

FEBRUARY 2026



MAKE YOUR LUNCH RESERVATIONS
AT LEAST ONE BUSINESS DAY
IN ADVANCE! BY 11:00AM
CALL (925) 771-7641

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2/2 BBQ Pork Riblet <u>Candied Spiced Yams</u> Green Beans Whole Wheat Roll w/Butter C Applesauce	2/3 Salisbury Steak w/Onion Gravy C Mashed Potatoes <u>Mixed Vegetables</u> Whole Wheat Roll w/Butter Peaches	2/4 Chimichurri Tilapia Vegetable Soup C <u>Fiesta Vegetables</u> Stewed Tomatoes Spanish Brown Rice Juice Pudding	2/5 Brazilian Coconut Chicken Black Beans C Brussels Sprouts Brown Rice Banana	2/6 Turkey Marsala Cream of Cauliflower Soup <u>Scandinavian Veggies</u> Whole Grain Penne Tossed Salad w/Dressing C Fresh Orange
2/9 Spaghetti w/Turkey Bolognese Sauce & Parmesan Cheese <u>Italian Vegetables</u> Marinated Beets & Onions C Tropical Fruit	2/10 Fish Sticks w/Tartar Sauce Creamy Tomato Soup C <u>California Vegetables</u> Macaroni & Cheese Tossed Salad w/Ranch Dressing Pears	2/11 Pork Loin w/Creamy Dijon Sauce C Delmonico Potatoes <u>Spinach</u> Whole Wheat Roll w/Butter Apple	2/12 Cheeseburger with Lettuce, Tomato, Onion, Mayo, and Mustard on a Whole Grain Bun Cream of Mushroom Soup C Broccoli Potato Nuggets Seasonal Fresh Fruit	2/13 + Chicken Kiev C Garlic Mashed Potatoes Green Peas Whole Wheat Roll w/Butter Juice Lemon Cake
2/16 PRESIDENT'S DAY	2/17 Pineapple Chicken Stir Fry Vegetables C Asian Slaw Brown Rice C Tangerine Fortune Cookie	2/18 Turkey Burger with Cheese, Lettuce, Tomato, Onion, Ketchup, & Mustard on a Whole Grain Bun Potato Leek Soup <u>Sweet Potato Tots</u> C Cauliflower Fruit Cocktail	2/19 Citrus Basil Fish Butternut Squash Soup C <u>Collard Greens</u> Whole Kernel Corn Brown Rice Seasonal Fresh Fruit Brownie	2/20 Swedish Meatballs C Broccoli <u>Carrots</u> Whole Grain Penne Seasonal Fresh Fruit
2/23 Parmesan Chicken w/Marinara Sauce & Whole Grain Rotini C <u>California Vegetables</u> Garden Pea Salad Juice Cookie	2/24 Cheese Omelet w/Salsa and Pork Sausage Diced Potatoes <u>Spinach</u> Bagel w/Butter C Citrus Fruit	2/25 Beef & Rice Stuffed Bell Pepper C Brussels Sprouts <u>Carrots</u> Whole Wheat Roll w/Butter Seasonal Fresh Fruit	2/26 Turkey Cobb Salad w/Blue Cheese Dressing Lentil Soup Whole Wheat Roll w/Butter C Mandarin Oranges	2/27 Tilapia Vera Cruz Pozole C <u>Fiesta Vegetables</u> Stewed Tomatoes Brown Rice Peaches

All meals served with lowfat milk. **2 DAILY ALTERNATIVE ENTRÉE CHOICES: VEGETARIAN OR FEATURED ENTRÉE SALAD (CRANBERRY WALNUT CHICKEN WITH BALSAMIC VINAIGRETTE).** Vitamin A + Higher in sodium
Vitamin C

Meals prepared in this kitchen may contain or come into contact with tree nuts, sesame, peanuts, soy, eggs, milk, fish, crustacean shellfish, wheat, and gluten-containing products. Despite precautions, cross-contact may occur. We cannot guarantee meals are allergen-free.