

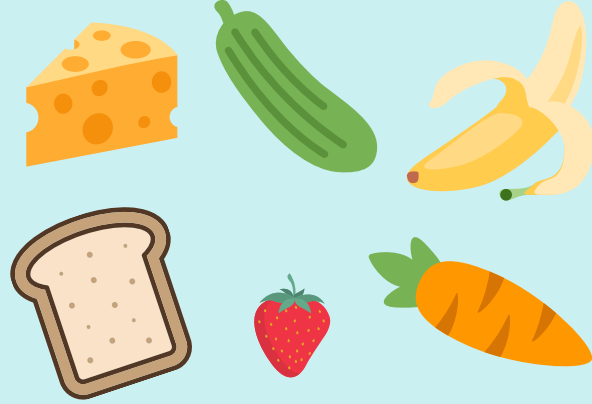


March

SNACK MENU

March's learning theme is
"Spring & the Farm"

 = Homemade



	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5
MON		AM: Rice cakes, hummus & green peppers PM: Southwest quinoa bowl 	AM: Cinnamon apple slices with sunbutter PM: Pizza quesadillas 	AM: Rice cakes, hummus & green peppers PM: Southwest quinoa bowl 	AM: Cinnamon apple slices with sunbutter PM: Pizza quesadillas 
TUE	 AM: Strawberry oatmeal PM: Wild rice & veggie soup 	 AM: Fruit pizza crackers with yogurt & kiwi PM: Loaded veggie chili 	 AM: Strawberry oatmeal PM: Wild rice & veggie soup 	 AM: Fruit pizza crackers with yogurt & kiwi PM: Loaded veggie chili 	 AM: Strawberry oatmeal PM: Wild rice & veggie soup 
WED	 AM: Green smoothie PM: Veggie pasta salad 	 AM: Mango yogurt pops PM: Cucumber sticks with hummus 	 AM: Green smoothie PM: Veggie pasta salad 	 AM: Mango yogurt pops PM: Cucumber sticks with hummus 	 AM: Green smoothie PM: Veggie pasta salad 
THU	 AM: Raspberry banana "nice" cream PM: Green grapes, bananas, Cheerios 	 AM: Breakfast Power Bowl PM: Avocado & tomato sandwich 	 AM: Raspberry banana "nice" cream PM: Green grapes, bananas, Cheerios 	 AM: Breakfast Power Bowl PM: Avocado & tomato sandwich 	 AM: Raspberry banana "nice" cream PM: Green grapes, bananas, Cheerios 
FRI	 AM: Mango pineapple yogurt bark PM: Sunbutter banana pita 	 AM: Kiwi yogurt bark PM: Whole grain BBQ black bean tortilla wrap 	 AM: Mango pineapple yogurt bark PM: Sunbutter banana pita 	 AM: Kiwi yogurt bark PM: Whole grain BBQ black bean tortilla wrap 	

We try to always use organic ingredients unless unavailable. Any exceptions or changes to menu will be noted and are always accessible to families upon request. In season this month: Long-lasting storage crops such as winter squash, onions, dry beans, beets and sweet potatoes as well as broccoli, cabbage and greens.