## December 2024 Breakfast and Snack Menu Full Day

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#### **Tuesday**

#### Wednesday

#### **Thursday**

### **Friday**

**Kix Cereal Mandarin Oranges** 

3

10

Yogurt **Pears** 

Cheerios **Pears** 

Cheese and Crackers Mandarin Oranges

**Snack Mix** (WGR Cereal, Crackers, Dried Fruit) **Bananas** 

> WGR Baaels w/ Cream Cheese **Peaches**

**WGR Banana Bites** Mini Apples

Cottage Cheese Pears

WGR English Muffil w/ Sun Butter **Mandarin Oranges** 

> Cheerios Mini Apples

Yogurt Peach Parfait w/ WGR Oat **Topping** 

12

Kix Cereal Tropical Fruit

**WGR Soft Pretzel** w/ Honey Mustard **Applesauce** 

WGR Blueberry Muffin Peaches

**WGR Butternut** Squash Muffins Pineapple Tidbits

**WGR Graham** Crackers Mandarin Oranges

# **No School December 16 to January 6**

See you January 7!

"WGR" means "Whole Grain Rich" and specifies that the item contains at least 50% whole grains.

No peanut, nuts, or pork products are used in the preparation of any menu item. Milk (1% low fat) is served with every lunch & breakfast.

KIDS CAN HELP COOK WINTER SOUASH BY:

Using a fork to scrape spaghetti squash flesh from the rind.

> Mix cooked squash with tomato sauce or spices.

Tossina chopped squash in olive oil and salt in a bag or bowl to prepare for roastina.

Mashina cooked squash.

Harvest of the Month:

## Winter Squash!!

This month we are learning all about winter squash. Squash are gourds. Squash come in two varieties: summer and winter. Winter squash are delicious roasted, baked, boiled, sautéed or microwaved. Find winter squash at your local farmer's market or supermarket. Squash with darker yellow or orange flesh are full of Vitamin A and are extra nutritious! Each variety has a unique flavor, try them all! Such as: butternut, delicata, spaghetti, acorn, hubbarb, and kabocha. Choose firm squash that are heavy for their size. You can store whole winter squash in a cool, dry place for up to three months! Ask your child about the squash served in the classroom!