



March Dinner Menu 2024

MONDAY	TUESDAY	WEDNESDAY	THURSDAY
4	5	6	7
Swedish Meatballs* with Egg Noodles Sautéed Garlic Green Beans with Almonds California Blend Veggies Breadstick Lemon Cake	Fried Chicken or Breaded Meatless Tenders* Macaroni and Cheese Collard Greens & Cornbread Baked Apple Crumble	Baked Salmon/ Fishless Fillets* Or Chicken Chunks Yellow Rice Roasted Asparagus Sweet Potato Halves Ice Cream Cup	Chicken Fajita* or Pork Carnitas Various Fresh Toppings Yellow Rice Pinto Beans Churro Cake
11	12	13	14
Baked Potato Bar Shredded Chicken/Jackfruit* or Diced Ham Steamed Broccoli Assorted Toppings Sugar Cookie	Breakfast for Dinner French Toast Casserole Scrambled Eggs Chicken Tenders or Sausage Links* Grits & Seasoned Potatoes	Nacho Bar* Black Beans Whole Kernel Corn Assorted Fresh Toppings Strawberry Cake	Assorted Pizza* Caprese Salad with Arugula French Fries Chocolate Chip Cookies
18	19	20	21
Chicken & Shrimp Jambalaya Or Plant Based Jambalaya* Breaded Okra Sautéed Zucchini & Squash Fruit Salad	Deluxe Cheeseburger* with Bacon Assorted Fresh Toppings Corn Nuggets Baked Beans Ice Cream Cup	Pasta Bar Italian Green Beans Caesar Salad Breadstick Chocolate Cake	Build Your Own Sub or Sandwich Various Fresh Toppings Pasta Salad Assorted Chips Chocolate Pudding

FYI

*Plant-based Options Available

A la cart items available at an additional charge. Meals cost \$8.00.

Our menu is subject to change based on product availability.

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