

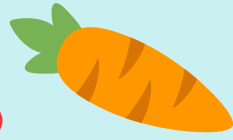
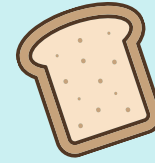
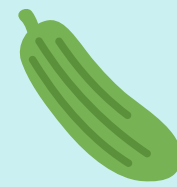


March

SNACK MENU

This month's learning themes are
"Spring & the Farm"

 = Homemade Ingredients



	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5
MON		AM: Yogurt & bananas PM: Sunbutter & whole wheat toast	AM: Bananas & graham crackers PM: Apple butter & whole wheat toast	AM: Yogurt & bananas PM: Sunbutter & whole wheat toast	AM: Bananas & graham crackers PM: Apple butter & whole wheat toast
TUE		AM: Fruit salad & graham crackers  PM: Carrots & cucumbers with homemade ranch dip	CLOSED STAFF PROFESSIONAL DEVELOPMENT 	AM: Fruit salad & graham crackers  PM: Carrots & cucumbers with homemade ranch dip	AM: Blueberries & cheerios  PM: Cucumbers & cheese cubes
WED	 AM: Banana & overnight oats PM: Watermelon & whole grain crackers	 AM: Blueberry, spinach & banana smoothie PM: Bell peppers & chickpea puffs	AM: Mango & Cheerios PM: Cucumber & cheese cubes	 AM: Blueberry, spinach & banana smoothie PM: Bell peppers & chickpea puffs	 AM: Banana & overnight oats PM: Watermelon & whole grain crackers
THU	 AM: Strawberry, spinach & banana smoothie  PM: Air-fried zucchini	AM: Pineapple & Cheerios PM: Apples & sunbutter	 AM: Strawberry, spinach & banana smoothie  PM: Black bean & corn quesadillas 	AM: Mango & Cheerios PM: Apples & sunbutter	 AM: Strawberry, spinach & banana smoothie  PM: Black bean & corn quesadilla
FRI	AM: Mango & Cheerios  PM: Banana pancake bites	AM: Watermelon & whole grain crackers  PM: Homemade Chex mix	AM: Honeydew melon & kiwi with whole grain crackers  PM: Shamrock Banana pancake bites	AM: Pineapple & whole grain crackers  PM: Homemade Chex mix	AM: Mango & Cheerios PM: Banana pancake bites

We try to always use organic ingredients unless unavailable.- all fruit is organic. Any exceptions or changes to menu will be noted and are always accessible to families upon request.