

Attachment 2 Supper Only 2026-2027

Week of: _____

The meal pattern (Attachment 1) must be followed unless there is a different amount listed by individual menu items. Milk must be served with every breakfast, lunch and supper meal. Milk must be served with snack when indicated. Children one year of age must be served unflavored whole milk. Children two through five years old must be served unflavored whole, reduced-fat (2%), low fat (1%), fat-free (skim) milk. Children 6 years old and older must be served unflavored or flavored whole, reduced-fat (2%), low-fat (1 %) or fat-free (skim) milk. Substitutions require Nutrition team approval.

	Week One	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SUPPER	Milk Ages 1-5: 6 oz; Ages 6-18: 8 oz	Milk	Milk	Milk	Milk	Milk
	Meat/Meat Alternate Ages 1-5: 1 ½ oz Ages 6-18: 2 oz	Baked Sliced Ham (2 oz)	*Chicken Tetrazzini	*Breaded Fish Ketchup	*Ground Beef Stroganoff	Oven Fried Chicken
	Vegetable Ages 1-5: ¼ c; Ages 6-18: ½ c (Double portion for salads)	Fresh Roasted Sweet Potato	Tomato Slices	Green Peas	Mixed Vegetables	Salad (Spinach, Romaine, Tomato, Cucumber) ½ cup Italian Dressing
	Fruit or Vegetable Ages: 1-18: ¼ c	Steamed Broccoli	Applesauce	Seasonal Fresh Fruit (cantaloupe, honeydew, mango, pineapple, strawberries, watermelon – no bananas/apples)	Mandarin Oranges	Green Beans
	Grains Ages 1-5: ½ oz equivalent Ages 6-18: 1 oz equivalent	100% Whole Grain Bread Butter or Marg.	Whole Grain-Rich Pasta (in entrée)	Whole Grain-Rich Roll Butter or Marg.	Egg Noodles & Whole Grain-Rich Roll Butter or Marg.	Brown Rice (100% whole grain) & Cornbread

IMPORTANT: Ages 1-5 based on meal pattern portion sizes for ages 3-5. *Requires a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or Standardized Recipe. Caterer must supply this documentation to institution/facility. Water must be made available to children throughout the day but is not a creditable item.

Attachment 2 Supper Only 2026-2027

Week of: _____

The meal pattern (Attachment 1) must be followed unless there is a different amount listed by individual menu items. Milk must be served with every breakfast, lunch and supper meal. Milk must be served with snack when indicated. Children one year of age must be served unflavored whole milk. Children two through five years old must be served unflavored whole, reduced-fat (2%), low fat (1%), fat-free (skim) milk. Children 6 years old and older must be served unflavored or flavored whole, reduced-fat (2%), low-fat (1 %) or fat-free (skim) milk. Substitutions require Nutrition team approval.

	Week Two	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SUPPER	Milk Ages 1-5: 6 oz; Ages 6-18: 8 oz	Milk	Milk	Milk	Milk	Milk
	Meat/Meat Alternate Ages 1-5: 1 ½ oz Ages 6-18: 2 oz	Roast Turkey Slices (Gravy or Sauce)	*Chicken Nuggets Ketchup	Cheeseburger	Tacos (Turkey, Chicken, or Beef) Shredded Cheese, Shredded Lettuce, Diced Tomato, and Mild Salsa	Turkey and Swiss Sandwich (Lettuce, Tomato, & Pickle)
	Vegetable Ages 1-5: ¼ c; Ages 6-18: ½ c (Double portion for salads)	Peas and Carrots	Steamed Broccoli	Green Beans	Corn	Salad (Spinach, Romaine, Tomato, Cucumber) ½ cup Italian Dressing
	Fruit or Vegetable Ages: 1-18: ¼ c	Mandarin Oranges	Applesauce	Seasonal Fresh Fruit (cantaloupe, honeydew, mango, pineapple, strawberries, watermelon – no bananas/apples)	Black Beans	Fruit Cocktail
	Grains Ages 1-5: ½ oz equivalent Ages 6-18: 1 oz equivalent	100% Whole Wheat Roll Butter or Marg.	100% Whole Grain Bread Butter or Marg.	Whole Grain-Rich Bun Mustard, Mayo, Ketchup	Tortilla & Brown Rice (100% whole grain)	100% Whole Grain Bread Mayo & Mustard

IMPORTANT: Ages 1-5 based on meal pattern portion sizes for ages 3-5. *Requires a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or Standardized Recipe. Caterer must supply this documentation to institution/facility. Water must be made available to children throughout the day but is not a creditable item.

Attachment 2 Supper Only 2026-2027

Week of: _____

The meal pattern (Attachment 1) must be followed unless there is a different amount listed by individual menu items. Milk must be served with every breakfast, lunch and supper meal. Milk must be served with snack when indicated. Children one year of age must be served unflavored whole milk. Children two through five years old must be served unflavored whole, reduced-fat (2%), low fat (1%), fat-free (skim) milk. Children 6 years old and older must be served unflavored or flavored whole, reduced-fat (2%), low-fat (1 %) or fat-free (skim) milk. Substitutions require Nutrition team approval.

	Week Three	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SUPPER	Milk Ages 1-5: 6 oz; Ages 6-18: 8 oz	Milk	Milk	Milk	Milk	Milk
	Meat/Meat Alternate Ages 1-5: 1 ½ oz Ages 6-18: 2 oz	Sweet and Sassy Chicken (chicken breast with a honey mustard glaze)	*Meatloaf with Ground Turkey or Beef Ketchup	Chicken in Gravy or Sauce	*Spaghetti & Meat Sauce with Ground Turkey or Beef	*Cheese Pizza
	Vegetable Ages 1-5: ¼ c; Ages 6-18: ½ c (Double portion for salads)	Italian Green Beans	Fresh Mashed Sweet Potato (not instant)	Green Peas	Salad (Spinach, Romaine, Tomato, Cucumber) ½ cup Italian Dressing	Mixed Vegetables
	Fruit or Vegetable Ages: 1-18: ¼ c	Pineapple	Fruit Cocktail	Fresh Apple Slices	Steamed Baby Carrots	Pears
	Grains Ages 1-5: ½ oz equivalent Ages 6-18: 1 oz equivalent	Brown Rice (100% whole grain)	100% Whole Grain Bread Butter or Marg.	Whole Grain-Rich Roll Butter or Marg.	Spaghetti (in entrée) & Whole Grain-Rich Garlic Bread	Whole Grain-Rich Pizza Crust

IMPORTANT: Ages 1-5 based on meal pattern portion sizes for ages 3-5. *Requires a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or Standardized Recipe. Caterer must supply this documentation to institution/facility. Water must be made available to children throughout the day but is not a creditable item.

Attachment 2 Supper Only 2026-2027

Week of: _____

The meal pattern (Attachment 1) must be followed unless there is a different amount listed by individual menu items. Milk must be served with every breakfast, lunch and supper meal. Milk must be served with snack when indicated. Children one year of age must be served unflavored whole milk. Children two through five years old must be served unflavored whole, reduced-fat (2%), low fat (1%), fat-free (skim) milk. Children 6 years old and older must be served unflavored or flavored whole, reduced-fat (2%), low-fat (1 %) or fat-free (skim) milk. Substitutions require Nutrition team approval.

	Week Four	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SUPPER	Milk Ages 1-5: 6 oz; Ages 6-18: 8 oz	Milk	Milk	Milk	Milk	Milk
	Meat/Meat Alternate Ages 1-5: 1 ½ oz Ages 6-18: 2 oz	*Chicken Alfredo	*Breaded Fish Ketchup	Baked Ham	*Chicken and Rice	Hamburger (Lettuce and Tomato)
	Vegetable Ages 1-5: ¼ c; Ages 6-18: ½ c (Double portion for salads)	Green Peas	Cucumber Slices	Steamed Baby Carrots	Green Beans	Oven Fried Potatoes
	Fruit or Vegetable Ages: 1-18: ¼ c	Pineapple	Tangerine/Clementine slices (fresh)	Mashed Potato	Mandarin Oranges	Pears
	Grains Ages 1-5: ½ oz equivalent Ages 6-18: 1 oz equivalent	Whole Grain-Rich Pasta (in entrée)	Whole Grain-Rich Roll Butter or Marg.	Whole Grain-Rich Roll Butter or Marg.	Brown Rice (100% whole grain)	Whole Grain-Rich Bun Mustard, Mayo, Ketchup

IMPORTANT: Ages 1-5 based on meal pattern portion sizes for ages 3-5. *Requires a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or Standardized Recipe. Caterer must supply this documentation to institution/facility. Water must be made available to children throughout the day but is not a creditable item.