MARCH

Welcome to the Coupeville Middle and High School Connected Food Program!

Students may choose 1 of 4 daily options. All options come with Salad Bar and Milk.



Daily Entree

Our daily offering of scratch-made meals. Rice is always available as a grain alternative



Power Deli Kit

Sliced turkey, mozzarella cheese stick, egg and a warm Little Red Hen Bakery roll



Smoothie

Flavorful fruit and veg smoothies made with yogurt. Served with crackers



Caesar Salad

Fresh greens with chicken, croutons and homemade Caesar dressing.

Monday

Tuesday

Wednesday

Thursday

Friday



HARVEST OF THE MONTH

Legumes



Parent Teacher Conferences

No School

LUNCH @ 😤



Chicken Basil Melt on Flatbread



3 Sisters Farm Beef and Bean Taco with Salsa, Lettuce and Sour Cream



Penn Cove Mussel Chowder, Cheese stick and Warm Pretzel



Chicken Alfredo over Pasta with School Farm Green Beans

LUNCH @ 00



Cheese Pizza with Build Your Own Toppings

LUNCH @ O



Grilled Cheese and Tomato Soup

12



Bison and Bean Taco with Salsa, Lettuce and Sour Cream

LUNCH @

Chicken Tender with Roasted Potatoes and Broccoli

14



Cauliflower Mac n' Cheese and Yogurt

LUNCH 🐠 Chicken and Vegetable Ramen

LUNCH @P

Cuban Style Pulled Pork Sandwich

19

LUNCH @ 60



Chicken and Bean Quesadilla with Toppings

20

LUNCH 🐠 🌕

Lentil Daal Soup with Cheese stick and Flatbread

21



Pork and Veggie Yakisoba

LUNCH 66 69

Cheese Pizza with Build Your Own **Toppings**

LUNCH GF

Chicken Gyro with Cucumber Tzatziki Sauce

26



Beef and Bean Nachos



Hamburger with Potatoes and Creamy Coleslaw

28

LUNCH @

Pasta with Marinara and Mozzarella

29

LUNCH @

Yellow Curry with Beef over Rice



School Farm Grown



Locally Grown or Produced



Gluten-Free Option



Vegetarian



Coupeville School District does not discriminate in any programs or activities on the basis of sex, race, creed, religion, color, national origin, age, veteran or military status, sexual orientation, gender expression or identity, disability, or the use of a trained dog guide or service animal and provides equal access to the Boy Scouts and other designated youth groups. The board designates the superintendent to serve as the district's coordinator regarding: Title IX, Section 504/ADA, Civil Rights Compliance, and to handle questions and investigate any complaints communicated to the district of alleged discrimination. Superintendent, 501 South Main Street, Coupeville, WA 98239, 360-678-2404

The Kitchen Sink

A LITTLE BIT OF EVERYTHING FROM THE CONNECTED FOOD PROGRAM

ON THE SCHOOL FARM

Arwen Norman, School Farm Manager



Hap-pea almost spring from the school farm! Our grow light shelf is set up in the elementary cafeteria and the first seeds of the season -- peas planted by the first grade -- are sprouting.

NEW DAILY HOT BREAKFAST MENU

BEGINS FEBRUARY 5th

Check out these new items that will be available every day!

Egg and Cheese Sandwich **Breakfast Burrito**

Homemade Muffin

Toasted on an English Muffin Meat, egg, cheese and rice rolled in a tortilla

Rotating flavors of student favorites

HARVEST OF THE MONTH Legumes

Connected Food Program

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From the Kitchen

Salmon and Bison on the menu? What is happening?

This school year the USDA is piloting a local food program. Offering locally sourced foods like sockeye salmon, ground bison, and frozen apricots and raspberries can introduce students to new flavors and healthier options. Those foods are completely free of charge to us and we were able to secure over \$8000 worth of local food for our students to try out.

It's fantastic to see the USDA and OSPI supporting such programs, enriching school menus and potentially inspiring lifelong healthy eating habits. What a great way to start 2024! It's a win-win situation for everyone involved!

We'll see you at breakfast and lunch!

Andreas Wurzrainer,
 Food Service Director

By the Numbers

196 Average daily student breakfasts in January

593 Average daily student lunches in January

450 Pounds of salmon received

1140 Pounds of raspberries received

300 Pounds of bison received