

**Serving Guides  
Spring 2023**

DATES		MENU	TRAY CAVITY	UTENSIL	HOME DELIVERED PACKING INSTRUCTIONS		RECOMMENDED SUBSTITUTION
Menu 1 April 3 May 1 June 26	*	Blended Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	BBQ Chicken(4 oz)	B	#8 Scoop or 4 oz Solid spoodle	3 Compartment tray	✓	3 oz Meat
		Hamburger Bun (1 each)	B	Glove	Wax bag	✓	Any bread, roll, or crackers
	*	Green Limas (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable or bean
	*	Creamed Corn (1/2 c)	A	4 oz Solid spoodle	3 Compartment tray	✓	Any vegetable
	*	Orange Fruited Gelatin (1/2 c) See Note	E	#8 Scoop or 4 oz Solid spoodle	Small squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		

Note: On June 26th, assorted gelatin flavors may be served.

**\*SERVING TEMPERATURE POLICY**

- Starred \* items are those foods most susceptible to bacterial growth, which may cause food borne illness.
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- Whenever an item that is marked with a \* fails to meet temperature requirements, it **MUST** be replaced.

**REPLACEMENT POLICY**

- ✓ Items marked with a ✓ **MUST** be replaced if you are short or if the product fails to make temperature.
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Menu 2 April 4 May 2 May 30 June 27	*	Smoked Sausage Link (1 each)	B	Tongs	3 Compartment tray	✓	3 oz. Meat
		Hot Dog Bun (1 each)	B	Glove	Wax bag	✓	Any bread, roll, or crackers
	*	Steamed Cabbage (1/2 c)	A	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
	*	Capri Blend vegetables (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any Vegetable
		Fresh Apple or Fresh Fruit (1 each)	D	Glove		✓	Any whole or individually portioned fruit
	*	Butterscotch Pudding (1/2 c) See Note	E	#8 Scoop or 4 oz Solid spoodle	Small squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Mustard/Ketchup/Mayo (1 ea)	Handout		Pre-packaged		

Note: On June 27th, assorted pudding flavors may be served.

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<u>Menu 3</u>  April 5 May 3 May 31 June 28	*	Apple Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	Lemon Pepper Chicken (1 each)	B	Tongs	3 Compartment tray	✓	3 oz Meat
	*	Cheese Grits (1/2 c)	C	4 oz Solid spoodle or #8 Scoop	3 Compartment tray	✓	Any starchy side of potato, rice or pasta
	*	Collard Greens (1/2 c)	A	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
		Cornbread (1 slice)	D	Glove, knife/spatula	Wax bag	✓	Any bread, roll, or crackers
		Brownie (1 each)	E		Pre-packaged	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk/Buttermilk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		

Note: On June 28th, assorted snack cakes may be served.

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Menu 4 May 4 June 1 June 29	*	Orange Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	Meatloaf	B	Tongs	3 Compartment tray	✓	3 oz. Meat
	*	Mashed Potatoes (1/2 c)	A	# 8 Scoop	3 Compartment tray	✓	Any starchy side of potato, rice or pasta
	*	Green Peas/Carrots (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
		Wheat Bread (1 each)	D	Glove	Wax bag	✓	Any bread, roll, or crackers
		Chocolate Cake (1 slice) See Note	E	Glove, knife/spatula	Large squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		
		Ketchup (1 each)	Handout		Pre-packaged		

Note: On June 29th, assorted cake flavors may be served.

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Menu 5 May 5 June 2 June 30	*	Spaghetti/Meat Sauce (6 oz)	B	#6 Scoop or 6 oz Spoodle	3 Compartment tray	✓	3 oz Meat
	*	Italian Flat Beans (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
	*	Mixed Green Salad (1/2 c)	A	Tongs	Large squat cup	✓	Any vegetable or any pre-packaged salad
		Italian Bread (1 each)	D	Glove	Wax bag	✓	Any bread, roll, or crackers
		Fresh Banana or Fresh Fruit (1 each)	Handout	Glove		✓	Any whole or individually portioned fruit
		Lemon Cookie (1 each) See Note	E		Pre-packaged	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk/Chocolate Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		
		Italian/Ranch Dressing (1 each)	Handout		Pre-packaged		

Note: On June 30th, assorted cookie flavors may be served.

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Menu 6 April 10 May 8	*	Apple Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	Jambalaya (6 oz)	B	6 oz spoodle	3 Compartment tray	✓	3 oz. Meat
	*	Navy Beans (1/2 c)	A	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable or bean
	*	California Blend Vegetables (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
		Crackers (2 pkgs each)	D		Pre-packaged	✓	Any bread, roll, or crackers
	*	Fruit Cocktail (1/2 c)	E	4 oz Solid spoodle *See note below	Small squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		

\*Drain off as much liquid as possible

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Menu 7 April 11 May 9 June 6	*	Hamburger Steak (1 each)/Onion Gravy (2 oz)	B	Tongs, solid spoon (gravy)	3 Compartment tray	✓	3 oz. Meat
	*	Cheesy Mashed Potatoes (1/2 c)	A	#8 Scoop	3 Compartment tray	✓	Any starchy side of potato, rice or pasta
	*	Mixed Vegetables (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any Vegetable
		Wheat Bread (1 slice)		Glove	Wax bag	✓	Any bread, roll, or crackers
	*	Sliced Peaches (1/2 c)	D	4 oz Slotted spoodle	Small squat Cup	✓	Any whole or individually portioned fruit
		Yellow Cake (1 slice)	E	Glove, knife/spatula	Large squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		

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Menu 8 April 12 May 10 June 7	*	Pork Loin (1each) /Cranberry Gravy (2 oz. sauce)	B	Tongs; solid spoon (sauce)	3 Compartment tray	✓	3 oz Meat
	*	Mashed Sweet Potatoes (1/2 c)	A	#8 Scoop	3 Compartment tray	✓	Any starchy side of potato, rice or pasta
	*	Green Beans (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
		Cornbread (1 slice)	D	Glove, knife/spatula	Wax bag	✓	Any bread, roll, or crackers
		Fresh Banana or Fresh Fruit (1 each)	Handout	Glove		✓	Any whole or individually portioned fruit
	*	Vanilla Pudding (1/2 c)	E	#8 Scoop or 4 oz Solid spoodle	Small squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk/Buttermilk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
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Menu 9 April 13 May 11 June 8	*	Blended Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	Italian Chicken Pasta Salad (6 oz)	B	#6 Scoop or 6 oz Spoodle	3 Compartment Tray	✓	3 oz Meat
	*	Mixed Green Salad (1/2 c)	A	Tongs	3 Compartment Tray	✓	Any vegetable or any pre-packaged salad
		Dinner Roll (1 each)	D	Glove	Wax bag	✓	Any bread, roll, or crackers
		Fresh Apple or Fresh Fruit (1 each)	C	Glove		✓	Any whole or individually portioned fruit
		Cherry Cookie	E		Pre-packaged	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Italian/Ranch Dressing (1 each)	Handout		Pre-packaged		

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Menu 10 April 14 May 12 June 9	*	Orange Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	Beef Hot Dog (1 ea)	B	Tongs	3 Compartment tray	✓	3 oz Meat
		Hot Dog Bun (1 ea)	B	Glove	Wax bag	✓	Any bread, roll, or crackers
	*	Baked Beans (1/2 c)	A	4 oz Slotted spoodle	3 Compartment tray	✓	Any bean or vegetable
	*	Coleslaw (1/2 c)	D	4 oz Solid spoodle or #8 Scoop	Small squat cup	✓	Any Vegetable
	*	Onion (2 Tbsp)	C	Tablespoon	Wax bag		
		Fruit Pie or Pastry	E		Pre-packaged	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk/Chocolate Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Mustard/Ketchup/Mayo (1 ea)	Handout		Pre-packaged		

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Menu 11 April 17 May 15 June 12	*	Apple Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	Mexican Cheesy Bake (6 oz)	B	#6 Scoop or 6 oz Solid spoodle	3 Compartment tray	✓	3 oz Meat
	*	Pinto Beans (1/2 c)	A	4 oz Slotted spoodle	3 Compartment tray	✓	Any bean or vegetable
	*	Fiesta Corn (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
		Flour Tortilla(1 each)	D	Glove	Wax bag	✓	Any bread, roll, or crackers
	*	Raspberry Fruited Gelatin (1/2 c)	E	#8 Scoop or 4 oz Solid spoodle	Small squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		

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Menu 12 April 18 May 16 June 13	*	Chicken Alfredo (6 oz)	B	#6 Scoop or 6 oz Solid spoodle	3 Compartment tray	✓	3 oz Meat
	*	Tuscan Blend Vegetables (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
	*	Mixed Green Salad (1/2 c)	A	Tongs	Large squat cup	✓	Any vegetable or any pre-packaged salad
		Wheat Bread (1 slice)	D	Glove	Wax bag	✓	Any bread, roll, or crackers
		Orange or Fresh Fruit (1 each)	E	Glove		✓	Any whole or individually portioned fruit
		Apple Spice Cookie (1 each)	Handout		Pre-packaged	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		
	Italian/Ranch Dressing (1 each)	Handout		Pre-packaged			

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Menu 13 April 19 May 17 June 14	*	Broiled Beef Patty (1 each)	B	Tongs	3 Compartment Tray	✓	3 oz Meat
		Hamburger Bun (1 ea)	B	Glove	Wax bag	✓	Any bread, roll, or crackers
	*	Baked Beans (1/2 c)	A	4 oz Slotted spoodle	3 Compartment Tray	✓	Any bean or vegetable
	*	Potato Salad (1/2 c)	C	4 oz Solid spoodle or #8 scoop	Small squat cup	✓	Any vegetable or pre-packaged salad; or whole or individually portioned fruit
	*	Shredded Lettuce (1/2 c)	D	Glove, tongs	Large squat cup - see Note A	✓	Any vegetable or pre-packaged salad; or whole or individually portioned fruit
	*	Tomato (2 sl)	D	Glove, tongs	Large squat cup - see Note A	✓	Any vegetable or pre-packaged salad; or whole or individually portioned fruit
	*	Onion (2 Tbsp)	D	Tablespoon	Wax bag - see Note B		
		Fruit Pie or Pastry	E		Pre-packaged	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk/Chocolate Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
	Mustard/Ketchup/Mayo (1 ea)	Handout		Pre-packaged			

Notes:

- A. Fill 1/2 full of lettuce to make a 1/2 cup and place tomato slices on top.
- B. Place 2 tablespoons of onion in wax bag .

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## Serving Guides Spring 2023

DATES		MENU	TRAY CAVITY	UTENSIL	HOME DELIVERED PACKING INSTRUCTIONS		RECOMMENDED SUBSTITUTION
Menu 14 April 20 May 18 June 15	*	Orange Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	Chicken Breast (1 each)/ Bell Pepper Poultry Gravy (2 oz.)	B	Tongs; solid spoon (sauce)	3 Compartment tray	✓	3 oz Meat
	*	Parslied Mashed Potatoes (1/2 c)	A	#8 Scoop	3 Compartment tray	✓	Any starchy side of potato, rice or pasta
	*	Cabbage/Collard Greens (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any Vegetable
		Cornbread (1 slice)	D	Glove, knife/spatula	Wax bag	✓	Any bread, roll, or crackers
	*	Chocolate Pudding (1/2 c)	E	#8 Scoop or 4 oz Solid spoodle	Small squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk/Buttermilk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		

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**Serving Guides  
Spring 2023**

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Menu 15 April 21 May 19 June 16	*	Blended Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	Sloppy Joe (4 oz)	B	#8 Scoop or 4 oz Solid spoodle	3 Compartment tray	✓	3 oz Meat
		Hamburger Bun (1 ea)	B	Glove	Wax bag	✓	Any bread, roll, or crackers
	*	Butter Beans (1/2 c)	A	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
	*	Glazed Carrots (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
		Red Velvet Cake (1 slice)	D	Glove, knife/spatula	Large squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		

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**Serving Guides  
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Menu 16 May 22	*	Apple Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	Sweet/Sour Meatballs (5 each); Sauce (2oz.)	B	Tongs, solid spoon	3 Compartment tray	✓	3 oz. Meat
	*	Asian Style Rice (1/2 c)	A	#8 Scoop or 4 oz Solid spoodle	3 Compartment tray	✓	Any starchy side of potato, rice or pasta
	*	Asian Vegetable Blend (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
		Wheat Bread (1 each)	D	Glove	Wax bag	✓	Any bread, roll, or crackers
	*	Strawberry Fruited Gelatin (1/2 c)	E	#8 Scoop or 4 oz Solid spoodle	Small squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Soy Sauce (1 each)	Handout		Pre-packaged		

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**Serving Guides  
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Menu 17 April 25 May 23 June 20	*	Orange Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	BBQ Pork Riblet (1 each)	B	Tongs, solid spoon	3 Compartment tray	✓	3 oz Meat
	*	Mashed Potatoes (1/2 c)	A	#8 Scoop	3 Compartment tray	✓	Any starchy side of potato, rice or pasta
	*	Okra and Tomatoes (1/2 c)	D	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
		Dinner Roll (1 each)	C	Glove	Wax bag	✓	Any bread, roll, or crackers
		Sponge Cake (1 slice)	E	Glove, knife/spatula	Large squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		

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**Serving Guides  
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Menu 18 April 26 May 24 June 21	*	Seasoned Ground Beef (3 oz)	A	3 oz Solid spoodle	3 Compartment tray	✓	3 oz. Meat
	*	Shredded Lettuce (1 c)	B	Glove/Tongs; see notes A and B	Large squat cup (fill completely)	✓	Any vegetable or pre-packaged salad
	*	Shredded Cheese (2 T.)	B	Tablespoon; see note B	Large squat cup (on top of lettuce); see Note B	✓	American cheese 2 (1/2 oz) slices or 1 oz shredded cheese per serving (2 T)
	*	Diced Tomato (2 oz)	B	Glove/Tongs; see note A	Large squat cup - see Note A;	✓	Any vegetable
		Corn Chips (1 pkg)	Handout		Pre-packaged	✓	Any individually portioned chips
	*	Pinto Beans (1/2 c)	D	4 oz Slotted spoodle	3 Compartment tray	✓	Any bean or vegetable
		Fresh Orange or Fresh Fruit (1 each)	E	Glove		✓	Any whole or individually portioned fruit
	*	Milk/Chocolate Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
	*	Sour Cream (1 ea)	Handout	See Note C	Pre-packaged		
		Taco Sauce (1 ea)	Handout		Pre-packaged		

Notes:

- A. Diced tomatoes will be packed separately from lettuce. Add tomatoes evenly on top of panned lettuce before serving.
- B. Cheese will be packed separately from lettuce. Sprinkle 2 tablespoons of cheese over each salad before serving.
- C. To temp sour cream packets, you will use same method as described in ENP manual.

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Menu 19 April 27 May 25 June 22	*	Blended Juice (4 oz)	Handout		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	Mac and Cheese (6 oz)	B	6 oz spoodle	3 Compartment tray	✓	3 oz. Meat
	*	Blackeye Peas (1/2 c)	C	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable or bean
	*	Turnip Greens/Roots (1/2 c)	A	4 oz Slotted spoodle	3 Compartment tray	✓	Any vegetable
		Cornbread (1 slice)	D	Glove, knife/spatula	Wax bag	✓	Any bread, roll, or crackers
		Moon Pie (1 each)	E		Pre-packaged	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk/Buttermilk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		

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**Serving Guides  
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DATES		MENU	TRAY CAVITY	UTENSIL	HOME DELIVERED PACKING INSTRUCTIONS		RECOMMENDED SUBSTITUTION
Menu 20 April 28 June 23	*	Sliced Roast Beef (2 oz) (3 Slices bundled) See Note A	B	Glove, tongs	3 Compartment tray	✓	2 oz Any meat
	*	Sliced Cheese (1 oz) See Note A (2 slices each)	B	Glove, tongs	3 Compartment tray	✓	1 oz Any cheese
	*	Lettuce (1/2 c); see Note B	A	Glove, tongs	3 Compartment tray	✓	Any vegetable
	*	Sliced Tomato (2 slices) see Note A	A	Glove, tongs	3 Compartment tray	✓	Any vegetable or pre-packaged salad
	*	Three Bean Salad (1/2 c)	D	4 oz Solid spoodle or #8 Scoop	3 Compartment tray	✓	Any Vegetable
		Wheat Bread (2 slices)	B	Glove	Wax bag	✓	Any bread, roll, or crackers
		Fresh Banana or Fresh Fruit (1 each)	C	Glove		✓	Any whole or individually portioned fruit
	*	Banana Pudding (1/2 c)	E	#8 Scoop or 4 oz Solid spoodle	Small squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk/Chocolate Milk (8 oz)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Mustard/Mayonnaise (1 each)	Handout		Pre-packaged		

Note A: Place Roast Beef and Sliced cheese on top of 1 slice of bread, cover with 2nd sl. of bread

Note B: Fill 1/2 full of lettuce and place tomato slices on top.

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## Serving Guides Spring 2023

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Easter Menu April 6	*	Orange Juice (4 oz.)	Hand out		Pre-packaged	✓	Any whole or individually portioned fruit or 100% juice
	*	Baked Ham 3 oz. (1 slice) with Pineapple Sauce (2 oz.)	B	Tongs/solid spoon	3 Compartment tray	✓	3 oz. Meat
	*	Scalloped Potatoes 1/2 c)	A	4 oz. Solid spoodle or # 8 scoop	3 Compartment tray	✓	Any starchy side of potato, rice or pasta
	*	Green Peas and Carrots (1/2 c)	C	4 oz. Slotted spoodle	3 Compartment tray	✓	Any vegetable
		Dinner Roll (1 ea.)	D	Glove	Wax bag	✓	Any bread, roll, or crackers
		Iced Carrot Cake (1 slice)	E	Glove, knife/spatula	Large squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk (8 oz.)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
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<u>Memorial Day Menu</u> May 26	*	BBQ Chicken Breast (3 oz.) (One each)	B	Tongs, solid spoon	3 Compartment tray	✓	3 oz Meat
		Potato Chips (1 each)	Handout		Pre-packaged	✓	Any starchy side of potato, rice, pasta or pre-packaged chip
	*	Mixed Green Salad (1/2 c)	A	Tongs	Large squat cup	✓	Any vegetable
		Texas Bread (1 slice)	D	Glove	Wax bag	✓	Any bread, roll, or crackers
		Fresh Banana or fresh fruit (1 each)	C	Glove		✓	Any whole or individually portioned fruit
	*	Banana Pudding (1/2 c)	E	#8 Scoop or 4 oz Solid spoodle	Small squat cup	✓	Any pre-packaged cake, snack cake, cookie, pudding, or gelatin
	*	Milk/Chocolate Milk (8 oz.)	Handout		Pre-packaged	✓	Milk, chocolate milk, or buttermilk
		Margarine (1 each)	Handout		Pre-packaged		
	Italian/Ranch Dressing (1 each)	Handout		Pre-packaged			

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