





HAWTHORN LEADERSHIP SCHOOL

Fresh Ideas for Lunch

MARCH				
Monday	Tuesday	Wednesday	Thursday	Friday
				1 Broccoli Cheese Soup Salad Breadstick Fresh Fruit Milk
4 Beef Burrito Brown Rice Sweet Carrots Fresh Fruit Milk	5 Chicken Nuggets Loaded Tots Broccoli & Ranch Fresh Fruit Milk	6 Mostaccioli Green Beans Dinner Roll Fresh Fruit Milk	7 Turkey Dog Potato Wedges with Cheese Carrots & Ranch Fresh Fruit Milk	8 HALF DAY Turkey Sandwich Sun Chips Carrotinis Fresh Fruit Milk
11 Chicken Soft Tacos Spanish Rice Black Beans Salsa & Sour Cream Fresh Fruit Milk	12 Baked Potato Bar with Chicken, Cheese, Salsa & Sour Cream Fresh Fruit Milk	13 Nachos & Cheese Red Pepper, Corn & Black Bean Medley Fresh Fruit Milk	14 PI DAY! Chicken Pot Pie Garden Salad Apple Pie Fresh Fruit Milk	15 Beef Philly Sandwich Cheesy Potato Bake Mixed Vegetables Fresh Fruit Milk
18 Chicken Spinach Alfredo Garden Salad Breadstick Fresh Fruit Milk	19 NEW MENU ITEM! Taco Bowl with Beef, Lettuce, Cheese, Salsa & Sour Cream Fresh Fruit Milk	20 Cheeseburger Oven Roasted Potatoes Carrots & Ranch Fresh Fruit Milk	21 Fried Chicken Bowl Dinner Roll Fresh Fruit Milk	22 HALF DAY Sack Lunch Turkey Wrap Chips Carrotinis Fresh Fruit Milk
25 SPRING BREAK	26 SPRING BREAK	27 SPRING BREAK	28 SPRING BREAK	29 SPRING BREAK

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: Pat Holmes, RD.