



# May

## This month's learning theme is SNACK MENU



= Homemade Ingredients

MON	TUE	WED 1	THU 2	FRI 3
		AM: Banana, blueberry & whole wheat bread PM: Quesadillas	AM: Mango, strawberry & cheerios PM: Carrots & chickpea puffs	AM: Orange & graham crackers PM: Bell peppers & garden veggie straws
6 AM: Blueberry yogurt & cheerios PM: Quesadilla	7 AM: Granola & milk PM: Seasonal fruit & whole grain crackers	8 AM: Banana, apple & sweet potato crackers PM: Carrots & garden veggie straws	9 AM: Strawberry, banana, spinach smoothie PM: Sun butter & cinnamon bread	10 AM: Banana, blueberries pancakes PM: Watermelon, melon & cheerios
13 AM: Banana & sweet potato crackers PM: Bell peppers & chickpea Puffs	14 AM: Granola & milk PM: Quesadillas with spinach	15 AM: Pineapple, mango & cheerios PM: Orange & garden veggie straws	16 AM: Blueberry, spinach & banana smoothie PM: Cheese sandwiches	17 AM: Carrots & chickpea puffs PM: Grapes & cinnamon bread
20 AM: Bell peppers & cheese cubes PM: Carrots & garden veggie straws	21 AM: Seasonal fruit & whole grain crackers PM: Granola & milk	22 AM: Banana & blueberry pancakes bites PM: Oranges & sweet potato crackers	23 AM: Mango, spinach & banana smoothie PM: Cheese sandwiches	24 AM: Fruit salad & cheerios PM: Cucumbers garden veggie straws
27 AM: Yogurt & cheerios PM: Cinnamon bread & sun butter	28 AM: Watermelon, pineapple & sweet potato crackers PM: Cucumbers & cheese cubes	29 AM: Granola & milk PM: Bell peppers & chickpea puffs	30 AM: Banana, spinach & blueberry smoothie PM: Apples, orange & whole grain crackers	31 AM: Grapes, melon, pineapple & wheat thins PM: Cheese sandwiches

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.