



FEBRUARY 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.



This institution is an equal opportunity provider.

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		
Blueberry Muffin Top Apple Slices	2	Chex Cereal Fresh Orange Wedges	3	Mini Cream Cheese Bagels Applesauce	4	Cheerios Banana	5	Lemon Bread Apple Juice	6	
Chicken Tenders French Fries & Orange Wedges		BBQ Riblet Roasted Cauliflower & Pears		Cheese Pizzadilla Broccoli & Apple Slices		Chicken Patty Tater Tots & Applesauce		Pepperoni Pizza Cucumber Slices & Fruit Juice		
Animal Crackers & Milk		Pretzel Goldfish & Baby Carrots w/ Ranch		Bagel w/ Jelly & Milk		Yogurt & Pretzel		Apple & Milk		
Blueberry Bread Apple Slices	9	Cheerios Fresh Orange Wedges	10	Yogurt Applesauce	11	Mini Maple Waffles Banana	12	Strawberry Mini Cream Cheese Bagel Apple Juice	13	
Pretzel, Yogurt & Cheese Pack Waffles Fries & Orange Wedges		Cheeseburger Cucumber Slices & Whole Apple		Mini Pancakes w/ Cheese Omelet Fresh Broccoli & Warm Cinnamon Peaches		Honey Stung Popcorn Chicken Mashed Potatoes & Applesauce		Cheese Pizza Red Pepper Strips & Whole Banana		
String Cheese & Capri Sun		Bug Bite Crackers & Milk		Cheez-It w/ Cucumber Slices & Ranch		String Cheese & Pretzel Goldfish		Yogurt & Cheez-Its		
No School		16	Mini Maple Waffles Fresh Orange Wedges	17	Yogurt Applesauce	18	Cheerios Banana	19	Blueberry Muffin Top Apple Juice	20
			Taco Wedges Waffle Fries & Apple Juice		Chicken Nuggets w/ Breadstick Baked Beans & Peaches		Waffles w/ 2 Sausage Links Red Pepper Strips & Applesauce		Pepperoni Pizza Cucumber Slices & Banana	
			Scooby Snacks & String Cheese		Goldfish & Capri Sun		ChatSnax & Apple		White Cheddar Chex Mix & Milk	
Pumpkin Bread Apple Slices	23	Cheerios Fresh Orange	24	Mini Cream Cheese Bagels Applesauce	25	Blueberry Bread Banana	26	Chex Cereal Apple Juice	27	
MYO Pizza Flatbread French Fries & Mixed Fruit		Chicken Tenders Cooked Carrots & Pears		Walking Taco Zucchini Slices & Peaches		Grilled Cheese Red Pepper Strips & Apple		Cheese Pizza Cucumber Slices & Whole Banana		
Cheez-It & Cucumber w/ Ranch		Bug Bite Crackers & Milk		Yogurt & Goldfish		Pretzel Goldfish & String Cheese		Cucumber Slices w/ Ranch & Animal Crackers		

TOASTY TONES

While not as colorful as the rest of the food rainbow, brown produce provides invaluable health benefits. Ranging from tan to deep brown in color, these hearty seeds, beans, roots, and grains are high in fiber and antioxidants, which help protect the body against digestive and heart issues. This family of foods includes most whole grains like wheat, brown rice, quinoa, and oats, as well as nuts, coffee, tea, and dark chocolate.

DISCOVER: DATES

Best not be late when the menu calls for dates! In season October through January, dates are a delicious snack or baking addition packed with fiber, calcium, and iron.



ALMONDS: Bursting with, fiber, magnesium, & vitamin E
Peak Season: Aug.-Oct.

BROWN PEAR: Hearty dose of vitamin C, fiber, and copper



Peak Season: Sep.-Apr.



QUINOA: Brimming with fiber, protein, & quercetin
Peak Season: Sep.-Nov.

CHALLENGE OF THE MONTH: BEAN MOSAICS

Mosaics are about using small objects to make a bigger picture. First decide what you want to depict and draw a rough outline on your background. Then paint glue over a small area at a time and place the beans in the glue to make your masterpiece.

You'll need: glue, paintbrush, cardboard, pencils, and a variety of dry beans and seeds



**ACE'S
RECIPE OF THE
MONTH:**



HEALTHY-YET-DELICIOUS BROWNIES*

Serves 16

INGREDIENTS:

15 fresh medjool dates
3/4 cup cacao powder
2 free-ranged eggs
1/3 cup cold-pressed coconut oil (melted)
1/2 to 1 teaspoon cinnamon
1 teaspoon pure vanilla extract
1 pinch of sea salt

PREPARATION:

1. Preheat the oven to 360° Fahrenheit.
2. Pour boiling water into a large bowl, carefully place a smaller bowl into the water, and then add the coconut oil into the small bowl to melt.
3. Pit the dates, soak them in warm water for 5-10 minutes, then remove from water.
4. Blend the dates, coconut oil, eggs, and cacao powder together in a blender until smooth.
5. Grease a baking dish with extra coconut oil and pour the brownie batter in.
6. Bake for 20-25 minutes (depending on thickness).
7. Once cooked, remove from oven, let them cool, sprinkle with extra cacao powder, cut into squares, and enjoy!

*DO NOT attempt to cook, bake, or blend without adult supervision.