

JANUARY 2024

Vegetarian: 

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 HOLIDAY	2	3	4	5
8 Whole Grain Eggoji Waffles  Pepperoni Pizza or Cheese Pizza  SIDE: Sidewinder Fries	9 Pancake Pup Crispy Beef Tacos or Bean and Cheese Burrito  SIDE: Chicken Tortilla Soup	10 Pumpkin Muffin Square  Hot Dog on Whole Grain Bun or Kickin' Nugget Meal 	11 Whole Grain Crisпитos Carved Turkey with Dinner Roll and Mashed Potatoes with Chicken Gravy or Kickin' Nugget Meal 	12 Mini Strawberry Bagel Pull Apart  Whole Crisпитos or French Bread Pizza  SIDE: Snak King Tortilla Chips
15 HOLIDAY	16 French Toast Sticks  Crispy Beef Tacos or Bean and Cheese Burrito  SIDE: Chicken Tortilla Soup	17 Scrambled Eggs with Pork Bacon Pasta with Beef Marinara or Cheese Bites  SIDE: Garlic Breadstick	18 Whole Grain Crisпитos Beef Taco Bowl or French Bread Pizza 	19 Gravy Breakfast Pizza Whole Grain Popcorn Chicken Smackers or Kickin' Nuggets  SIDE: SunChips

Farm to School

This January our students will enjoy tree-ripened Satsuma & Algerian Clementine mandarins from Mandarin Hill Orchards in Penryn California. Mandarin Hill Orchards is a 3rd generation family farm. Tom Aguilar and his daughter Jaqueline Kennedy and husband Rick Kennedy run the daily operations of the ranch. They have been growing citrus for 70 years and is one of the oldest Mandarin orchards in Placer County.

PLEASE NOTE: Due to major supply chain disruptions many food entrées or sides may be substituted due to unplanned shortages or limited availability.

Featured Entrée for January Pasta with Beef Marinara

Comfort food at its best. Cavatappi pasta with locally made pasta sauce and garlic breadstick.



All meals include: Fat-free, Low-fat or Lactose-free Milk choices.

Breakfast options: Listed entrée or General Mills Whole Grain Cereal with sides.

Lunch options: Listed entrée or a Sunbutter Sandwich meal with sides.

We are committed to sourcing fresh, handpicked, tree-ripened produce for our students while supporting small and mid-sized local farms. Mandarin Hill Orchards is just one of several mandarin growers we support including Hyland Orchards and Millers Citrus Grove. In fact, Millers Citrus Grove was our very first Farm to School grower building a partnership that began back in 2009.

WE ARE HIRING!



CENTRAL KITCHEN



Nutrition Services
916-395-5600

This institution is an equal opportunity provider. Menus subject to change.



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
22 Whole Grain Eggoji Waffles Hot Dog on Whole Grain Bun or Kickin' Nugget Meal	23 Pancake Pup Crispy Beef Tacos or Bean and Cheese Burrito SIDE: Chicken Tortilla Soup	24 Fresh Baked Muffin Pepperoni Pizza or Cheese Pizza SIDE: Sidewinder Fries	25 Whole Grain Crisritos Carved Turkey with Dinner Roll and Mashed Potatoes with Chicken Gravy or Kickin' Nugget Meal	26 Mini Strawberry Bagel Pull Apart Whole Crisritos or French Bread Pizza SIDE: Snak King Tortilla Chips
29 Granola Bake w/ Mango Smoothie Teriyaki Chicken with Hawaiian Brown Rice or Cheese Pizza	30 French Toast Sticks Crispy Beef Tacos or Bean and Cheese Burrito	31 Scrambled Eggs with Pork Bacon Pasta with Beef Marinara or Cheese Bites SIDE: Garlic Breadstick		



You can enjoy the hills of Placer County with a visit to Mandarin Hill Orchard daily from 8am-5pm. Enjoy mandarin sampling and the picnic area or take a self-guided walking tour of the farm. They even have producing mandarin trees that date back to the 1880s that you can see during your visit.

2334 Mandarin Hill Lane, Penryn, CA. Just 2 miles from I-80 at the Penryn exit (about 10 minutes from Roseville).

If your student visits Mandarin Hill Orchard and is able to snap a selfie with Tom, Jaqueline or Rick, tag us on Instagram and you will be entered into a drawing for a 25-pound box of mandarins and a custom Central Kitchen student chef's coat. We want to encourage our students to learn about our local agriculture and the farms where their school food is grown.