

Some traditional/ethnic menu ideas that can be substituted for any other menu item.

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	Wuutaga (HM)	Grilled Huzusaki (HM)	Pertand Blue Egg HM	Sausage Gravy	Crème of Wheat
Grain/Bread	Blue cornmeal pudding	Blue cornmeal bread	Blue cornmeal bread with scrambled eggs	Biscuit	Crème of Wheat
Fruit/Veggie	Peach slices	Applesauce	Pineapple tidbits	Orange Wedges	Strawberries
Milk	Whole/1%*	Whole/1%*	Whole/1%*	Whole/1%*	Whole/1%*
Meat/Meat Alt	Hard Boiled Egg				
<b>Lunch</b>	Povol-piki (HM)	Nokquivi (HM)	Lima Bean Soup (HM)	Badupsuki (HM)	Turkey Pot Pie (HM)
Grain/Bread	Blue Cornmeal Bread	WW Roll	Tortillas	Blue Corn Meal Fried Bread	Pot Pie Crust
Meat/Meat Alt	Beef Short Ribs	Mutton	Lima Beans	Beans w/ hominy	Turkey
Fruit/Veggie #1	Baked Green Chili	Diced Green Chilis	Carrot Salad	Cole Slaw Salad	Carrots/Peas
Fruit/Veggie #2	Watermelon	Strawberries	Grapes	Honey Dew Melon	Tomato Wedges
Milk	Whole/1%*	Whole/1%*	Whole/1%*	Whole/1%*	Whole/1%*

\* Whole milk will be provided for children 1-2 years of age and 1% milk will be provided for all children over the age of 2.

Water is offered with all meals.

All juices served are 100% fruit juice.

This institution is an equal opportunity provider.