

Anderson School Lunch Menu for November 2023

Mon	Tue	Wed	Thu	Fri
		1	2	3
		<p>Mac and Cheese Honey Ham Slices Chefs Salad Fresh Fruit Salad Sweet Potato Bars</p> <p>Broccoli Cheddar Soup(GF) Salad Bar/Build a Bowl Bar 1% milk or skim milk</p>	<p>Local Bison Chili Cinnamon Rolls Carrots and Celery Sticks Fresh Fruit</p> <p>Veggie Chili(DF,GF) Salad Bar/Build a Bowl Bar 1% milk or skim milk</p>	<p>Classroom Lunch Bingo</p> <p>Soup of the Day Salad Bar/Build a Bowl</p>
6	7	8	9	10
<p>Greek Pita Pockets with Chicken Tzatziki Sauce Greek Cucumber Salad Greek Lemon Potatoes Fresh Fruit</p> <p>Chicken Noodle Soup Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Chicken Tenders French Fries Assorted Veggie Tray with Dip Fresh Fruit Salad</p> <p>Creamy Basil Tomato Salad Bar, Build a Bowl 1% milk or skim milk</p>	<p>Spaghetti with Ground Bison or Montana Marinara Sauce Cheesy Whole Grain Breadsticks Caesar Salad Fruit</p> <p>Broccoli Cheddar Soup(GF) Salad Bar, Build a Bowl 1% milk or skim milk</p>	No School	No School
13	14	15	16	17
<p>Pulled Pork Quesadillas Mexican Bean Salad with Lime Crema Sauce Pineapple Mango Fruit Salad with Coconut Cream(DF,GF) Tortilla Chips</p> <p>Chicken Noodle Soup(DF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Local All Beef Burger or Local Local Lentil Veggie Burger Tater Tots Broccoli Salad Fruit</p> <p>Creamy Basil Tomato (GF,DF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Turkey Dinner Gravy and Cranberry Sauce Whole Wheat Dinner Rolls Mashed Potatoes Roasted Brussel Sprouts Fruit Apple Crisp</p> <p>Broccoli Cheddar Soup(GF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Waffles and Chicken Tenders Mashed Sweet Potatoes Strawberry Yogurt Parfait Creamed Corn</p> <p>Clam Chowder Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Friday Classroom Bingo</p> <p>Soup of the Day Salad Bar/Build a Bowl 1% milk or skim milk</p>
20	21	22	23	24
<p>Roast Beef with Gravy Creamy Mashed Potatoes Honey Butter Carrots Whole Wheat Dinner Rolls with Honey Butter Fruit</p> <p>Chicken Noodle Soup Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Turkey Salami Club Wraps Sun Chips Creamy Tomato Soup Mango Smoothies Carrots and Celery Sticks</p> <p>Creamy Basil Tomato(GF,DF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	No School	No School	No School
27	28	29	30	
<p>Pork Ramen Noodle Bowls Asian Vegetable Stir Fry(GF,DF) Vegetable Egg Rolls(DF) Mandarin Oranges</p> <p>Chicken Noodle Soup(DF) Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>BBQ Pulled Pork Sandwich Sweet Potato Fries Chefs Salad Baked Beans Fruit</p> <p>Creamy Basil Tomato Soup Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Chicken Fajitas (sour cream, guacamole, salsa, shredded cheddar cheese) Spanish Brown Rice Tortilla Chips Fruit</p> <p>Broccoli Cheddar Soup Salad Bar/Build a Bowl 1% milk or skim milk</p>	<p>Apple Cinnamon Muffins Scrambled Cheesy Eggs Sausage Links Breakfast Potatoes Fruit</p> <p>Green Pork Chili Salad Bar/Build a Bowl 1% milk or skim milk</p>	

Soup-Salad Bar-Build a Bowl Bar

Veggies:

Mixed Greens (Romaine & Spinach)
Local Carrots
Broccoli Florets
Cauliflower Florets
Celery Sticks
Cherry Tomatoes
Sliced Cucumber
Edamame
Local Beets
Corn

Fresh Fruit:

Seasonal Varieties

Proteins:

Vanilla Low Fat Yogurt
Fat Free Cottage Cheese
Shredded Low Fat Cheddar
Sliced Ham
Chicken Strips
Chopped Hard Boiled Eggs
Garbanzo Beans
Sunflower Nuts

Grains:

Wheat Croutons
Whole Grain Breadsticks
Granola(Nut Free, DF)
Quinoa
Kamut
Brown Rice

Condiments:

Italian Salad Dressing(GF,DF)
Ranch Dressing
Poppyseed Dressing(GF)
Sunflower Peanut Sauce
Sweet and Sour Sauce
Teriyaki Sauce

Soup:

- The daily soup is listed on menu please note dietary accommodations/restrictions

Harvest of the Month(HOM) for November is Apples and Bison. There will be opportunities for students to try and vote on salads

incorporating Harvest of the month ingredients and all produce for HOM is locally purchased. We are continuing with our Montana Made Marinara. All tomato based foods are made from locally sourced marinara sauce grown and produced in the state of Montana. Exciting news is that Anderson School is participating in the Local Beef Program. All beef products will now be sourced from local ranchers from Pioneer Meats in Big Timber from the Todd Family Ranch. Thank you to Pioneer Meats for being our supplier of this amazing program that gives back to the community and local beef/cattle industry. This year in addition to our Salad Bar we will be including a build a bowl bar which the students will pick a grain, protein options, veggie options and different sauces to make a complete healthy meal.

If you have any questions, comments or concerns, please feel free to contact me.

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