

APRIL 2026

DAILY OPTIONS:

Breakfast Daily Offerings: Assorted Cereals, Poptarts, Yogurt, String Cheese & Grahams; Fresh Fruit & Milk

Assorted Milk all meal periods

ACE'S CORNER

Menu subject to change without notice.

Breakfast Prices

Paid: \$1.95

Reduced: \$0.30

Lunch Prices

Paid: \$2.55

Reduced: \$0.40



This institution is an equal opportunity provider.

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		
				01		02		03		
				No School		No School		No School		
	06	07	08	09	10	11	12	13	14	
No School		Breakfast Pizza Fresh Orange & Fruit Juice A. Chicken Patty Sliders B. Grilled Cheese C. Munch Madness: Walking Taco Corn & Red Pepper Strips Pears & Apple Juice	Egg & Cheese Croissant Applesauce & Orange Juice A. Orange Chicken w/Rice B. Maxx Sticks w/ Sauce C. Munch Madness: Walking Taco Mixed Veg & Edamame Peaches & Grape Juice	Apple Frudel Banana & Fruit Juice A. French Toast w/ Sausage B. Hot Dog C. Munch Madness: Walking Taco Celery Sticks & Ruby Rush Juice Warm Apples & Banana	Glazed Donut Craisins & Apple Juice A. Pepperoni Pizza B. All-American Salad w/ Breadstick C. Munch Madness: Walking Taco Spinach Salad & Baby Carrots Apple & Fruit Juice					
Chocolate Chip Breakfast Round Apple Slices & Grape Juice	13	Vanilla Confetti Waffles Fresh Orange & Fruit Juice A. Beef Nachos B. BBQ Riblet C. LTO: Buffalo Bacon CheddarWaffalaco Street Corn & Fresh Broccoli Pears & Apple Juice	14	Mini Cini's Applesauce & Raisins A. Popcorn Chicken Bowl w/ Breadstick B. Cheese Pizzadilla C. MLTO: Buffalo Bacon CheddarWaffalaco Tater Tots & Red Pepper Strips Peaches & Grape Juice	15	Turkey Pancake Wrap Banana & Fruit Juice A. Chicken Alfredo Pasta B. Chicken Nuggets w/ Breadstick C. LTO: Buffalo Bacon CheddarWaffalaco Refried Beans & Cucumber Slices Applesauce & Orange Juice	16	Cinnamon Bun Crackers Craisins & Apple Juice A. Cheese Pizza B. Chicken & Cheese Salad w/ Breadstick C. LTO: Buffalo Bacon CheddarWaffalaco Mix Veg & Baby Carrots Banana & Fruit Juice	17	
Blueberry Bread Apple Slices & Grape Juice A. Beef Tacos B. Pretzel, Yogurt & Cheese Pack Black Beans & Romaine Salad Mixed Fruit & Fruit Juice	20	Sausage, Egg & Cheese Burrito Fresh Orange & Fruit Juice A. Old Fashioned Patty Melt B. Corn Dog Tater Tots & Pickled Cucumbers Pears & Apple Juice	21	Sausage Muffin Applesauce & Orange Juice A. Mini Pancakes w/ Cheese Omelet B. BBQ Riblet Celery Sticks & Baby Carrots Warm Peaches & Grape Juice	22	Chocolate Crescent Banana & Fruit Juice A. Honey Stung Popcorn Chicken w/ Biscuit B. Grilled Cheese Spiral Fries & Broccoli Banana & Applesauce	23	Cinnamon Breakfast Bun Craisins & Apple Juice A. Pepperoni Pizza B. Three Cheese Salad w/ Breadstick Spinach Salad & Red Peppers Apple & Fruit Juice	24	
Benefit Bar Apple Slices & Grape Juice A. Pizza Meatball Sub B. Popcorn Chicken w/ Breadstick Steamed Broccoli & Baby Carrots Mixed Fruit & Fruit Juice	27	Cheesy Bosco Stick Fresh Orange & Fruit Juice A. Sloppy Joe B. Taco Wedges Waffle Fries & Broccoli Pears & Apple Juice	28	Powdered Sugar Donut Applesauce & Orange Juice A. Spaghetti w/ Meat Sauce & Breadstick B. Chicken Nuggets w/ Breadstick Baked Beans & Celery Sticks Peaches & Grape Juice	29	Breakfast Pizza Banana & Fruit Juice A. Waffles w/ 2 Sausage Links B. Cheeseburger Red Pepper Strips & Ruby Rush Juice Cinnamon Peaches & Orange Juice	30			

JOLLY GREENS

Great for the body and mind, most green fruits and veggies—including broccoli, cucumbers, granny smith apples, and green peppers—contain the antioxidants lutein and zeaxanthin, which have been shown to protect eye health and fight some cancers. Dark leafy greens also contain folate, a B-vitamin and form of folic acid that can help boost concentration, energy levels, and mood. So grab some greens, your body will thank you.

DISCOVER : KIWI

Not to be confused with the bird or New Zealanders, tangy kiwis are coming to the menu this month. In season during the winter, these juicy berries are packed with vitamin C, fiber, and antioxidants



CELERY:

Filled with vitamins, fiber, & antioxidants
Peak Season: Apr. – Dec.

SPINACH: Hearty dose of protein, calcium, & potassium
Peak Season: Mar – Jun.



AVOCADO: Packed with vitamins, phytonutrients, & minerals
Peak Season: Apr. – Mar.

CHALLENGE OF THE MONTH: SPOT THE DIFFERENCE

Circle the difference between each pair below. There are four difference for each pair. How fast can you find them?



BROCCOLI



APPLE

ANSWERS: Apple: stem, eye lashes, spots, cheek; Broccoli: flower head, stem, glasses, tongue

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ACE'S RECIPE OF THE MONTH:

THAI COCONUT & BROCCOLI SOUP*

Serves 4

INGREDIENTS:

- 1/3 cup green curry paste
- 1 (13.5-ounce) can coconut milk
- 3 cups water
- Sea salt and cracked black pepper to taste
- 1 pound broccoli florets, chopped
- 2 cups baby spinach leaves, plus more to serve
- 2 cups cilantro leaves
- 2 scallions, shredded
- Crispy shallots or onions, to serve

PREPARATION:

1. Place curry paste in a medium saucepan over medium heat and cook, stirring, for one minute.
2. Add the coconut milk, water, salt, and pepper and bring to a boil.
3. Add the broccoli, cover, and cook for 10 minutes or until the broccoli is tender.
4. Remove from the heat and add the spinach leaves and half the cilantro.
5. Using an immersion blender, blender, or processor, blend the soup until smooth.
6. Divide among serving bowls and top with the extra spinach, remaining cilantro, scallions, and shallots.

***DO NOT attempt to chop ingredients or cook without adult supervision.**