

## Fitzsimons Early Learning Center Weekly Center Menu

**July 28<sup>th</sup> - August 1, 2014** 

\*\*Menu Approval Instructions: For Drop-In and BUCA children or enrolled infants who aren't yet cleared to routinely eat all center foods (barring any Meal Modification Plans), please review the meals below and place a line through (e.g. Rice) any components that should not be offered.

Each first-level bullet listed on a meal is served as a single dish which does not allow for modified serving styles. A substitution should replace all parts listed.

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast (8:15-9:00)	Bagel	Raspberries	l	<ul> <li>English Muffin </li> <li>Mandarin Oranges </li> <li>Milk </li> </ul>	<ul> <li>Pancakes</li> <li>Banana</li> <li>Milk</li> </ul>
Lunch (11:15-12:00)	<ul> <li>Pasta Salad G V P with Red beans, peas, carrots (includes mayo)</li> <li>Pita Bread G</li> <li>Apple Slices F</li> <li>Milk D</li> </ul>	<ul> <li>Turkey Goulash</li></ul>	Mixed Veggies      Peas, carrots, corn,	<ul> <li>Lentil Soup P</li> <li>Breadstick G</li> <li>Cucumbers V</li> <li>Pears F</li> <li>Milk D</li> </ul>	<ul> <li>Turkey &amp; Gravy Meat</li> <li>Biscuit C</li> <li>Green Beans V</li> <li>Applesauce F</li> <li>Milk D</li> </ul>
Snack (8:15-9:00)	<ul> <li>Crispix Cereal </li> <li>Tropical Fruit </li> <li>Papaya, mango, pineapple</li> <li>Water</li> </ul>	• Peaches <b>E</b>	<ul><li>Strawberries</li><li>Water</li></ul>		Yogurt       Mango       Water
	<ul> <li>Carrot Sticks V</li> <li>Honeydew F</li> <li>Water</li> </ul>	<ul> <li>Cereal Bar  </li> <li>Cucumbers  </li> <li>Water</li> </ul>	l • • •	<ul> <li>Wheat Thin Crackers</li> <li>Cantaloupe</li> <li>Water</li> </ul>	<ul> <li>Cheerios  </li> <li>Blueberries  </li> <li>Water</li> </ul>

## **Legend of Meal Attributes**

- G-Grain (whole grains emphasized)
- ✓-Vegetable
- F-Fruit (if canned, in water or light juice)
- D-Dairy (milk is certified organic)
- P-Protein (lean meats emphasized)
- -Meat is included in this component

## **Special Preparation Notes**

- Substitutions for restricted foods will be prepared for children with allergies to a specific food as documented by the child's physician, but not for preferences, like vegetarian diets.
- In Infant and Toddler classrooms; bite sizes of 1/4 inch, vegetables are softened by steaming, fibrous foods are pureed to reduce choking, and hard/sharp foods are substituted by the kitchen.

**Review and Approval					