

APRIL 2026

Meal Prices

<u>Lunch</u>	<u>Adult</u>
\$2.85	\$3.35
<u>Extra Entrée</u>	<u>Milk</u>
\$2.30	\$0.65

Daily Options:
Assorted Milk

Menu subject to change without notice.



ACE'S CORNER



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		01 No School	02 No School	03 No School
06 No School	07 1. Chicken Patty Sliders 2. Grilled Cheese 3. Munch Madness: French Toast w/ Sausage Corn & Red Pepper Strips Banana & Apple Juice	08 1: Orange Chicken w/ Rice 2: Hot Dog 3. Munch Madness: French Toast w/ Sausage Veggie Blend & Edamame Peaches & Grape Juice	09 1: Munch Madness: French Toast Sticks w/ Sausage 2: Chicken Patty Sandwich Ruby Rush Juice & Celery Sticks Warm Cinn. Apples & Orange Juice	10 1: Cheese Pizza 2: All American Salad w/ Breadstick 3. Munch Madness: French Toast w/ Sausage Spinach Salad & Baby Carrots Fresh Apple & Fruit Juice
13 1: Mini Corn Dogs 2: Popcorn Chicken 3. LTO Buffalo Bacon Cheddar Waffleaco French Fries & Celery Sticks Mixed Fruit & Fruit Juice	14 1: Beef Nachos 2: Chicken Patty Sandwich 3. LTO Buffalo Bacon Cheddar Waffleaco Waffle Fries & Fresh Broccoli Diced Pears & Apple Juice	15 1: Popcorn Chicken Bowl w/ Breadstick 2: Pizza Quesadilla 3. LTO Buffalo Bacon Cheddar Waffleaco Baked Beans & Celery Sticks Fresh Apple & Grape Juice	16 1: Cheesy Pull Aparts 2: Chicken Nuggets w/ Breadstick 3. LTO Buffalo Bacon Cheddar Waffleaco Ruby Rush Juice & Red Peppers Applesauce & Orange Juice	17 No Lunch 11:30am Dismissal
20 1: Beef Tacos 2: Pretzel, Yogurt, Cheese Stick Pack Black Beans & Romaine Salad Mixed Fruit & Fruit Juice	21 1: Old Fashioned Patty Melt 2: Corn Dog Tater Tots & Pickled Cucumbers Banana & Apple Juice	22 1: Mini Pancakes & Cheese Omelet 2: BBQ Riblet Celery Sticks & Baby Carrots Warm Cinnamon Peaches & Grape Juice	23 1: Honey Stung Popcorn Chicken w/ Biscuit 2: Grilled Cheese Mashed Potatoes & Fresh Broccoli Applesauce & Orange Juice	24 1: Cheese Pizza 2: Three Cheese Salad w/ Breadstick Red Peppers & Cucumber Slices Apple & Fruit Juice
27 National Pretzel Day! 1: Chicken Patty w/Signature Sauce 2. Pretzel w/ Cheese Cooked Broccoli & Baby Carrots Mixed Fruit & Fruit Juice	28 1: BBQ Chicken Flatbread 2: Taco Wedges Waffle Fries & Fresh Broccoli Diced Pears & Apple Juice	29 1: Spaghetti w/ Meat Sauce 2. Chicken Nuggets w/ Breadstick Baked Beans & Celery Sticks Fresh Apple & Grape Juice	30 1: Waffle w/ 2 Sausage Links 2: Cheeseburger Red Pepper Strips & Ruby Rush Juice Applesauce & Orange Juice	1: Pepperoni Pizza 2: Italian Salad w/ Breadstick Romaine Salad & Cucumber Slices Apricots & Fruit Juice

JOLLY GREENS

Great for the body and mind, most green fruits and veggies—including broccoli, cucumbers, granny smith apples, and green peppers—contain the antioxidants lutein and zeaxanthin, which have been shown to protect eye health and fight some cancers. Dark leafy greens also contain folate, a B-vitamin and form of folic acid that can help boost concentration, energy levels, and mood. So grab some greens, your body will thank you.

DISCOVER : KIWI

Not to be confused with the bird or New Zealanders, tangy kiwis are coming to the menu this month. In season during the winter, these juicy berries are packed with vitamin C, fiber, and antioxidants



CELERY:

Filled with vitamins, fiber, & antioxidants
Peak Season: Apr. – Dec.

SPINACH: Hearty dose of protein, calcium, & potassium
Peak Season: Mar – Jun.



AVOCADO: Packed with vitamins, phytonutrients, & minerals
Peak Season: Apr. – Mar.

CHALLENGE OF THE MONTH: SPOT THE DIFFERENCE

Circle the difference between each pair below. There are four difference for each pair. How fast can you find them?



BROCCOLI



APPLE



ACE'S RECIPE OF THE MONTH:

THAI COCONUT & BROCCOLI SOUP*

Serves 4

INGREDIENTS:

- 1/3 cup green curry paste
- 1 (13.5-ounce) can coconut milk
- 3 cups water
- Sea salt and cracked black pepper to taste
- 1 pound broccoli florets, chopped
- 2 cups baby spinach leaves, plus more to serve
- 2 cups cilantro leaves
- 2 scallions, shredded
- Crispy shallots or onions, to serve

PREPARATION:

1. Place curry paste in a medium saucepan over medium heat and cook, stirring, for one minute.
2. Add the coconut milk, water, salt, and pepper and bring to a boil.
3. Add the broccoli, cover, and cook for 10 minutes or until the broccoli is tender.
4. Remove from the heat and add the spinach leaves and half the cilantro.
5. Using an immersion blender, blender, or processor, blend the soup until smooth.
6. Divide among serving bowls and top with the extra spinach, remaining cilantro, scallions, and shallots.

***DO NOT attempt to chop ingredients or cook without adult supervision.**