

APRIL 2026

DAILY OPTIONS:
Assorted Milk all meal periods



ACE'S CORNER

Menu subject to change without notice.



This institution is an equal opportunity provider.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		Yogurt Applesauce 01 Maxx Sticks w/ Sauce Veg Blend & Peaches Bagel w/ Jelly & Milk	Cheerios Banana 02 French Toast w/ Sausage Celery Sticks & Warm Cinnamon Apples String Cheese & Apple	Mini Maple Waffles Apple Juice 03 Cheese Pizza Cooked Carrots & Whole Banana Scooby Snacks & String Cheese
Bagel w/ Cream Cheese Apple Slices 06 Cheeseburger Mashed Potatoes & Mixed Fruit ChatSnax & Milk	Pumpkin Bread Fresh Orange Wedges 07 Chicken Patty Sliders Zucchini Slices & Pears Pretzel & Capri Sun	Yogurt Applesauce 08 Maxx Sticks w/ Sauce Veg Blend & Peaches Bagel w/ Jelly & Milk	Mini Maple Waffles Apple Juice 09 French Toast w/ Sausage Patties Cooked Carrots & Whole Banana Scooby Snacks & String Cheese	Cheerios Banana 12 Cheese Pizza Celery Sticks & Warm Cinnamon Apples String Cheese & Apple
Blueberry Muffin Top Apple Slices 13 Chicken Tenders French Fries & Orange Wedges Animal Crackers & Milk	Chex Cereal Fresh Orange Wedges 14 BBQ Riblet Roasted Cauliflower & Pears Pretzel Goldfish & Baby Carrots w/ Ranch	Mini Cream Cheese Bagels Applesauce 15 Cheese Pizzadilla Broccoli & Apple Slices Bagel w/ Jelly & Milk	Cheerios Banana 16 Chicken Nuggets Tater Tots & Applesauce Yogurt & Pretzel	Lemon Bread Apple Juice 17 Cheese Pizza Cucumber Slices & Fruit Juice Apple & Milk
Blueberry Bread Apple Slices 20 Soft Beef Tacos Waffles Fries & Orange Wedges String Cheese & Capri Sun	Cheerios Fresh Orange Wedges 21 Cheeseburger Cucumber Slices & Whole Apple Bug Bite Crackers & Milk	Yogurt Applesauce 22 Mini Pancakes w/ Cheese Omelet Fresh Broccoli & Warm Cinnamon Peaches Cheez-It w/ Cucumber Slices & Ranch	Mini Maple Waffles Banana 23 Honey Stung Popcorn Chicken Mashed Potatoes & Applesauce String Cheese & Pretzel Goldfish	Strawberry Mini Cream Cheese Bagel Apple Juice 24 Cheese Pizza Red Pepper Strips & Whole Banana Yogurt & Cheez-Its
Blueberry Chex Apple Slices 27 Pizza Meatball Sub Steamed Broccoli & Orange Wedges Animal Crackers & Milk	Mini Maple Waffles Fresh Orange Wedges 28 Taco Wedges Waffle Fries & Apple Juice Scooby Snacks & String Cheese	Yogurt Applesauce 29 Chicken Nuggets w/ Breadstick Baked Beans & Peaches Goldfish & Capri Sun	Cheerios Banana 30 Waffles w/ 2 Sausage Links Red Pepper Strips & Applesauce ChatSnax & Apple	

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



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.**