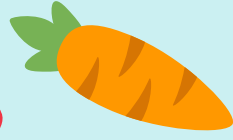
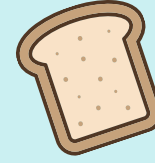
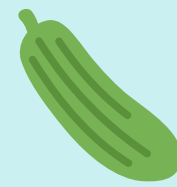




# June



## SNACK MENU

This month's learning theme is "Summertime!"

 = Homemade Ingredients

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

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.