

# Anderson School Lunch Menu for February 2024

Mon	Tue	Wed	Thu	Fri
			<b>1</b>	<b>2</b>
			Breakfast Sandwiches (egg, sausage and cheese) Cherry Smoothies Roasted Potatoes Veggie Tray with Dip  Potato Bacon Cheese Soup Salad Bar, Build a Bowl 1% milk or skim milk	Friday Classroom Bingo   Soup of the Day Salad Bar/Build a Bowl 1% milk or chocolate milk
<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>
Chicken with Veggie Enchiladas (Guacamole, Salsa, Sour Cream) Spanish Rice Mango and Pineapple Black Bean Salad  Chicken Noodle Soup(DF) Salad Bar/Build a Bowl 1% milk or skim milk	BBQ Pulled Pork on a Roll(DF) Tater Tot Casserole Mikes Creamy Coleslaw(GF) Fresh Fruit Salad(GF,DF)  Creamy Tomato Soup(GF) Salad Bar, Build a Bowl 1% milk or skim milk	Shepherd's Pie with local beef/lamb (mashed potatoes and vegetables) Whole Wheat Dinner Rolls Caesar Salad(GF,DF) Fruit(GF,DF)  Broccoli Cheddar Soup Salad Bar, Build a Bowl 1% milk or skim milk	Cinnamon Rolls Bison Lentil Chili(GF,DF) Yogurt and Fruit Parfaits(GF) Veggie Tray with Ranch(GF)  Asian Chicken Noodle(DF,GF) Salad Bar, Build a Bowl 1% milk or skim milk	Friday Classroom Bingo   Soup of the Day Salad Bar/Build a Bowl 1% milk or chocolate milk
<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>
Santa Fe Chicken Pita(DF) with Roasted Peppers and Onions Refried Beans with Green Chilis(GF,DF) Spanish Rice(GF) Pineapple Mango Fruit Salad with Coconut Cream(DF,GF)  Chicken Noodle Soup(DF) Salad Bar/Build a Bowl 1% milk or skim milk	Chicken Tender with Dipping Sauce(DF) Tater Tots Pesto Pasta Salad Fruit(GF,DF)  Creamy Tomato Soup(GF) Salad Bar/Build a Bowl 1% milk or skim milk	Chicken Parmigiana (Breaded Chicken Cutlet with Cheese and Marinara Sauce) Buttered Noodles Chefs Green Salad Triple Berry Fruit Salad Carrot Bars  Broccoli Cheddar Soup Salad Bar/Build a Bowl 1% milk or skim milk	French Toast Cheesy Egg Bites Cherry Clafoutis Bars Purple Pirate Potatoes(GF,DF)  Chicken Tortilla Soup(GF,DF) Salad Bar/Build a Bowl 1% milk or skim milk	no school
<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>
no school	Grilled Cheese and Ham Sandwich Soup Bar Creamy Tomato or Chicken Noodle Huckleberry Smoothies(GF) Broccoli Salad(GF) Goldfish Crackers  Creamy Tomato Soup(GF) Salad Bar/Build a Bowl 1% milk or skim milk	Mac and Cheese Honey Ham Slices(GF,DF) Honey Roasted Local Carrots(GF) Fresh Fruit Salad(GF,DF)  Broccoli Cheddar Soup Salad Bar/Build a Bowl 1% milk or skim milk	Waffles and Chicken(DF) Breakfast Potato (DF,GF) Apple Nachos with Sunbutter(DF,GF) Veggie Tray with Ranch Dip  Beef Stew(DF) Salad Bar/Build a Bowl 1% milk or skim milk	Friday Classroom Bingo   Soup of the Day Salad Bar/Build a Bowl 1% milk or skim milk
<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b>	
Chicken Pot Pie Garlicky Butter Mashed Potatoes Green Beans Fresh Fruit  Chicken Noodle Soup(DF) Salad Bar/Build a Bowl 1% milk or skim milk	Local Beef Hamburgers or Local Lentil Burgers Honey Baked Beans(DF,GF) Sweet Potato Waffle Fries(DF) Chefs Green Salad(GF) Fruit(GF,DF)  Creamy Tomato Soup(GF) Salad Bar/Build a Bowl 1% milk or skim milk	Ground Bison Spaghetti with Montana Marinara Sauce Cheesy Broccoli(GF) Garlicky Breadsticks Ambrosia Fruit Salad(GF,DF)  Broccoli Cheddar Soup Salad Bar/Build a Bowl 1% milk or skim milk		

## **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  
Cucumber  
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  
Lentil Crunchers  
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)

**We will be serving shelf stable soy milk for dairy free allergy children-available upon request**

**Harvest of the Month(HOM) for February is Cherries and Huckleberries grown in Montana. There will be opportunities for students to try and vote on salads incorporating Harvest of the month ingredients and all produce for Harvest of the Month 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. We also now serve Bison exclusively raised and processed in Big Sky due to our generous local food procurement grant. 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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