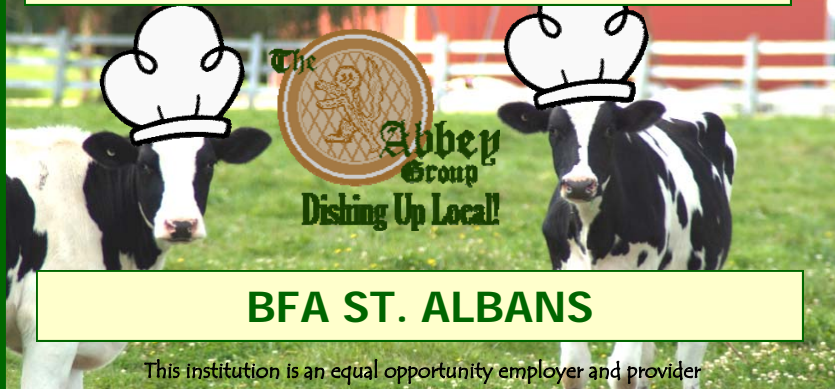


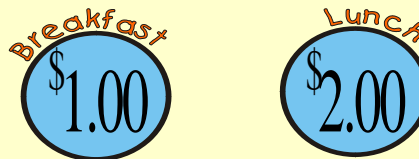
MENUS FOR MAY 2012



BFA ST. ALBANS

This institution is an equal opportunity employer and provider

Pay for meals on-line at



Providing parents a safe secure way to manage food service payments and to look up account balances.

Visit our website: www.abbeygroup.net/foodserve.htm to access school menus, online pre-pay and food policy statements.

Prices

Breakfast

Paid \$1.00
Reduced Free
Adult \$1.75

Lunch

Paid \$2.00
Reduced \$0.40
Adult \$3.25

Milk \$0.50

Comments or Suggestions?

Call or email
The Abbey Group
1-800-696-4748
comments@abbeygroup.net

Looking for a job that lets you be at home when your family needs you there?

Come Join our Team!!
Call today for more information.

1-866-933-4205 X24

School Nutrition Employee Week is May 7-11 Stop by and thank the School cafeteria staff



Tues., May 1
Earth Day Celebration
Baked Potato Bar
Chili, Homemade Cheese Sauce, Cabot Sour Cream & Fresh Chives

Whole Wheat Dinner Roll
Earth Day Bars

Fresh Fruit
Farm Fresh Milk

Wed., May 2
Soup & Sandwich
Grilled Cheese Sandwich on Wheat Bread

Hearty Country Vegetable Soup

Fresh Fruit
Farm Fresh Milk

Thurs., May 3
Buon Appetito
Wheat Spaghetti w/ Meat or Garden Marinara Sauce

Chopped Green Salad w/Herb Dressing
Homemade Garlic Breadsticks

Fresh Fruit
Farm Fresh Milk

Friday, May 4
Calzone Crazy!
Italian Style Calzones
Pepperoni or Ham & Cheese Filled

Fresh Carrot Sticks w/ Hummus Dip

Fresh Fruit
Farm Fresh Milk

AVAILABLE DAILY MEAL OPTIONS

MENUS ARE SUBJECT TO CHANGE
Hoagieville Deli Featuring Mckenzie Meats Zesty Pizza
Popular Express Lane
Grab-n-Go Deli Sandwiches and Salads
Garden Fresh Salad Bar
Cabot Yogurt Parfait & String Cheese
Vegetarian Options
OR
Hot Entrée listed
The Abbey Group's meal options are prepared home-style daily with fresh local products

Mon., May 7
Chicken Mania
Buffalo Style Chicken Wrap
Chicken & Buffalo Sauce in a Soft Flour Tortilla

Zesty Lemon Couscous
Spinach Salad w/ Apples & Maple Vinaigrette

Fresh Fruit
Farm Fresh Milk

Tues., May 8
American Made
Hearty Macaroni & Cheese

Roasted Broccoli
Homemade Cornbread

Fresh Fruit
Farm Fresh Milk

Wed., May 9
Localvore Day
Turkey & Cheddar Stuffed Bread Dough

Roasted Local Potato Wedges

Local Rhubarb Crunch
Farm Fresh Milk

Thurs., May 10
Fiesta
Taco Bar w/ The Works
Seasoned Taco Meat, Shredded Cheese, Lettuce, Onions, & Soft Flour Tortilla

Black Beans & Rice
Garden Salsa

Fresh Fruit
Farm Fresh Milk

Friday, May 11
Taste of Home
Ground Beef Stroganoff

Seasoned Green Peas
Wheat Dinner Roll

Fresh Fruit
Farm Fresh Milk

DAILY BREAKFAST OPTIONS

Whole Grain French Toast Sticks
Combo Bars on
Whole Wheat English Muffin
Ham & Cheese on Whole Wheat Bagel/
Whole Wheat English Muffin
Egg & Cheese
Whole Wheat Sandwich
Sausage & Cheese on Whole Wheat Bagel/Whole Wheat English Muffin
Breakfast Buns & Scrambled Eggs

**Cereal w/English Muffin, Yogurt Parfait, Bagels, Muffins, Fruit, Milk and 100% Juice offered EVERYDAY!!

Mon., May 14 Chicken Mania Sweet & Sour Chicken Veggie Fried Rice Harvest Muffin Mandarin Orange Cups Fresh Fruit Farm Fresh Milk	Tues., May 15 <i>Home Style</i> Homemade Shepherd's Pie Ground Beef, Mashed Potato & Corn Fresh Carrot Sticks w/Dip Homemade Cornbread Fresh Fruit Farm Fresh Milk	Wed., May 16 <i>Brunch For Lunch</i> Waffles w/ Warm Syrup Sweet & White Home Fries Sausage Links Fruit Filled Crisp Fresh Fruit Farm Fresh Milk	Thurs., May 17 End of Year BBQ Grilled Hamburgers & Hot Dogs w/all the Fixings Ketchup, Mustard, Relish, Pickles, Cheese, Lettuce, Tomato & Onions Summertime Potato Salad Chilled Watermelon Patriot Pops Farm Fresh Milk	Friday, May 18 <i>Itza Stromboli</i> Gourmet Filled Stromboli Pepperoni or Veggie & Cheese Filled Fresh Broccoli Spears w/ Ranch Dip Fresh Fruit Farm Fresh Milk
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We Support Local New England Companies

Garvey's Garden	Sentinel Orchards
VT. Country Farms	McKenzie
Cabot Cooperative	Mazza Farm Stand
Westminster Crackers	Cold Hollow Cider
New England Coffee	Sunrise Orchards
Champlain Orchards	B & D Potato Farm
VT. Hydroponic Produce LLC	




Mon., May 21 Catch of the Day Docksider Fish Sandwich w/Creamy Tartar Sauce Oven Baked French Fries Fresh Fruit Farm Fresh Milk	Tues., May 22 Soup & Breadsticks Homemade Garlic Breadsticks Brushed w/Garlic & Parmesan Marinara Dipping Sauce Hearty Chicken & Vegetable Noodle Soup Fresh Fruit Farm Fresh Milk	Wed., May 23 All-American Goulash Meat, Tomato Sauce & Pasta Spinach w/ Chick Peas Oatmeal Dinner Roll Fresh Fruit Farm Fresh Milk	Thurs., May 24 Fiesta Nachos Supreme Seasoned Taco Meat, Nacho Cheese Sauce, Lettuce, & Corn Tortilla Chips Spanish Rice Garden Salsa Happy Birthday Cake Fresh Fruit Farm Fresh Milk	Friday, May 25 Chicken Mania Chicken Parm Sandwich on Wheat Roll Marinated Veggies & Beans Roasted Red Potatoes Fresh Fruit Farm Fresh Milk
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Whole grain options offered daily




Mon., May 28 <p align="center">No School Memorial Day</p>	Tues., May 29 That's Italian Italian Style Meatball Sub On Wheat Roll Sweet Potato Wedges Fresh Fruit Farm Fresh Milk	Wed., May 30 Itza Wrap Chicken Caesar Salad Wrap Chicken, Romaine, Caesar Dressing on Soft Flour Tortilla Seasoned Couscous Fresh Fruit Farm Fresh Milk	Thurs., May 31 Fiesta Cheesy Quesadilla or Chicken & Cheese Quesadilla on Soft Flour Tortilla Brown Rice Pilaf Black Bean Salsa Low-Fat Dessert Fresh Fruit Farm Fresh Milk
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Scan the QR code above with your Smart Phone to Access the Abbey Group Website

Vegetable of the Month: Spinach



Spinach is a cool season crop and belongs to the goosefoot family along with Swiss chard and beets. Spinach is low in calories, and is a good source of vitamin C, vitamin A, and minerals, especially iron. Spinach is best eaten fresh. It loses nutritional properties with each passing day.

Sweet Spinach Salad

3 tbs Orange juice concentrate 2 tbs sugar 2 tbs cider vinegar 1 1/2 tsp chopped onion 1/4 tsp salt 1/2 cup vegetable oil 10 oz. pkg Fresh baby spinach 1 (15 ounce) can mandarin oranges 2/3 cup slivered almonds	
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- In a blender, combine the orange juice concentrate, sugar, vinegar, onion and salt. While processing, gradually add oil in a steady stream. Refrigerate for at least 1 hour or until chilled.
- On salad plates, arrange the spinach, mandarin oranges and almonds. Drizzle w/Dressing