

April 2026

LUNCH MENU CACFP HIGH DESERT MONTESSORI



BOYS & GIRLS CLUB
OF TRUCKEE MEADOWS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		1 SPRING BREAK	2 SPRING BREAK	3 SPRING BREAK
2/1 EACH CHICKEN & WAFFLES (WW) 6 4OZ ZUCCHINI WEDGES 1 EACH BANANAS 8OZ MILK	2OZ GROUND BEEF TACO TUESDAY 7 4OZ ROASTED CORN 2OZ SLICED APPLES 1 EACH TORTILLAS (WW) 8OZ MILK	4OZ TERIYAKI CHICKEN STIR FRY 8 4OZ CARROTS 2OZ BROWN RICE (WG) 2OZ FRESH SEASONAL FRUIT 8OZ MILK	6OZ LASAGNA MAC* (WW) 9 4OZ BLACK BEAN SALAD 1 EACH BANANAS 8OZ MILK	3OZ BBQ PULLED PORK 10 4OZ POTATO WEDGES 1 EACH CLEMENTINES 1 EACH CORNBREAD (WG) 8OZ MILK
1 EACH HOT DOG 13 4OZ BAKED BEANS 1 EACH BANANAS 1 EACH BUNS (WW) 8OZ MILK	4OZ TIKKA MASALA* 14 4OZ GREEN BEANS 2OZ SLICED APPLES 2OZ BROWN RICE (WG) 8OZ MILK	1 EACH BEAN & CHEESE BURRITO (WW) 15 4OZ CREAMY CORN 2OZ FRESH SEASONAL FRUIT 8OZ MILK	1 EACH HOMEMADE CHEESE FOCACCIA PIZZA (WW) 16 4OZ CARROT STICKS 1 EACH BANANAS 8OZ MILK	17 STAFF DEVELOPMENT DAY
3OZ/3 EACH PENNE W/MEATBALLS (WW) 20 4OZ CUCUMBER SLICES 1 EACH BANANAS 8OZ MILK	2OZ GROUND BEEF TACO TUESDAY 21 4OZ REFRIED BEANS 2OZ SLICED APPLES 1 EACH TORTILLAS (WW) 8OZ MILK	2 EACH SAUSAGE PATTY 22 4OZ BROCCOLI 2OZ FRESH SEASONAL FRUIT 1 EACH MAPLE WAFFLES (WW) 8OZ MILK	1 EACH CLASSIC CHEESEBURGER 23 4OZ TATER TOTS 1 EACH BANANAS 1 EACH BURGER BUN (WW) 8OZ MILK	4OZ ORANGE CHICKEN 24 4OZ CARROTS 2OZ BROWN RICE (WG) 1 EACH CLEMENTINES 8OZ MILK
12 EACH POPCORN CHICKEN BOWL (WW) 27 4OZ MASHED POTATOES 1 EACH BANANAS 8OZ MILK	6OZ MAC & CHEESE (WW) 28 4OZ STEAMED PEAS 2OZ SLICED APPLES 8OZ MILK	4OZ ORANGE CHICKEN 29 4OZ GREEN BEANS 2OZ BROWN RICE (WG) 2OZ FRESH SEASONAL FRUIT 8OZ MILK EARLY RELEASE	1 EACH HOMEMADE PEPPERONI FOCACCIA PIZZA (WW) 30 4OZ CARROT STICKS 1 EACH BANANAS 8OZ MILK	1 EACH CHICKEN PARMESAN 1 4OZ THREE BEAN SALAD 1 EACH CLEMENTINES 1 EACH GARLIC BREAD (WW) 8OZ MILK

MENU SUBJECT TO CHANGE. THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER
MENU PREPARED BY DONALD W. REYNOLDS CULINARY TEAM AND LEAD BY FABIAN GUERRERO
THE BOYS AND GIRLS CLUB STRIVES TO SIGNIFICANTLY REDUCE PROCESSED FOOD ON EVERY MEAL ITEM
*NOTATES HOMEMADE ITEMS