Breakfast: 2025 M-F: 7:00am - 10:00am March Lunch: M-F: 11:30am - 2:00pm ON ADAMS Sat & Sun: 11:30am - 1:30pm Supper: Everyday: 5:00pm - 6:30pm SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY 1 3 5 ASH WEDNESDAY 7 8 4 MARDI GRAS 6 *Roast Turkey *Cajun Chicken *Baked Fish *BBQ Meatballs *Roast Pork w/ Gravy Grilled Chicken Sausage & Chicken Chicken Fried Rice Chipotle Lime Tilapia **Build-A-Burger** Brown Rice **Breast Sandwich** Gumbo (Beef or Black Bean) Mashed Potatoes Mashed Potatoes Dirtv Rice Mashed Potatoes Beets Chateau Blend Veggies Peas / Broccoli Monte Carlo Veggies Green Beans Tomatoes Green Beans Carrots Cali. Blend Veggies 15 10 11 12 13 14 *Chicken Cordon Bleu *Honev Garlic Chicken Breast *Cheese Lasagna *Beef Tips & Peppers *BBQ Pulled Pork Hot Beef Sandwich with Rice Sandwich Spaghetti with Meat Rollup Mashed Potatoes Sauce Grilled Turkey, Bacon & Chick Kiev Potato Crusted Fish **Mixed Vegetables** Garlic Toast Cheese on Flatbread **Rice Pilaf** Parsley Potatoes Broccoli Garden Blend Rice Steamed Spinach Crinkle Cut Carrots Green Beans Green Beans / Corn Stewed Tomatoes Island Blend Vegetables **Blend Vegetables** 16 17 ST PATRICK'S DAY 22 18 19 20 21 *Apple Glazed Pork Loin *Herb Baked Chicken * Baked Fish *Cilantro Lime Chicken *Teriyaki Beef & **Reuben Sandwiches** PICK TWO-SDAY Nachos Supreme **Cheesy Italian Fries** Broccoli Parsley Buttered Noodles Mashed Potatoes Sandwich / Soup / Salad Rice Pilaf Grilled Salmon Green Beans Mashed Potatoes & Gravy California Blend Island Blend Vegetables Brown Rice Mixed Vegetables Broccoli / Corn Vegetables / Beets Green Peas Cauliflower / Asparagus 23 24 25 26 27 28 29 *Grilled Cheese on *Chicken Parmesan *Meatballs with *Roast Pork Loin *Black Bean Burger With Savory Salsa Tomato & Green Philly Steak Sandwich Crispy Chicken Wrap Wheat BAKE Pasta Mashed Potatoes Chicken Alfredo Stir-fry Bowl Pepper Sauce SALE Carrots Monte Carlo Blend Fettuccini Pasta Egg roll Parmesan Panko Cod Broccoli Pea & Carrot Blend Garlic Toast Stir Fry Vegetables Brown Rice Peas / California Blend Stewed Tomatoes Corn / Green Beans 30 31 Weekend Menu **Dailv Breakfast Features** HEALTHY MEAL *Beef Tips over noodles Mon = French Toast Hot Sandwiches Thurs = Bakery Item CHOICES **Baked Ham** Pizza Tues = Egg Bake / Bkfst Pizza Fri = Pancakes

Soup Salad / Sandwich Bar

Parslied Butter Noodles

Peas & Carrots / Corn

2

9

Wed = Quiche

* = Healthy Meal Choice See back for more info.

HEALTHY MEAL CHOICES

FRUIT VEGETABLE WHOLE GRAIN / STARCHY PROTEIN VEGGIE

Great tasting and good for you, too.

We offer a healthier meal which includes an entrée, vegetable, fresh fruit and a milk. \$5.50 per meal (ten punches = free meal).

These healthier choice meals:

- Utilize the "Plate" method -50% of plate is vegetables/fruits
- Have new flavors from culinary herbs, spices and light sauces
- Have locally-sourced seasonal choices as available
- Include Mediterranean-style items with beans/legumes and whole grains
- Offer individual (a la carte) choices.
- Are developed and approved by BRMH **Registered Dietitian** Nutritionist

Nutrition Information:

These meals provide about 1/3 of the average adult daily calorie goal of 1800. Most meals range from 400-594 Calories with 50-65g Carbs.

Menu Example:

Chicken Cordon Bleu, Mashed Potatoes, Broccoli, Orange & Skim Milk.



- **Select** Choose sweet potatoes that are firm and smooth.
- Store Store in a cool, dark place for 3-5 weeks.
- Prepare Rinse under cool, running water and scrub to remove dirt.

Extension

Sweet Potatoes are the Harvest of the Month!

Add sweet potatoes to your favorite family meals:

- Slice, toss with oil and seasonings, and bake to make sweet potato fries.
- Mash with butter and cinnamon for a sweet side dish.
- Bake whole and top with black beans & salsa or maple syrup & toasted pecans.

Make meals and memories together. It's a lesson kids will use for life.

Did you know?

Sometimes people call sweet potatoes yams, but yams and sweet potatoes are different vegetables! Sweet potatoes are root vegetables that came from the tropical regions of Central and South America. Yams are large, starchy roots from Africa and Asia.



Nutritious, Delicious, Wisconsin! #WIHarvesto Fthe Month

NISE UNIVERSITY OF WISCONSIN-MADISON

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Find more information on healthy living at www.JacksonInAction.org