

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 December is Grains grown in Montana. All baked goods will contain grains grown in Montana

and local bakeries supporting local business. 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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