

## February Hot lunch and PAC lunch Menu

			2/1 8 oz Milk Cup Chicken Pot Pie w/ ½ c Mixed Vegetables 1 serving Whole Wheat Crackers ¼ c Fresh Apple	2/2 PAC Pizza Day
2/5 8 oz Milk 2 oz Turkey Alfredo ½ c WW Penne ½ c Steamed Broccoli ¼ c Applesauce	2/6 8 oz Milk 2 oz Chicken Fajitas 1 serving Flour Tortilla ½ c Peppers and Onions ¼ c Tropical Fruit	2/7 8 oz Milk ¾ c Vegetable Lasagna 1 serving WW Breadstick ¼ c Oranges	2/8 8 oz Milk 2 oz Beef-A-Roni ½ c WW Pasta ½ c Succotash ¼ c Bananas	2/9 PAC Chicken Day
2/12 8 oz Milk 2 oz Grilled Chicken Salad 1 serving Whole Wheat Crackers ½ c Salad Greens ¼ c Mandarin Oranges	2/13 Pancake day at WMUMC Served with blueberries and bananas	2/14 8 oz Milk ½ c Baked Ziti with Cheese 1 serving WWheat Crackers ½ c Italian Style Spinach ¼ c Pineapple	2/15 8 oz Milk 2 oz WGR Chicken Dippers w/1 serving Dinner Roll ½ c Green Beans ¼ c Fresh Apple	2/16 PAC Pizza Day
2/19 8 oz Milk 2 oz Chicken Salad on 1 serving WW Bread ½ c Tomato / Lettuce ¼ c Peaches	2/20 8 oz Milk 2 oz Bk Tilapia Fish Taco 1 serving Flour Tortilla ½ c Pinto Beans ¼ c Pineapple	2/21 8 oz Milk 1/2 c Baked Spaghetti ½ c California Blend Vegetables ¼ c Oranges	2/22 8 oz Milk 2 oz Turkey Pot Pie ½ c Mixed Vegetables 1 serving WW Crackers ¼ c Applesauce	2/23 PAC Chicken Day
2/26 8 oz Milk ½ c Asian Mandarin Salad w/ 2 oz Chicken ½ c Chow Mein Noodles ¼ c Tropical Fruit	2/27 8 oz Milk 2 oz Beef Tacos on a 1 serving Flour Tortilla ½ c Fiesta Corn ¼ c Peaches	2/28 8 oz Milk ¾ c Vegetable Lasagna 1 serving WW Breadstick ¼ c Oranges		

Catering for Kids is a tree nut, peanut, pork and shellfish free kitchen.  
Woodrow Pike, Kitchen Manager 336-430-6934