toast & Bell Peppers	29 AM: Scrambled Eggs & Apples LUNCH: Lentil-Veggie Soup, Potatoes & Rice PM: Melon & Triscuits	30 AM: <u>Hummus</u> & Cucumbers LUNCH: Black Bean Burgers, Green Beans, Pineapple PM: Bananas & Rice Cakes	1 AM: Sunbutter & <u>Granola</u> LUNCH: <u>Pizza</u> , Peas & Olives PM: Carrots & Baked Crackers	2 Key:  = Made with most or all organic ingredients  = Whole Grain  = Homemade  *Organic milk is offered at lunch to all ages over 1

- Picky for a purpose -

Fresh, organic, non-GMO when possible & no artificial sweeteners, preservatives or colors