



## Tuesday, Wednesday, Thursday Lunch Menu: May and June 2012

*All lunches below served with fresh seasonal vegetables and fruit on the side  
Lunches as flexible as possible for individual taste and plated for each person at the window!*

### May 2012

#### **Tuesday, May 1<sup>st</sup> ~ fresh fruit smoothies**

*head chef: Beth Bailey ~ sous chef: Karin Petersen*

Seasonal fruit smoothies served with fresh bread and cheese, veggies, and hard-boiled eggs.

#### **Wednesday, May 2<sup>nd</sup> ~ mac & cheese**

*head chef: Mr. Reed ~ sous chef: Sarah Huskins + Stephanie Zimmerman*

Mr. Reed's famous macaroni and cheese made with organic pasta and a cheesy béchamel sauce.

#### **Thursday, May 3<sup>rd</sup> ~ hamburgers**

*head chef: Ilda Pulido ~ sous chef: Pam Truax*

Kobe beef hamburger sliders on Hawaiian bread, served with seasonal mixed greens and popcorn.

#### **Tuesday, May 8<sup>th</sup> ~ bagel day**

*head chef: Sharon Reed ~ sous chef: Sarah Huskins*

Fresh Jack's bagels served with cream cheese and optional sandwich fixings.

#### **Wednesday, May 9<sup>th</sup> ~ Aesop's Fabl-ulous Lunch**

*head chef: Stefanie Novak ~ sous chef: Leslie Brewster + Stephanie Zimmerman*

Golden eggs...pigs in a blanket... a lunch inspired by a morning of Aesop's Fables!

#### **Thursday, May 10<sup>th</sup> ~ soup & quesadillas**

*head chef: Ilda Pulido ~ sous chef: TBD*

Homemade soup served with cheese quesadillas.

#### **Tuesday, May 15<sup>th</sup> ~ \*\*Guest Chef\*\* Chef Blackwell**

*head chef: Chef Michael Blackwell ~ sous chef: Alis Castiglia*

Chef Blackwell's homemade chicken pot pies. Yum!

#### **Wednesday, May 16<sup>th</sup> ~ lasagna**

*head chef: Monica Rinaldi ~ sous chef: Sharon Reed*

Traditional lasagna served with bread and a colorful salad.

#### **Thursday, May 17<sup>th</sup> ~ tacos**

*head chef: Ilda Pulido ~ sous chef: Susan Robbins*

Corn tortillas with choice of taco fillings. Served with homemade beans.

#### **Tuesday, May 22<sup>nd</sup> ~ bagel day**

*head chef: Karin Petersen ~ sous chef: Dianne Gunther*

Fresh Jack's bagels served with cream cheese and optional sandwich fixings.

#### **Wednesday, May 23<sup>rd</sup> ~ hot dogs**

*head chef: Dianne Gunther ~ sous chef: Renee Saglie*

Organic hot dogs on fresh buns with all the fixins'.



**Thursday, May 24<sup>th</sup> ~ pasta w/sauce choices**

*head chef: Ilda Pulido ~ sous chef: Pam Truax*

Organic penne served with choice of sauce or butter & parm, served with fresh fruits and veggies.

**Tuesday, May 29<sup>th</sup> ~ breakfast for lunch**

*head chef: Carla Mager ~ sous chef: Carie Hayden + Carla Gabie*

Pancakes and turkey bacon, served with yogurt and fruit.

**Wednesday, May 30<sup>th</sup> ~ pizza**

*head chef: Alis Castiglia ~ sous chef: TBD*

homemade pizza served with salad and fruit.

**Thursday, May 31<sup>st</sup> ~ hamburgers**

*head chef: Ilda Pulido ~ sous chef: Pam Truax*

Kobe beef hamburger sliders on Hawaiian bread, served with seasonal mixed greens and pita chips.

**June 2012**

**Tuesday, June 5<sup>th</sup> ~ pasta w/sauces**

*head chef: Monica Rinaldi ~ sous chef: Carla Mager*

Organic penne served with choice of sauce or butter & parm, served with surprises from Monica Rinaldi.

**Wednesday, June 6<sup>th</sup> ~ bagel day**

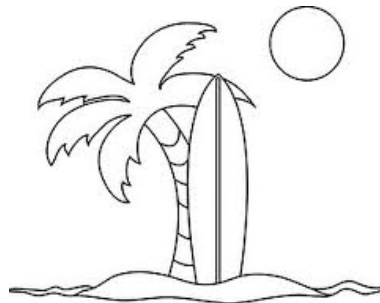
*head chef: Sharon Reed ~ sous chef: Carie Hayden*

Fresh Jack's bagels served with cream cheese and optional sandwich fixings.

**Thursday, June 7<sup>th</sup> ~ soup & quesadillas**

*head chef: Ilda Pulido ~ sous chef: Pam Truax and Karin Petersen*

Homemade soup served with cheese quesadillas.



Thank you for a fabulous year of healthy, organic, locally grown lunches!



Tuesday, Wednesday, Thursday Lunch Order Form: May-June 2012  
*Please return to school office with payment by Friday, April 27.*

Monthly ordering: \$3/meal for Preschool–Kindergarten, \$4 grades 1-8, \$5 adults (\$8 guest chef day)  
 Exact change or check payable to “The Howard School Parent Auxiliary”

Student Name: \_\_\_\_\_ Student Grade: \_\_\_\_\_

**Select Meals:**

Date	Meal	Student order	Adult order	Order Notes
Tues 5/1	Smoothies (no 3-4 grade)			
Wed 5/2	Mac&Cheese			
Thurs 5/3	Hamburgers			
Tues 5/8	Bagels (no 5-8 grade)			
Wed 5/9	Aesop FABL-ulous lunch (no 5-8 grade)			
Thurs 5/10	Soup&Quesadillas			
Tues 5/15	<b>Guest Chef Blackwel</b>			
Wed 5/16	Lasagna			
Thurs 5/17	Tacos			
Tues 5/22	Bagels			
Wed 5/23	Hot Dogs			
Thurs 5/24	Pasta w/sauces			
Tues 5/29	Breakfast 4 Lunch			
Wed 5/30	Pizza			
Thurs 5/31	Hamburgers			
Tues 6/5	Pasta w/sauces			
Wed 6/2	Bagels			
Thurs 6/3	Soup & Quesadillas			

Total Paid (Cash/Check): \_\_\_\_\_

*Thank you!*