



January 2025 GRADES 6-12 LUNCH MENU

CUISINE DAY

Monday <i>Americana</i> Fresh Farm Picks	Tuesday <i>SOUTH OF THE BORDER</i>	Wednesday <i>asian</i>	Thursday <i>Homestyle</i>	Friday <i>ITALIAN</i>
		1 NO SCHOOL	2 NO SCHOOL	3 NO SCHOOL
6 Buffalo Breaded Chicken Sandwich w/Bleu Cheese Dressing * Ranch Tater Tots	7 * Grilled Stuffed Burrito * Lime & Chili Sweet Corn	8 * Teriyaki Popcorn Chicken Brown Rice	9 ✓* Macaroni & Cheese Bar **● Toppings: Bacon, Pulled BBQ Pork, & Taco Meat	10 * Chicken Parmesan Sandwich * Italian Tater Tots
13 * Creamy Tomato Basil Soup ◆✓* Toasted Cheese	14 Baja Breaded Fish Tacos * Pink Chili Sauce * Honey Slaw Tortilla Chips	15 * Chicken Tikka Masala Jasmine Turmeric Rice	16 ✓* Chicken Pot Pie	17 * Pasta Bar ✓* Herb Focaccia
20 MLK DAY NO SCHOOL	21 * * Al Pastor Pork Tacos Tortilla Chips	22 * Ramen Bar	23 Hot Dog Bar ●* Beef Chili & Queso Tater Tots ✓* Chewy Chocolate Cookie	24 * Italian Meatball Slider * Sweet Potato Wedges
27 ●* Smash Burger Bar Tater Tots	28 * * Pork Carnitas & Cheddar Enchilada Tortilla Chips	29 ✓* Cinnamon Roll * Sausage Patty * Hash Brown	30 ✓* Macaroni & Cheese Bar **● Toppings: Bacon, Pulled BBQ Pork, & Taco Meat	31 NO SCHOOL (LPHS in Session) * * ✓ Italian Stomboli

Daily Dishes

- M ▼◆* Egg Salad
- Tu ▼* Nachos w/ ✓Meat & Cheese
- W ▼◆* Hummas Plate w/ Vegetables & Tortilla Chips
- Th ▼* Tuna Salad
- F ▼◆* Deviled Eggs
- KEY**
- ★ New
 - Painted Hills Natural Beef
 - ✕ May contain pork
 - ▼ Gluten Free
 - Draper Valley Farms
 - ☼ Shellfish Allergy
 - ✓ Camas Country Mills Flour
 - ◆ Vegetarian
 - * Shrimp Allergy
 - ♥ Oregon Caught
 - * Made fresh from scratch
 - ⊙ Peanuts

SERVED DAILY:

Lowfat & Nonfat White Milk, Nonfat Chocolate Milk, Variety of Fruits, Salads, Fresh Vegetables, Fruit Juice, Dessert when menued

B E N D L A P I N E
S c h o o l s



- This institution is an equal opportunity provider.
- Menu subject to change • Printed on Recycled Paper