

MENUS FOR MAY 2012



BELLOWS FALLS CENTRAL SCHOOL

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 \$1.25
Reduced Free
Adult \$1.75

Lunch

Paid \$2.00
Reduced \$0.40
Adult \$3.50

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

AVAILABLE DAILY MEAL OPTIONS

MENUS ARE SUBJECT TO CHANGE

Hoagieville Deli
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!

DAILY BREAKFAST OPTIONS

Monday
Whole Grain French Toast Sticks w/syrup

Tuesday
Sausage & Cheese and Egg & Cheese on Whole Wheat English Muffins

Wednesday
Healthy Breakfast Pizza

Thursday
Sausage & Cheese and Ham & Cheese on Whole Wheat Bagels

Friday
Breakfast Buns & Scrambled Eggs
**Cereal w/English Muffin, Yogurt Parfait, Bagels, Muffins, Fruit, Milk and 100% Juice offered EVERYDAY!!

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



Tues., May 1	Wed., May 2	Thurs., May 3	Friday, May 4
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	Soup & Sandwich Grilled Cheese Sandwich on Wheat Bread Hearty Country Vegetable Soup Fresh Fruit Farm Fresh Milk	Buon Appetito Wheat Spaghetti w/ Meat or Garden Marinara Sauce Chopped Green Salad w/Herb Dressing Homemade Garlic Breadsticks Fresh Fruit Farm Fresh Milk	Itza Pizza Homemade Cheese or Pepperoni Pizza Fresh Carrot Sticks w/ Hummus Dip Fresh Fruit Farm Fresh Milk
Mon., May 7	Tues., May 8	Wed., May 9	Thurs., May 10
Chicken Mania Grilled Chicken Sandwich on Wheat Roll Lettuce & Tomato Zesty Lemon Couscous Spinach Salad w/ Apples & Maple Vinaigrette Fresh Fruit Farm Fresh Milk	American Made Hearty Macaroni & Cheese Roasted Broccoli Homemade Cornbread Fresh Fruit Farm Fresh Milk	Localvore Day Turkey & Cheddar Stuffed Bread Dough Roasted Local Potato Wedges Local Rhubarb Crunch Farm Fresh Milk	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			
Itza Pizza Homemade Cheese or Pepperoni Pizza Side Caesar Salad Fresh Fruit Farm Fresh Milk			

Mon., May 14 Chicken Mania Oven Baked Chicken Nuggets w/Dipping Sauce Garden Pasta Salad Harvest Muffin Fresh Fruit Farm Fresh Milk	Tues., May 15 Home Style Homemade Shepherd's Pie Ground Beef, Mashed Potato & Corn Fresh Carrot Sticks w/Dip Homemade Cornbread Fresh Fruit Farm Fresh Milk	Wed., May 16 Brunch For Lunch Waffles w/ Warm Syrup Sweet & White Home Fries Sausage Links Fruit Filled Crisp Fresh Fruit Farm Fresh Milk	Thurs., May 17 Fiesta Chicken Fajitas Chicken, Soft Flour Tortilla, Cabot Sour Cream Brown Rice Pilaf Black Bean Salsa Fresh Fruit Farm Fresh Milk	Friday, May 18 Itza Pizza Homemade Cheese or Pepperoni Pizza Fresh Broccoli Spears w/ Ranch Dip Fresh Fruit Farm Fresh Milk
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We Support Local New England Companies

Windham Farm & Food Network	Harlow Farm
Green Mtn. Orchards	Old Athens Farm
Fertile Fields Farm	McKenzie
Westminster Organics Farm	Mazza Farm Stand
High Meadows Farm	Cabot Coop
Grafton Village Cheese Co.	Dutton Farm
New England Coffee	
VT. Hydroponic Produce	
VT. Hydroponic Produce LLC	


Mon., May 21 Catch of the Day Fish N Chips Fish Sticks & French Fries w/Creamy Tartar Sauce Oven Baked French Fries Wheat Dinner Roll 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 Itza Pizza Homemade Cheese or Pepperoni Pizza Dark Green Garden Salad Fresh Fruit Farm Fresh Milk
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Whole grain options offered daily




Abbey Group
Baking Up Local

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	
1. 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.	
2. On salad plates, arrange the spinach, mandarin oranges and almonds. Drizzle w/Dressing	