May 13<sup>th</sup> – 17<sup>th</sup>



	Monday	Tuesday	Wednesday	Thursday	Friday
FUSION	BBQ Shrimp Noodle Bowl Cucumber Carrots Cilantro	Pierogies Caramelized Onions Bacon & Sour Cream	Jerk Chicken Red Beans & Rice Roasted Sweet Potatoes Mango Salsa	General Tso's Noodle Bowl Stir Fry Vegetables Spring Roll 1.50	Grilled Cheese with Tomato Soup
GRILL	*Hamburger *Cheeseburger Veggie Burger Grilled Chicken	*Hamburger *Cheeseburger Veggie Burger Meatball Sub	*Hamburger *Cheeseburger Veggie Burger Reuben	*Hamburger *Cheeseburger Veggie Burger Pepper jack Turkey Burger	*Hamburger *Cheeseburger Veggie Burger
TRATTORIA	Meatball Marinara Pasta	Cheese Pizza Pepperoni Pizza Pepperoni Mushroom	Pepperoni or Cheese Stromboli	Cheese Pizza Pepperoni Pizza Meatball Pizza	Pepperoni or Cheese Calzone
AGAVE	Proteins: Chicken or Beef Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Chicken or Sofritas Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Carnitas or Beef Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Chicken or Blackened Tilapia Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Chicken or Beef Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included
	DELI				

Choices: 100% Wheat, 51% Whole Grain White Bread, Sub Bun, Tortilla, or Salad

Meats: Ham, Oven Roasted Turkey, Salami, and Pepperoni. Cheese: Provolone, American, Pepper Jack, Shredded Cheese, and Feta Cheese. Toppings: Romain lettuce, Spinach, Black Olives, Kalamata Olives, Jalapenos, Banana Peppers, Hard Boiled Eggs, Bell Peppers, Onions, Tomatoes, Cucumbers, Croutons, and Pickles. Dessings & Condiments: Chipotle Dressing, Ranch, Honey Mustard, Caesar, Mayo, Balsamic Vinegarette, and Italian. (Ketchup, Mustard, & Franks Hot Sauce available at registers)

## Nutribar

Including but not Limited to:

Mushrooms, Tomatoes, Carrots, Broccoli, Onions, Bell Peppers, Cucumbers, Cauliflower, Roasted Beets, Sweet Potatoes, Red Skin Potatoes, Edamame, Romaine, Green Leaf, Spinach, Spring Greens, Wheat Berry, Quinoa, Barley, Flax Seed, Tofu, Assorted Cheeses, Hummus, Assorted Beans, Eggs, Bacon, Composed Salads, Raisins, Dried Cranberries, Fresh Fruits, Sunflower Seeds, Croutons, Pita Chips, Olives, Banana Peppers, Jalapenos, and Assorted Dressings.

## EAT LOCAL

Local and /or Organic fruit and vegetable selections available in season.

Some fruit and vegetables grown at the high school

The Granville Schools Fresh Foods Program proudly serves locally grown foods in

cooperation with the following partners:

Birds Haven Farm, Finlayson Farms, Shagbark Seed and Mill Co, and Phillip's Meat Processing

Please discuss any food allergy issues concerning your child with the Executive Chef Jon Harbaugh 740.587.8156 <a href="mailto:idharbaugh@granvilleschools.org">idharbaugh@granvilleschools.org</a> or you can contact Kristen Marcela, RDN, AVI Foodsystems at <a href="mailto:kmarcela@avifoodsystems.com">kmarcela@avifoodsystems.com</a> for assistance

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