

MARCH 2021

Entrées listed in orange are served
HOT, and ready to eat!

Vegetarian Items: 🌱

Monday	Wednesday	Friday
1 Cereal 🌱 Cheeseburger Sliders Chicken Crispito Crackers and String Cheese 🌱 Focaccia Cheese Wheel 🌱 Garlic French Bread Pizza 🌱 Sunbutter & Grape Sandwich 🌱 Yams!	3 Cereal 🌱 Bean and Cheese Burrito 🌱 Breaded Chicken Sandwich Cheese Pizza Pocket 🌱 Crackers and String Cheese 🌱 Pepperoni Pizza Turkey Sausage & Egg Wrap	5 Cereal 🌱 Chicken Corn Dog Grilled Cheese Sandwich 🌱 String Cheese and Fruit 🌱
8 Cereal 🌱 Crackers and String Cheese 🌱 Fiesta Beef & Cheese Pocket Garlic French Bread Pizza 🌱 Orange Chicken & Hawaiian Brown Rice Sunbutter & Grape Sandwich 🌱 Turkey Sausage Breakfast Pizza	10 Bean and Cheese Burrito 🌱 Blueberry Muffin 🌱 Cereal 🌱 Cheese Pizza Slice 🌱 Cheese Pizza Pocket 🌱 Mac & Cheese Bowl 🌱 Sun Chips and String Cheese 🌱	12 Cereal 🌱 Cinnamon Bear Grahams 🌱 Chicken Corn Dog Grilled Cheese Sandwich 🌱

PLEASE NOTE:

Some of the entrées provided may need to be reheated. Heating instructions can be found online at thecentralkitchen.org/recipes

Curbside pickup every Monday, Wednesday and Friday
11:00am - 1:00pm

Abraham Lincoln	Fern Bacon	Leataata Floyd	Sam Brannan
Albert Einstein	Golden Empire	Luther Burbank	Sequoia
Bowling Green	H.W. Harkness	Mark Twain	Susan B. Anthony
Bret Harte	Hiram Johnson	Martin L. King	Tahoe
California	Hollywood	Nicholas	Washington
Caroline Wenzel	Isador Cohen	Oak Ridge	Will C. Wood
Earl Warren	James Marshall	Pacific	William Land
Edward Kemble	John Bidwell	Parkway	Woodbine
Elder Creek	John Sloat	Peter Burnett	Yav Pm Suab
Ethel I. Baker	John Still	Rosa Parks	Academy (Lisbon Elementary)
Ethel Phillips	Kit Carson	Rosemont	
Father K.B. Kenny	Language Academy		

**Be on the lookout for fresh new
produce items offered throughout
the month!**

Blackberries, cara cara oranges, green beans, asparagus,
heads of cabbage, yams, blood oranges and brussel sprouts!
Local honey sticks will also be offered this month
on select days!



BRUSSEL SPROUTS
ON THE STALK

Meals will include a variety of fresh produce including fruits and vegetables, and option of milk. Menu is subject to change.

<i>Monday</i>	<i>Wednesday</i>	<i>Friday</i>
15 Cereal 🍃 Beef Cheeseburger Sliders Crackers and String Cheese 🍃 Focaccia Cheese Wheel 🍃 Garlic French Bread Pizza 🍃 Sunbutter & Grape Sandwich 🍃 Teriyaki Chicken with Brown Rice	17 Cereal 🍃 Bean and Cheese Burrito 🍃 Beef Hamburger Cheese Pizza Pocket 🍃 Crackers and String Cheese 🍃 Pepperoni (Pork and Beef) Pizza Turkey Sausage & Egg Wrap	19 Blood Oranges! Cereal 🍃 Chicken Corn Dog Grilled Cheese Sandwich 🍃 String Cheese & Fruit 🍃
22 Cereal 🍃 Crackers & String Cheese 🍃 Rotini Pasta with Beef Meat Sauce Garlic French Bread Pizza 🍃 Orange Chicken & Hawaiian Brown Rice Sunbutter & Grape Sandwich 🍃 Turkey Sausage Breakfast Pizza	24 Blueberry Muffin 🍃 Breaded Chicken Sandwich Cereal 🍃 Cheese Pizza Slice 🍃 Cheese Pizza Pocket 🍃 Mac & Cheese Bowl 🍃 Sun Chips and String Cheese 🍃	26 Cara Cara & Minneola Oranges! Cereal 🍃 Cinnamon Spring Crackers 🍃 Turkey, Ham & Cheese Lunch Kit Grilled Cheese Sandwich 🍃

Free meals will be provided to all children 0-18 years old. No paperwork, no proof of enrollment necessary. Children do not need to be present to receive meals; a limit of 8 children per vehicle.

Meals are federally funded by the USDA, not SCUSD general funds.



For the most up-to-date information regarding meal service, please visit thecentralkitchen.org/curbside

FARM TO SCHOOL

NEXT GENERATION FOODS

Caring Through Conservation

We stand proudly behind our products because we know they've been produced with integrity and a deep respect for the environment. Our farmer partners contribute to the betterment of agriculture and the food system by partnering with public, research, and non-profit organizations with a conservation mission, including The Nature Conservancy, Natural Resources Conservation Service, California Trout, California Rice Commission and UC Davis and University of California's Sustainable Agriculture Research and Education Program (SAREP)

Science of Ag

The family farms from which we source our products fully embrace the best technological advancements and science-based practices available, allowing them to grow the most food in the smallest area and with the lightest environmental footprint. From GPS yield mapping to prescription fertilization to satellite field surveying, nearly every aspect of farming in California today utilizes technology to increase yield, reduce the use of water and other inputs, and protect precious natural resources on and near farmland. We believe that technology and family farms go hand in hand. That's especially true in California, which is home to the world's most innovative food producers.

For more information, check out their website at <https://www.nextgenfoods.com/>

Honey Sticks! from Z Specialty Food

A family owned and operated gourmet foods business out of Woodland, CA.



Nutrition Services
916-395-5600

This institution is an equal opportunity employer and provider.