



MONDAY

All reimbursable meals include choice of entrée, fruit, vegetable, and milk (1%, skim, or flavored skim)

TUESDAY

Seasonal Garden Bar includes seasonal fruit, vegetables, and garden salad.

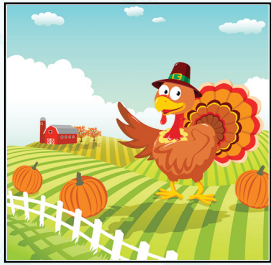
WEDNESDAY

MEAL REQUIREMENTS

Must select at least 3 of the 5 offered components:
Meat/Meat Alternative; Grain; Veggie; Fruit; Milk

ONE SELECTION MUST BE A 1/2 CUP OF FRUIT OR VEGGIE!

THURSDAY



FRIDAY

1

Grilled Cheese Sandwich
Cheese Pizza
Turkey Club Sandwich

Mixed Vegetables



4

Baked Penne w/Garlic bread
Pepperoni Pizza
Italian Sub

Seasoned Carrots

5

Beef Nachos
Cheese Pizza
Italian Sub

Green Peas

6

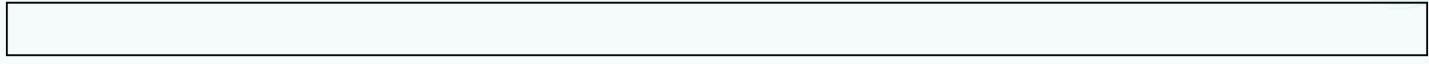
IN-SERVICE

7

NJEA CONVENTION

8

NJEA CONVENTION



11

All American Cheeseburger
Pepperoni Pizza
Crispy Chicken Salad w/dinner roll

Crispy French Fries

12

Grilled Cheese Pretzel Sandwich
Pepperoni Pizza
Crispy Chicken Salad w/roll

Green Beans

13

Homestyle Mac & Cheese
Sausage Pizza
Crispy Chicken Salad w/Roll

Roasted Carrots

14

Chicken Tenders & Waffle
Cheese Pizza
Crispy Chicken Salad w/Roll

Steamed Broccoli

15

Chicken Bacon Ranch Sandwich
w/ LTO on side
Pepperoni Pizza
Crispy Chicken Salad w/Roll

Roasted sweet Potatoes



18

Mac & Cheese with Breadsticks
Pepperoni Pizza
Turkey & Cheese Sandwich

Mixed Vegetables

19

Chicken Patty Sandwich
Cheese Pizza
Turkey & Cheese Sandwich

Sofrito Black Beans

20

Breakfast for Lunch
Pancakes with (2)Turkey sausage
Cheese Pizza
Turkey & Cheese Sandwich

Tater Tots

21

Popcorn Chicken Bowl w/
mashed potato & Corn
Cheese Pizza
Turkey & Cheese Sandwich

Sweet Golden Corn

22

Beefy Cheesy Pasta
French Bread Pizza
Turkey & Cheese Sandwich

Roasted Broccoli



25

Vegetable Potstickers
Cheese Pizza
Chicken Caesar Wrap

Sweet Potato Fries

26

Taco Tuesday: Soft Beef taco w/
Spanish Rice
Cheese Pizza
Chicken Caesar Wrap

Golden Corn

27

Chicken Tenders w/soft Pretzel
Cheese Pizza
Chicken Caesar wrap

Tater Tots

28

THANKSGIVING RECESS



The Role of Nutrition and Stress

Nutrition and stress often go hand-in-hand, with some people tending to overeat when stressed and others limiting their food intake due to an upset stomach or indigestion. Certain foods increase the physical stress on your body by making digestion more difficult, or by denying the brain essential nutrients. With a sensible diet, it's possible to reduce the effects of stress, avoid some common problems and protect your health. Nutrients such as Vitamins B and C, calcium, magnesium and zinc can be depleted by stress. To help your body better manage stress and avoid nutrient depletion, you should always aim to eat breakfast, plan

meals in advance, pack healthy snacks, minimize caffeine from tea, coffee and sodas and fill up on hydrating water. For added calcium, consume yogurts, smoothies and even calcium-fortified orange juice. B vitamins can be obtained by eating wholesome grains and vitamin C, and magnesium can be found in many fruits and vegetables. Giving your body nutrition it needs is a positive step you can take every day toward combating stress. With the correct nutrition, you are better prepared to face the challenges of the day.

Refresh Your Mind Every Monday

Not all stress is the same. Some of the stress that we face in life can be more detrimental to our well-being, and some types of stress can actually be healthy for us. Good stress, or eustress, can be beneficial and is actually necessary for our overall wellbeing. This is the type of "positive" stress that keeps us excited about life. The excitement of a roller-coaster ride, a scary movie or a fun challenge are all examples of eustress. On the other hand, bad stress, or distress, can be detrimental to our health if it becomes chronic and sustained over time. Persistent stress has been shown to cause cardiovascular risks, digestive disorders and decreased immune response as well as sleep loss and mood disorders.

Realizing the magnitude of stress in our country, a team of researchers who created The Mondays Campaign developed a new initiative called DeStress Monday. This program helps people put a positive start on each week while reducing stress throughout the week. DeStress Monday provides helpful, evidence-based stress reduction tools and resources distributed through their website, social media and weekly newsletters. Have a happy week and check out these free destressing resources for yourself, your friends and colleagues at: <https://www.destressmonday.org/#>.

Our foodservice facility prepares and serves some products which may contain ingredients identified as food allergens. For more information on food allergies, go to <http://www.foodallergy.org/>.

Fresh Pick Recipe

APPLE AND CARROT SAUTÉ

- 1 ½ Tbsp olive oil
- ¼ c onion (small dice)
- ½ c celery (sliced thin)
- 2 c carrots (1" slices)
- 1 c plus 2 Tbsp water (divided)
- 1 ½ c apples (unpeeled/tart/large dice)
- 1 Tbsp honey
- 2 Tbsp orange juice
- 1 Tbsp cornstarch
- salt and pepper to taste
- 2 Tbsp parsley (sliced)

1. Prepare ingredients as directed.
2. In medium saucepan sauté onions and celery in the olive oil for 2 minutes until tender.
3. Add 1 C water and the carrots to the pan and simmer until carrots are crisp but tender.
4. Drain any remaining water. Add apples, honey and orange juice to the carrots and sauté for 5 minutes.
5. Combine the cornstarch with the remaining 2 T water and add to the pan.
6. Add salt and pepper to taste.
7. Bring to a medium boil and then simmer for 2 minutes. Garnish with parsley and serve.