




 **elmwood franklin school**
April 13 – April 17 Lunch Menu*

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|--|--|---|---|---|--|
|  <i>Feature of the Day</i> | Buffalo Chicken Mac & Cheese Topped with a White Cheddar Cheese Sauce Glazed Brown Sugar Carrots GF, DF | Baked Glazed Sweet and Sour Meatballs Creamy Mashed Potatoes Sautéed Veggies GF, DF | Chicken Parmesan: Italian Seasoned Chicken Breast Topped with Marinara & Cheese Blend Seasoned Green Beans Pasta Aioli GF, DF | 100% Beef Cheeseburgers Topped with Cheddar Cheese Buttered Pasta Sweet Glazed Carrots GF, DF | Fresh Baked Pizza: Selection of Cheese or Pepperoni Seasoned Potato Wedges Grilled Vegetables GF, DF |
|  <i>Meatless Meals</i> | Queso Mac & Cheese Served with Fresh Avocado & Lightly Spiced with Mild Banana Peppers | BBQ Pulled Mushroom Sandwich: Wild Mushrooms with Sweet BBQ & Vinegar Slaw DF | Cheesy Asparagus Orzo Pasta with Asparagus, Peas, & Cheese Blend | Falafel Salad Topped with Lettuce, Tomato, Onion & Pickles GF, DF | Buffalo Style Cauliflower Sliders Topped with Buffalo Sauce, Leaf Lettuce & Pickles DF |
|  <i>Fresh Made Soups</i> | Italian Wedding GF | Broccoli Cheddar GF | Chicken & Rice GF, DF | Tomato Bisque with Chicken GF | Lentil Soup with Lemon and Spinach |
| Mid-Morning Snack Allergen friendly snack alternative is fresh fruit. | Summer Harvest Sun Chips | Benefit Bars | Clementines | Whole Grain Chocolate Chip Muffins | Issa Pita Chips (Variety of Flavors) |

***GF = Gluten Free**
DF = Dairy Free

Allergen Meal Substitutions Available
(Upon Request)

Daily Options
Turkey
Salami
Cheese
Sunbutter

Sunbutter and Jelly
Buttered Noodles

NYS Farm Fresh Daily Salad Bar

Lettuce
Carrots
Cucumbers
Tomatoes

Variety of seasonal produce

Salad Bar Toppings:
Bacon Bits, Croutons, Crumbled Eggs, Olives, Peppercini, Shredded Cheddar, and Assorted Dressings

(Menu subject to change)




We proudly offer fresh fruit, and local Upstate Farms 1% and skim milk daily.

Please contact Chef Joe at jlattanzio@elmwoodfranklin.org with questions on this menu.



elmwood franklin school




April 20 – April 24 Lunch Menu

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|--|---|--|--|---|--|
|  <p><i>Feature of the Day</i></p> | Pasta and Meatballs Served with Marina Sauce Garlic Green Beans Bread Sticks Caesar Salad GF, DF | Breaded Chicken Breast Patties Shoestring Fries Sweet Brussel Sprouts GF, DF | Beef & Cheese Loaded Tortillas with Seasoned Mexican Rice and Roasted Corn Served with All the Fixings GF, DF | Cheese Tortellini with Marinara Seasoned Fresh Cut Green Beans Garlic Bread Sticks Caesar Salad GF, DF | Chicken Finger Basket: Crispy Chicken Tenders & Curley Q Seasoned Fries Roasted Broccoli GF, DF |
|  <p><i>Meatless Meals</i></p> | Gnocchi with Pesto and Cheese Blend | Au Gratin Potatoes with Chives GF | Greek Style Pita Wraps | Stuffed Italian Seasoned Bell Peppers with Ricotta Cheese & Seasoned Breading GF | Buffalo Style Cauliflower Sliders with Hummus Spread GF, DF |
|  <p><i>Fresh Made Soups</i></p> | Homestyle Beef Chili | Cream of Mushroom GF | Beef Vegetable GF, DF | Chicken Noodle DF | Chicken Tortilla GF, DF |
| Mid-Morning Snack Allergen friendly snack alternative is fresh fruit. | Mini Bagels with Cream Cheese | Cheese and Crackers | Mixed Fruit Yogurt | Sun Chips | Grapes |

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April 27 – May 1 Lunch Menu

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|--|--|---|--|--|---|
|  <i>Feature of the Day</i> | Ditalini Pasta and Peas with Chicken tossed in an Olive Oil Sauce Blanched Green Beans French Baguette <i>GF, DF</i> | Grilled Turkey and Cheese Sandwiches Served on Sourdough Potato Wedges Grilled Vegetables <i>GF, DF</i> | Chicken Alfredo Steamed Broccoli Dinner Rolls Served Caesar Salad <i>GF, DF</i> | 100% All-Natural Beef Hot Dogs Served on a Brioche Bun Crinkle Cut French Fries Roasted Seasonal Veg. | Chicken Souvlaki Plate: Marinated Chicken Tenders Greek Potatoes Blanched Green Beans Served with Local Pita Chips & All the Fixings |
|  <i>Meatless Meals</i> | Butter Beans with a Tomato Blush Sauce and Fresh Basil <i>GF, DF</i> | Mushroom Pot Pie over Warm Biscuits | Spaghetti Squash Pomodoro Seasoned Squash Topped with a Fresh Basil Tomato Sauce <i>GF, DF</i> | Eggplant Parmesan Orzo Pasta Baked with Fresh Mozzarella | Stuffed Mediterranean Grape Leaves <i>DF</i> |
|  <i>Fresh Made Soups</i> | Escarole & Beans <i>GF</i> | Cream of Potato with Scallions <i>GF</i> | Italian Wedding | Minestrone | Lentil Vegetable |
| Mid-Morning Snack <i>Allergen friendly snack alternative is fresh fruit.</i> | Toasted Croissants with butter | Blueberry Muffins | Cheez-Its | Apple Sauce | Mixed Fruit Snacks |

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