




HAWTHORN LEADERSHIP SCHOOL

Fresh Ideas for Lunch

APRIL				
Monday	Tuesday	Wednesday	Thursday	Friday
1 Turkey Sub with Lettuce & Tomato Broccoli & Cheese Soup with Croutons Fresh Fruit Milk	2 Salisbury Meatballs Mashed Potatoes Corn Wheat Roll Fresh Fruit Milk	3 Chicken Spinach Alfredo Pasta Garden Salad Fresh Fruit Milk	4 Turkey Dog Baked Beans Carrots with Ranch Fresh Fruit Milk	5 EARLY OUT Turkey Sandwich Sun Chips Carrots with Ranch Fresh Fruit Milk
8 Nachos with Cheese Red Pepper, Black Bean & Corn Medley Fresh Fruit Milk	9 Chicken Philly with Cheese Mixed Vegetables Fresh Fruit Milk	10 Cheeseburger on Whole Grain Bun Potato Wedges Broccoli Fresh Fruit Milk	11 Meatball Sub with Parmesan Roasted Red Potatoes Carrots Fresh Fruit Milk	12 Mostaccioli Garden Salad Breadstick Fresh Fruit Milk
15 Loaded Baked Potato with Chicken, Cheese, Broccoli & Sour Cream Fresh Fruit Milk	16 Taco Salad Refried Beans Salsa & Sour Cream Fresh Fruit Milk	17 Chicken Nuggets Mac & Cheese Green Beans Fresh Fruit Milk	18 Baked Chicken Collard Greens Cornbread Muffin Fresh Fruit Milk	19 Pizza Spaghetti Carrots & Peas Fresh Fruit Milk
22 Beef Soft Tacos Brown Rice Black Beans, Salsa & Sour Cream Fresh Fruit Milk	23 Chicken Noodle Soup Garden Salad Breadstick Fresh Fruit Milk	24 Baked Cavatappi with Marinara Sauce Green Peas Wheat Roll Fresh Fruit Milk	25 Chicken Sandwich Loaded Tater Tots Carrots with Ranch Fresh Fruit Milk	26 Turkey Pepperoni Pizza Salad Bar Fresh Fruit Milk
29 Bean Burrito Spanish Rice Taco Sauce Steamed Carrots Fresh Fruit Milk	30 Fried Chicken Bowl with Gravy Wheat Roll Fresh Fruit Milk			

The USDA is an equal opportunity provider and employer.

Breakfast and Lunch menus meet USDA guidelines for calories, fat, saturated fat, protein, calcium, iron, and Vitamins A & C. No fried foods are served. In addition, fresh fruit is offered a minimum of 3 times per week. All menus are approved by our Corporate Dietitian: Serafina Ranieri, RD.