

Fitzsimons Early Learning Center Weekly Center Menu

Week 1 Template*

*Templates are set as routine models, but may be subject to change prior to being produced/printed for the active week.

****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)	 Yogurt Parfait <i>with Granola</i> Pears Milk 	• Pancakes G • Banana F • Milk D	• Bagel G • Peaches F • Milk D	 Rice Crispy Cereal C Tropical Fruit Papaya, mango, pineapple Milk D 	 French Toast Sticks G Oranges Milk
Lunch 1:15-12:00)	 Curry Chicken Meat with Brown Rice G Peas V Mangos F Milk D 	 Turkey Tacos Meat G with Wheat Tortilla, Cheese, Shredded Lettuce Marinated Bean Salad V Pears F Milk D 	 Veggie Hoppin' John P G Rice, Black-eyed Peas, Carrots, Celery Broccoli Salad V Broccoli, Raisins, Yogurt Apple Slices F Milk D 	 Macaroni & Cheese C Black Beans V Strawberries Milk D 	 Shepherd's Pie Meat V Turkey, Mashed Potatoes, Mixed Veggies, Gravy Dinner Roll G Pineapple F Milk D
Snack (2:15-3:00)	 Milk Cottage Cheese Peaches Water 	 String Cheese Honeydew Water 	 Cornbread Oranges Water 	 Soft Pretzel G Pineapple F Water 	 Banana Muffins G Apple Slices F Water
Snack (5:15-6:00)	 Water Crispix Cereal G Cucumbers V Water 	 Wheat Thin Crackers Blueberries Water 	 Carrot Sticks Cantaloupe Water 	 Hard Boiled Egg Bell Peppers Slices Water 	• Graham Crackers G • Banana F • Water
 G-Grain (whole grains emphasized) ✓-Vegetable Fruit (canned in water or light juice) D-Dairy (milk is certified organic) P-Protein (lean meats emphasized) Substitutions for prepared for confood as documbut not for preepared for prepared for confood as documbut not for preepared for conf		cial Preparation Notes for restricted foods will be children with allergies to a specific nented by the child's physician, offerences, like vegetarian diets. Foddler classrooms; bite sizes of tables are softened by steaming, are pureed to reduce choking, and	Chi	v and Approval ild's Name Signature and Date	