

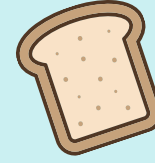
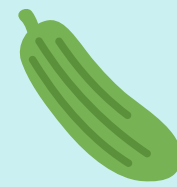


# May

## SNACK MENU

This month's learning themes are "Plants & Insects"

= Homemade Ingredients



	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5
MON	AM: Graham crackers & bananas PM: Apple butter & whole wheat toast	AM: Granola with milk PM: Cucumbers & cheese cubes	AM: Granola clusters PM: Watermelon & whole grain crackers	AM: Graham crackers & bananas PM: Apple butter & whole wheat toast	AM: Graham crackers & bananas PM: Apple butter & whole wheat toast
TUE	AM: Fruit salad & sweet potato crackers PM: Cucumbers & cheese	AM: Watermelon & cinnamon bread slices PM: Carrots & chickpea puffs	AM: Fruit salad & graham crackers PM: Quesadillas	AM: Quesadillas PM: Cucumbers & cheese cubes	AM: Fruit salad & sweet potato crackers PM: Cucumbers & cheese
WED	AM: Mango, spinach & banana smoothie PM: Carrots & chickpea puffs	AM: Banana pancakes PM: Watermelon & whole grain crackers	AM: Mango, spinach & banana smoothie PM: Bell peppers & chickpea puffs	AM: Granola clusters PM: Watermelon & whole grain crackers	AM: Mango, spinach & banana smoothie PM: Bell peppers & chickpea puffs
THU	AM: Pineapple & Cheerios PM: Quesadillas	AM: Strawberry, spinach & banana smoothie PM: Cocoa tofu pudding	AM: Banana pancakes PM: Cucumbers & cheese cubes	AM: Strawberry, spinach & banana smoothie PM: Carrots & chickpea puffs	AM: Pineapple & Cheerios PM: Quesadillas
FRI	AM: Watermelon & whole grain crackers PM: Pita bread with homemade hummus	AM: Oat balls PM: Apples & sunbutter	AM: Pumpkin pancake bites PM: Cinnamon bread slices with carrots	AM: Mango & Cheerios PM: Cocoa & tofu pudding	AM: Watermelon & whole grain crackers PM: Pita bread with homemade hummus



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 and modifications are done to address child-specific allergies and intolerances. We are a nut-free facility.