

April 2025 C Elementary K-8



Freshly Prepared

SAVETEDATE

April 9th
SPRING FEAST
Food Education And
School Transformation

Featuring

BUCKHORN MEAT CO. 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. ▶

Various seasonal fruit offerings available for breakfast and lunch. ▶

Vegetarian:



Soil Born Farms organic lettuces featured on the salad bar weekly.



Nutrition Services 916-395-5600 thecentralkitchen.org

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

@thecentralkitchensac

The Central Kitchen - SCUSD Nutrition Services







Monday Tuesday Wednesday Thursday Friday

Spring Break April 14 - 18

21

Strawberry Breakfast Parfait

Side: Whole Grain Granola Side: Local Sucré Grape Juice

Homestyle Chicken Strips -or- Bean & Cheese Pupusa ❤️

Side: BBQ Sauce Cup

22

Turkey Breakfast Square

Beef Crisp Ups
-or- Bean & Cheese Burrito ₩

Side: Tortilla Chips

23

Chicken Chili Crispito

Side: Salsa Picante Mild Side: Various Juice Flavors

 24

Blueberry Bagel w/ Cream Cheese

Side: Various Vegetable Juice

Sweet & Sour Chicken -or- Kickin' Nuggets ₩

Side: Brown Rice

25

French Toast Sticks w/ Syrup Cup

Side: Various Juice Flavors

Beef & Pork Pepperoni Pizza -or- Cheese Pizza ♥

Side: Various Juice Flavors

28

Strawberry Breakfast Parfait

Side: Whole Grain Granola Side: Local Sucré Grape Juice

Hot Dog on Whole Grain Bun -or- Bean & Cheese Pupusa

Side: Tater Tots

29

Strawberry Breakfast Parfait



Beef Crisp Ups
-or- Bean & Cheese Pupusa ₩

Side: Refried Beans



30

Chicken Chili Crispito

Side: Salsa Picante, Mild Side: Various Juice Flavors

SUKHI'S BUTTER CHICKEN NEW

-or- Kickin' Patty Sandwich 🦤

Side: Brown Rice





DURAN SALES, INC.

A PLEASURE TO WORK WITH

Berry Sweet & Farm Fresh!

Duran Sales, Inc. is a family farm in Pajaro Valley, growing super sweet, California strawberries for three generations! Their berries are picked at the perfect ripeness and grown with care using sustainable farming practices. We're proud to bring fresh, delicious strawberries to the menu — straight from their farm to your tray!