Did you know that students who have gluten sensitivity can enjoy a nutritious meal from the school cafeteria? Every day, students are offered the opportunity to create a meal from the following food groups:

## Grains • Meats • Fruits • Vegetables • Milk

For **lunch**, students may select three, four, or all five of the above food groups to complete their meal. At least one of these choices must be from the *fruit* or *vegetable* group.

For **breakfast.** students may select three or four of the following food groups **Grains** • Meats • **Fruits** • Milk to complete their meal and at least one of these choices must be from the *fruit* group.

## Items from Each of the Food Groups that do not Contain Gluten

### Meat/Meat Alternates

- Turkey Breast (deli-style or diced) and Turkey Ham (deli-style or diced) used in Salads
- Turkey Roast (no gravy), and Turkey Taco Meat (without the Tortilla)
- Beef Spaghetti Sauce and Shredded Beef (used in Philly Cheese Steak without the sub bun)
- Teriyaki Chicken (without the Oriental Rice)
- Vegetarian Chili and Beef Sloppy Joe (Beef Nachos) served with corn tortilla chips
- Hamburger Patty, Hot Dog and Turkey Burger served without the bun
- Oven Roast Chicken, Chicken Fajita (served in some salads and with brown rice), Grilled Chicken Patty, Caribbean Chicken, BBQ Chicken
- **Pulled Pork Platter** (served without the roll)
- **Salads** (Garden Salad Deluxe, Grilled Chicken Salad, Chef Salad, Chicken BLT Salad, Jerk Chicken Salad, Turkey BLT) served without the flat bread
- Cheese to include sticks, sliced and shredded
- Yogurt 4 oz cups assorted flavors
- **Peanut Butter Cup** 1 oz. (offered in PB Platter)

## Bread/Grains

#### Brown Rice

- Corn Tortilla Chips
- Gluten Free Breads (Hamburger, Hot Dog, Dinner Roll, Sliced Bread)

**\*\*\***Wheat/Gluten allergies MUST BE ON FILE and arrangements must be made with the School Food Service Department ahead of time

### <u>Fruits</u>

• Cupped Fruit and Assorted Fresh Fruit

### • Assorted 100% Fruit Juice

### **Vegetables**

- **Frozen Vegetables** Green Beans, Carrot & Bean Medley, Broccoli & Cauliflower, Carrots (assorted) Caribbean Blend, Broccoli, California Blend (Carrots/Cauliflower/Broccoli), Collard Greens, Corn, Fiesta Corn, Chopped Spinach, Sweet Peas, Sweet Plantains
- **Potatoes** Smiles, Sticks, Mashed, Sweet Potato (Bites, Waffles, Spicy Sticks)
- Beans baked, black, and kidney
- Fresh Produce

### <u>Milk (assorted)</u>

- Unflavored 1% and fat free
- Chocolate flavored fat free

### **Condiments**

- All salad dressings with the exception of sesame oriental dressing
- Ketchup, Mayonnaise, Mustard and all Dipping Sauces

# **Breakfast Selection**

- Assorted Yogurts
- Turkey Sausage Patty and Turkey Canadian Bacon
- Scrambled Eggs and Cheese Omelets
- Honey Nut Chex made with whole grain corn and Cinnamon Chex made with whole grain brown rice
- Peanut Butter Cup

For more information regarding food allergies/sensitivities, please contact the Nutrition Team with the School Food Service Department-Menu information current for the 2015-2016 School Year