

## Attachment 2 Cycle Menu Kosher

*This menu is for Jewish Child Care Facilities per USDA FNS Instruction 783-13*

Refer to the Child Care Food Program Meal Pattern for Children when planning portion sizes for age groups specified in this contract.

**Milk must be served when indicated. Between a child's first and second birthday, whole milk is strongly recommended.**

**After age 2, it is required that lowfat (1%) or fat free milk be served.**

Week One	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	Pineapple Tidbits *Egg & Cheese Biscuit Milk	Pears Honey Nut Scooters Cereal Milk	Apple Slices Cinnamon Raisin Bagel <i>Cream Cheese</i> Milk	Tropical Mixed Fruit Bran Flakes Cereal Banana Muffin Milk	Banana Whole Wheat French Toast <i>Syrup</i> Milk
<b>Lunch/ Supper</b>	Turkey Ham Whole Wheat Roll <i>Butter</i> Green Beans Sweet Potatoes Applesauce Grape Juice	*Cheese Lasagna Italian Bread Tossed Salad (Lettuce, Tomato, Cucumber) <i>Lowfat Ranch Dressing</i> Fruit Salad Milk	Seasoned Black Beans (at least 3/8 c ages 1-5 and ½ c ages 6-12) Rice Whole Wheat Roll <i>Butter</i> Peas & Carrots Peaches Milk	*Breaded Fish <i>Ketchup</i> Cornbread Spinach Fresh Orange Slices Milk	*Bean & Cheese Taco (Soft Whole Grain Tortilla) Shredded Cheese Shredded Lettuce and Diced Tomato <i>Mild Salsa</i> Mexican Corn Seasonal Fresh Fruit (cantaloupe, honeydew, strawberries, or watermelon) Milk
<b>Snack</b>	Celery Sticks Peanut Butter Plain Graham Crackers	Assorted Whole Grain Crackers Tuna Salad	Oatmeal Cookie Milk	Cheese Slice Carrot Sticks	Fruit Cocktail Yogurt <i>Flavored 4 oz cup</i>

\*Requires a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or standardized recipe (e.g.: 1 svg. beefaroni = 1.5 oz meat/meat alternate for 1-5 year olds and 2 oz for 6-12 year olds). *Caterer must supply this documentation to institution/facility.*

When a drink is not specifically listed with a snack, water is recommended as a beverage. (Note: Water is NOT a creditable food item)

**Effective FFY 2015-2016**

## Cycle Menu Kosher

*This menu is for Jewish Child Care Facilities per USDA FNS Instruction 783-13*

Refer to the Child Care Food Program Meal Pattern for Children when planning portion sizes for age groups specified in this contract.

**Milk must be served when indicated. Between a child's first and second birthday, whole milk is strongly recommended.**

**After age 2, it is required that lowfat (1%) or fat free milk be served.**

Week Two	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	Cinnamon Apples Whole Grain Raisin Bread (1 slice; plain, no icing) <b>Butter</b> Milk	Mandarin Oranges Cheerios Cereal Milk	Cantaloupe Cheese Toast (Whole Wheat Bread, 1 slice) Milk	Fresh Orange Wedges Whole Grain English Muffin <b>Butter &amp; Jelly</b> Milk	Seasonal Fresh Fruit (cantaloupe, honeydew, strawberries, or watermelon) Kix Cereal Milk
<b>Lunch/ Supper</b>	*Fish Sticks <b>Ketchup</b> Whole Wheat Roll Mashed Potatoes Cooked Baby Carrots Tropical Mixed Fruit Milk	*Cheese Ravioli Garlic Bread (1 slice) Green Peas Pears Milk	*Chicken & Noodles Corn Bread Spinach Peaches Orange Juice	*Veggie burger on Whole Wheat Bun <b>Mustard, Mayo, Ketchup</b> Lettuce, Tomato, Pickle Baked Sweet Potato Fries Banana Milk	Sliced Turkey & Cheese Sandwich (whole grain bread) <b>Mayo &amp; Mustard</b> Lettuce, Tomato & Pickle Black Eyed Peas Fruit Cocktail Apple Juice
<b>Snack</b>	Plain Graham Crackers Milk	Whole Grain Muffin Applesauce	Pineapple Tidbits Yogurt <b>Flavored 4 oz cup</b>	Animal Crackers Milk	Whole Grain Peanut Butter Crackers Milk

\*Requires a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or standardized recipe (e.g.: 1 svg. beefaroni = 1.5 oz meat/meat alternate for 1-5 year olds and 2 oz for 6-12 year olds). *Caterer must supply this documentation to institution/facility.*

When a drink is not specifically listed with a snack, water is recommended as a beverage. (Note: Water is NOT a creditable food item)

**Effective FFY 2015-2016**

## Cycle Menu Kosher

*This menu is for Jewish Child Care Facilities per USDA FNS Instruction 783-13*

Refer to the Child Care Food Program Meal Pattern for Children when planning portion sizes for age groups specified in this contract.

**Milk must be served with every breakfast, lunch and supper meal. Milk must be served with snack when indicated. Between a child's first and second birthday, whole milk is strongly recommended. After age 2, it is required that lowfat (1%) or fat free milk be served.**

Week Three	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	Mandarin Oranges Crispy Rice Cereal Whole Grain Muffin Milk	Fruit Cocktail Whole Grain English Muffin <i>Peanut Butter &amp; Jelly</i> Milk	Orange Slices Life Cereal Milk	Banana Whole Grain Waffle <i>Syrup</i> Milk	Seasonal Fresh Fruit (cantaloupe, honeydew, strawberries, or watermelon) Cheese Toast (Whole Wheat Bread, 1 slice) Milk
<b>Lunch/ Supper</b>	*Egg Salad Whole Grain Bun Mixed Vegetables Peaches Milk	Barbecue Chicken Brown Rice Italian Green Beans Tomato Slices Pears Blended 100% Juice	*Tuna Salad Sandwich on Whole Wheat Bread <i>Mayo &amp; Mustard</i> Bell Pepper Strips Pineapple Milk	*Macaroni & Cheese Seasoned Red Beans Italian Bread Spinach Salad (Spinach, Tomato, Cucumber) <i>Lowfat French Dressing</i> Applesauce Milk	*Bean & Cheese Burrito (Soft Whole Grain Tortilla) Shredded Cheese Shredded Lettuce and Diced Tomato <i>Mild Salsa</i> Tropical Mixed Fruit Plantains Milk
<b>Snack</b>	Granola Bar Milk	Apple Slices Yogurt <i>Flavored 4 oz cup</i>	Assorted Whole Grain Crackers Milk	Cheese Slice Soft Whole Wheat Tortilla	Celery Sticks Peanut Butter

\*Requires a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or standardized recipe (e.g.: 1 svg. beefaroni = 1.5 oz meat/meat alternate for 1-5 year olds and 2 oz for 6-12 year olds). *Caterer must supply this documentation to institution/facility.*

When a drink is not specifically listed with a snack, water is recommended as a beverage. (Note: Water is NOT a creditable food item)

**Effective FFY 2015-2016**

## Cycle Menu Kosher

*This menu is for Jewish Child Care Facilities per USDA FNS Instruction 783-13*

Refer to the Child Care Food Program Meal Pattern for Children when planning portion sizes for age groups specified in this contract.  
**Milk must be served when indicated. Between a child's first and second birthday, whole milk is strongly recommended.**  
**After age 2, it is required that lowfat (1%) or fat free milk be served.**

Week Four	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	Tropical Mixed Fruit Wheat Chex Cereal Whole Grain Raisin Bread (plain, no icing) <b>Butter</b> Milk	Pears Blueberry Muffin Milk	Apple Slices Whole Wheat French Toast <b>Syrup</b> Milk	Orange Wedges Whole Grain Bagel <b>Peanut Butter &amp; Jelly</b> Milk	Hash Brown Potatoes *Egg & Cheese Biscuit Milk
<b>Lunch/ Supper</b>	*Breaded Chicken Patty <b>Gravy</b> Biscuit Cooked Carrots Lima Beans Tropical Mixed Fruit Orange Juice	½ Peanut Butter and Banana Sandwich Yogurt <b>Flavored 4 oz cup</b> Bell Pepper Strips Fruit Salad Milk	*Vegetarian Chili Cornbread Peas & Carrots Peaches Milk	*Turkey Tetrazzini Green Beans Spinach Salad (Spinach, Tomato, Cucumber) <b>Lowfat Ranch Dressing</b> Apple Juice	*Fish Sticks <b>Ketchup</b> Whole Wheat Roll Green Peas Baked Sweet Potato Fries Seasonal Fresh Fruit (cantaloupe, honeydew, strawberries, or watermelon) Milk
<b>Snack</b>	Whole Grain Fish Shaped Crackers (1 serv. = 20 grams for all ages) Applesauce	Soft Whole Wheat Tortilla Cheese Slice	Turkey (sliced) Assorted Whole Grain Crackers	Green/Red Pepper Strips Bean Dip	Plain Graham Crackers Yogurt <b>Flavored 4 oz cup</b>

\*Requires a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or standardized recipe (e.g.: 1 svg. beefaroni = 1.5 oz meat/meat alternate for 1-5 year olds and 2 oz for 6-12 year olds). *Caterer must supply this documentation to institution/facility.*

When a drink is not specifically listed with a snack, water is recommended as a beverage. (Note: Water is NOT a creditable food item)

**Effective FFY 2015-2016**

## Cycle Menu Kosher

*This menu is for Jewish Child Care Facilities per USDA FNS Instruction 783-13*

Refer to the Child Care Food Program Meal Pattern for Children when planning portion sizes for age groups specified in this contract. **Milk must be served when indicated. Between a child's first and second birthday, whole milk is strongly recommended. After age 2, it is required that lowfat (1%) or fat free milk be served.**

Week Five	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	Tropical Mixed Fruit Shredded Wheat Cereal Banana Bread Milk	Applesauce Cinnamon Toast (1 slice; whole wheat bread) Milk	Peaches English Muffin <b>Peanut Butter &amp; Jelly</b> Milk	Cantaloupe Cubes Whole Wheat Toast <b>Butter &amp; Jelly</b> Scrambled Egg/*Egg Patty Milk	Banana Whole Grain Waffles <b>Syrup</b> Milk
<b>Lunch/ Supper</b>	Turkey Roast Whole Wheat Roll <b>Butter</b> Mashed Potatoes Mixed Vegetables Pears Grape Juice	Black Eyed Peas (at least 3/8 c ages 1-5 and 1/2 c ages 6-12) Macaroni & Cheese Roll Spinach Pineapple Tidbits Milk	*Tuna Salad Wrap Whole Wheat Soft Tortilla Green Beans Fruit Cocktail Milk	*Veggie Burger Whole Grain Bun Winter Squash (acorn or butternut) Green Peas Apple Slices Milk	*Cheese Pizza (whole grain crust) Corn Spinach Salad (Spinach, Tomato, Cucumber) <b>Lowfat French Dressing</b> Peaches Milk
<b>Snack</b>	Whole Grain Pita Bread Cheese Slice	Oatmeal Cookie Milk	Orange Wedges Yogurt <b>Flavored 4 oz cup</b>	Assorted Whole Grain Crackers Fresh Broccoli Florets <b>Lowfat Ranch Dressing</b>	Whole Grain Peanut Butter Crackers Milk

\*\*Requires a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or standardized recipe (e.g.: 1 svg. beefaroni = 1.5 oz meat/meat alternate for 1-5 year olds and 2 oz for 6-12 year olds). *Caterer must supply this documentation to institution/facility.*

When a drink is not specifically listed with a snack, water is recommended as a beverage. (Note: Water is NOT a creditable food item)

**Effective FFY 2015-2016**