

MARCH 2017

Lunch Hours

10:15 a.m. - 1:00 p.m.

Student Prices

| Daily | .\$2.50 |
|------------------|---------|
| Daily (Reduced) | |
| Weekly (Reduced) | \$2.00 |

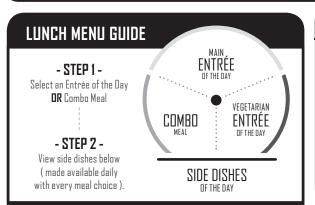
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| aily\$3.25 |



Menu subject to change based on availability.Assorted items are available at à la carte prices. Kindergarten

students may either be served a daily lunch entrée of their choosing (complete with assorted side dishes), or request to be served a Chef Salad Entrée instead (available everyday). Lunch entrée offerings will always include at least one vegetarian option to choose from. Students will be offered milk with their lunch selections. All meals served by Fort Bend ISD are tree nut free, peanut-free, and pork-free. Lunch Meal Calories: Minimum 550 calories, Maximum 650 calories, For more information, contact the Fort Bend ISD Child Nutrition Office. Phone: (281) 634-1855 Online: www.fortbendisd.com/childnutrition

MONDAY THESDAY WEDNESDAY THURSDAY FRIDAY





served with-Seasoned brown rice, carrot wheels. oarden salad, seasonal fruit, and choice of milk

8



2

9



Seasoned potato wedges, combination salad, seasonal fruit, and choice nf milk

10



nf milk

served with: French fries, carrot sticks, burger Mashed potatoes, lettuce & tomato trimminos, seaonal fruit, and choice cup, seasonal fruit, and choice of milk

Spicy Chicken'

Sandwich

& potato wedges

Chicken Fried Steak

with aravy and

whole wheat hot roll

Cheese

Pizza

Baked Chicken & whole wheat hot roll BBQ Riblet Gardenburger Sandwich & seasoned fries

served with:

Brown rice, steamed broccoli, garden salad, seasonal fruit, and choice nf milk

Beef Nachos Vegetarian Corn Dog Nachns A crinkle out fries

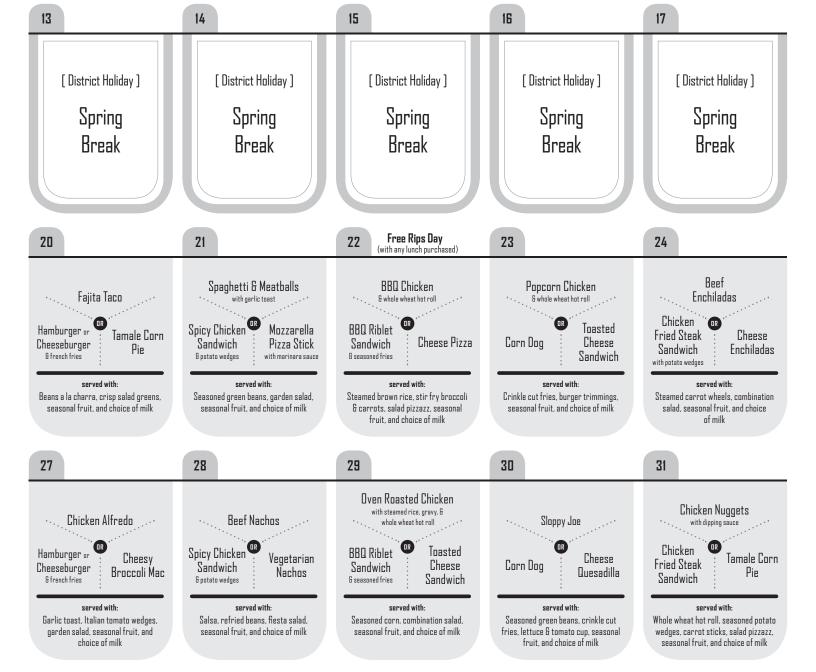
served with:

Salsa, Spanish rice, refried beans, steamed carrots, fiesta salad. seasonal fruit and choice of milk

Chili Mac Tnasted Chicken Fried Cheese Steak Sandwich Sandwich with potato wedges

served with:

Seasoned green beans, salad pizzazz, seasonal fruit, and choice of milk





bright and soapy.

Cilantro Chicken

Ingredients:

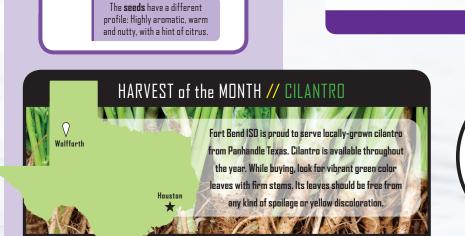
4 boneless, skinless chicken breast halves
1/4 cup lime juice
1/2 cup fresh cilantro, chopped
6 garlic cloves, chopped
1 Tbsp. honey

1 Tbsp. olive oil 1/2 tsp. salt

1/4 tsp. pepper

Directions:

Pound chicken breasts to an even thickness (about 1/2 in) and place in shallow baking pan. In a small bowl, mix lime juice, cilantro, garlic, honey, olive oil, salt & pepper. Pour over chicken and turn pieces to coat evenly. Cover and chill at least 30 minutes or overnight. Lay chicken on a grill over medium heat and cook, turning once, until no longer pink in the center, 4-6 minutes per side.





Fort Bend Independent School District
Child Nutrition Department

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